

*For the Table*

LOCAL ARTISAN CHEESE  
Seasonal Jam & Accoutrements  
(D,G,N) 19

ROASTED GARLIC HUMMUS  
Farm Fresh Crudite, Grilled Pita,  
Lavash Chips, Herb Oil (G) 16

*- First Course -*

KENNETT SQUARE MUSHROOM SOUP  
Truffle Crème Fraîche, Snipped Chives (D,G) 13

WILD SPINACH & ARTICHOKE CROQUETTES  
Cream Cheese, Parmesan, Lemon, Roasted Tomato Relish  
(D,G) 15

WILD MUSHROOM TOAST  
Grana Padano, Arugula, Horseradish Crema, Balsamic,  
Pumpnickel (D,G) 16

SANDY RIDGE DEVEILED EGGS  
Truffle Filling, Fried Potato (G) 12

*- Salads -*

BEET & ARUGULA v  
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

ROMAINE SALAD v  
Romaine, Red Endive, Croutons, Parmesan Crisp,  
Balsamic Vinaigrette (D,G) 14

ADD FALAFEL 8

*- Entrees -*

THAI NOODLE SALAD v  
Udon Noodles, Shiitake Mushrooms, Peanuts, Baby Greens, Vegetables, Cilantro Lime Vinaigrette (G,N) 19

FALAFEL BURGER v  
Feta Cheese, Green Goddess Dressing, Sprouts, Red Onion, Tomato, Mixed Greens (D,G) 21

SPRING VEGETABLE LINGUINE  
Wild Mushrooms, Broccoli Rabe, White White Butter Sauce (D,G) 22

MAC N CHEESE  
Bread Crumbs (D,G) 10

COOMBS FARM HARICOTS VERTS  
Shallot Butter, Crispy Onions (G,D) 11

*Seasonal Sides*

TRUFFLE PARMESAN FRIES  
Spicy Aioli (D,G) 9

FRIED PICKLES  
Spicy Aioli (G) 9

*\*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*

V CAN BE PREPARED VEGAN