

– *Share* –

- SEAFOOD PLATTER  
Chilled Oysters, Pacific Shrimp,  
Lobster, Tuna Tartar, Cocktail Sauce,  
Mignonette, Lemon (G,S) MP
- LOCAL ARTISAN CHEESE  
Seasonal Jam & Accoutrements  
(D,G) 19
- HOUSE MADE SEASONAL  
BRUNCH BREAD  
Chefs' Choice of Breakfast Bread &  
Accompaniments (D,G) 10
- CHARCUTERIE BOARD  
Locally Cured Meats, Cheese,  
Various Pickles, Mustard,  
Grilled Bread (D,G) 21

– *First Course* –

- KENNETT SQUARE  
MUSHROOM SOUP  
Truffle Crème Fraîche, Chives (D,G) 13
- FRENCH ONION SOUP  
Sourdough, Swiss & Provolone (D,G) 14
- WILD SPINACH & ARTICHOKE  
CROQUETTES  
Cream Cheese, Parmesan, Lemon,  
Roasted Tomato Relish (D,G) 15
- ROASTED GARLIC HUMMUS  
Farm Fresh Crudite, Pita, Lavash Chips,  
Herb Oil (G) 16
- WILD MUSHROOM TOAST  
Grana Padano, Arugula, Horseradish Crema,  
Balsamic, Pumpnickel (D,G) 16
- OYSTERS ON THE HALF\*  
Cocktail Sauce, Fresh Lemon,  
Shallot Mignonette (S) MP
- SPRING MINESTRONE  
Chicken Stock, English Peas, Spring Onions,  
Carrots, Black Pepper, Lemon Oil 13
- YELLOWFIN TUNA TARTARE\*  
Avocado, Sriracha, Sesame Soy Emulsion,  
Micro Cilantro (G) 18
- SANDY RIDGE DEVEILED EGGS  
Cage-Free Eggs, Caviar, Truffle Filling,  
Fried Potato (G) 12
- SHRIMP COCKTAIL  
Jumbo Pacific Shrimp, Salsa Verde,  
Epic Pickles Giardiniera (S) 22

– *Market Salads* –

- BEET & ARUGULA  
Shellbark Hollow Goat Cheese, Herb Crème Fraîche,  
Crispy Polenta 'Croutons' (D,G) 14
- SPRING VEGETABLE  
Mill Creek Baby Gem Lettuce, Shaved Carrot, Castelfranco, Radish,  
Peanut Vinaigrette (N) 14
- BABY RED OAK  
Roasted Garlic Caper Vinaigrette, Lanchego Cheese,  
Radish (D) 14
- CAESAR  
Romaine, Red Endive, Crouton, Parmesan Crisp,  
Lemon Anchovy Dressing (D,G) 13

 ADD PROTEIN PACIFIC SHRIMP 13 | FREE RANGE CHICKEN BREAST 10 | VERLASSO SALMON 15 | FALAFEL 8 

*Entrees*

- FARMERS PLATE  
Cage-Free Eggs Any Style, Green Meadow Smoked Bacon,  
Multi Grain Toast, Home Fries (D,G) 15
- EGGS BENEDICT\*  
Sandy Ridge Cage-Free Eggs, Canadian Bacon, English Muffin,  
Hollandaise, Yukon Potato Home Fries (D,G) 17
- KENNETT SQUARE MUSHROOM OMELET  
Three Sandy Ridge Cage-Free Eggs, Mushrooms, Sharp Cheddar,  
Caramelized Onions, Mixed Greens, Home Fries (D) 15
- STRAWBERRIES & CREAM WAFFLE  
Strawberry Rhubarb Mascarpone, Lemon Chantilly,  
Strawberry Shortcake Crumbles (D,G) 16
- LANCASTER COUNTY OMELET  
Three Sandy Ridge Cage-Free Eggs, Smoked Bacon, Goat Cheese,  
Spinach, Oven Dried Tomatoes, Home Fries (D) 16
- CRISPY FRENCH TOAST  
Dulce De Leche Custard, Bananas, DiMeo Farm Blueberries,  
Toasted Hazelnuts, Whipped Cream, PA Maple Syrup (D,G,N) 18
- THAI STEAK NOODLE SALAD\*  
Chilled Tenderloin Tips, Udon Noodles, Shiitake Mushrooms,  
Peanuts, Baby Greens, Julienne Vegetables,  
Cilantro Lime Vinaigrette (G,N,S) 29
- SHRIMP ROLL  
Pacific Shrimp, Lemon Herb Aioli, Bibb Lettuce,  
Brioche Split-Top Roll, Old Bay Potato Chips (D,G,S) 22
- CROQUE MONSIEUR  
Green Meadow Farm Ham, Cooper Sharp American Cheese, Dijon,  
Toasted Sourdough, Mixed Greens (D,G) 17
- IVY CITY SMOKED SALMON SANDWICH  
Herb Cream Cheese, Everything Spiced Cheese Puff Bun,  
Red Onion, Capers, Marinated Spring Radish (D,G) 18
- AVOCADO BLT\*  
Sandy Ridge Cage-Free Fried Eggs, Smoked Bacon, Spicy Aioli,  
Smashed Avocado, Toasted Brioche, Truffle Parmesan Fries  
(D,G) 17
- FRIED CHICKEN SANDWICH  
Buttermilk Ranch, Romaine, Sliced White Onion,  
Spicy Epic Pickles, Brioche Bun, Mixed Greens (D,G) 18
- FALAFEL BURGER  
Feta Cheese, Green Goddess Dressing, Sprouts, Red Onion,  
Tomato, Mixed Greens (D,G) 21
- WHITE DOG DOUBLE CHEDDAR BURGER\*  
Green Meadow Farm Smoked Bacon Mayo, Bibb Lettuce,  
Tomato, Grilled Red Onion, Brioche, Truffle Parmesan Fries  
(D,G) 24
- BURGER ADDITIONS 2 each  
Sandy Ridge Cage-Free Farm Egg  
Spicy Epic Pickles  
1732 Meats Thick Cut Bacon  
Kennett Square Mushrooms

 FRIED PICKLES Spicy Aioli (G) 9  MAC N CHEESE Bread Crumbs (D,G) 10  YUKON HOME FRIES (D) 9 	<i>Seasonal Sides</i>	TRUFFLE PARMESAN FRIES Spicy Aioli (D,G) 9  GREEN MEADOW FARM THICK CUT BACON 9 
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*\*Consuming raw or under cooked seafood, shellfish, eggs or meats increases the risk of food borne illness.*

A 3% credit card processing fee is applied to all checks, unless using debit cards or cash | 20% Gratuity will be added to Parties 6 or more