



**Farm Fresh Collingswood  
Restaurant Week!  
July 18 – 22  
FOUR COURSES  
ONE GREAT PRICE!**

**First course**

NOT TO BE MISSED!

***Grilled Springdale Farms Sweet Corn***

Grilled and drizzled with garlic chile butter, melted queso fresh  
& a squirt of fresh lime

or

***Portabella Mushroom Tostada***

Chile marinated portabella mushroom caps grilled till tender & stuffed with  
Cumin, garlic, queso oaxaca & chile roasted veggies, then topped with  
an avocado - tomatillo drizzle

**Second Course**

***Squash Blossom Soup – served Hot or Cold!***

Tender squash blossoms from Flaim Farms in Vineland

Or

***Gazpacho*** with Jersey tomatoes, cucumbers, cilantro and  
early peppers ... all from Springdale Farms

**Entrees – three choices!**

***Tampiquena Platter***

4 oz tenderloin medallions with rajas poblano & Twin chicken enchiladas  
topped with salsa made from Flaim Farms tomatillos  
Served with red rice and black beans

Or

***Grilled center cut pork loin with fresh Peach Salsa***

Made from Schoeber Orchards peaches.  
Drizzled with a peach cider ancho chile glaze and served with  
coconut rice and sautéed garlic Jersey green beans

Or

***Shrimp & Scallop Veracruz***

with Springdale Farms tomatoes, onions, peppers, olives and capers.  
Served with poblano spinach rice

**Dessert**

Creamy cheesecake with Jersey blueberry compote  
*Blueberries from Whalen Farms*

Or

Peach & walnut empanadas  
*Peaches from Schoeber Orchards*

\$29.95/person.

Your price excludes beverages, gratuity or sales tax

**Call for reservations!**

**856-869-3345**