

- Share -

CHARCUTERIE BOARD
Locally Cured Meats & Cheeses, Truffled Honey, Mostarda, Almonds, Grilled Sourdough (G,N) 24

MARYLAND STYLE CRAB DIP
Oven Roasted Tomatoes, Herbs, Toasted Baguette (D,G,S) 24

WHITE BEAN & ROASTED GARLIC HUMMUS
Local Vegetables, Warm Pita, Crispy Lavash (G) 17

ROASTED RED PEPPER & WALNUT DIP
Pomegranate Seeds, Toasted Walnuts, Warm Pita, Crispy Lavash (G,N) 17

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

SPRING POTATO SOUP
Smoked Bacon, Pa Noble Cheddar, Spring Onions (D) 13

HOUSE MADE SEASONAL BRUNCH BREAD
Chefs' choice of breakfast bread and accompaniments (D,G) 10

OYSTERS ON THE HALF*
Cocktail Sauce, Shallot Mignonette, Lemon (S) MP

FRENCH ONION SOUP
Sourdough, Swiss & Provolone (D,G) 14

- First Course -

YELLOWFIN TUNA TARTARE*
Avocado, Sriracha, Sesame Soy Emulsion, Micro Cilantro (G) 18

WARM DONUTS
Ricotta Donut Fritters, Cinnamon & Sugar, Crème Anglaise (D,G) 9

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

SANDY RIDGE DEVEILED EGGS
Cage-Free Eggs, Chef's Choice of Filling 11



- Market Salads -

CAESAR
Romaine, Red Endive, Sourdough Croutons, Parmesan, Lemon Anchovy Dressing (D,G) 13

FIFER FARMS STRAWBERRY BURRATA
Burrata, Baby Arugula, Strawberries, Torn Bread, Pickled Shallot, Raspberry Red Wine Reduction, Local Honey (N) 14

BEET & ARUGULA
Shellbark Hollow Goat Cheese, Herb Crème Fraîche, Crispy Polenta 'Croutons' (D) 14

GEM LETTUCE
Eagle Road Farm Carrots, Green Goddess Dressing, Toasted Pistachio Nuts (D,N) 14

 **ADD PROTEIN** Free Range Chicken Breast 9 | Organic Tofu 6 | Pacific Shrimp 12 | Verlasso Salmon 15 

Entrees

FARMERS PLATE
Cage-Free Eggs Any Style, Green Meadow Smoked Bacon, Multi Grain Toast, Home Fries (D,G) 15

FRIED LOCUST POINT CHICKEN SANDWICH
Marinated Chicken Thigh, Herb Ranch, Spicy Epic Pickles, Romaine, Brioche Bun, Truffle Fries (D,G) 18

KENNETT SQUARE OMELET
Three Sandy Ridge Cage Free Eggs, Roasted Mushrooms, Caramelized Onions, Sharp Cheddar, Home Fries (D) 15

CINNAMON SUGAR WAFFLE
Three Spring Farm Caramelized Apples, Crème Anglaise, Pennsylvania Maple Syrup (D,G) 14

BRIOCHE FRENCH TOAST
Strawberries, Whipped Cream, Crumble, Anglaise (D,G) 16

LANCASTER COUNTY OMELET
Three Sandy Ridge Cage Free Eggs, Smoked Bacon, Goat Cheese, Spinach, Oven Roasted Tomatoes, Home Fries (D) 16

HUEVOS RANCHEROS
Chorizo, Pureed Black Beans, Corn Tostadas, Sunny Side Up Eggs, Pico de Gallo, Salsa Verde, Cilantro Lime Crema (D) 18

KOCH'S FARM TURKEY CAESAR WRAP
Chipotle Turkey Salad, Romaine, Crispy Parmesan, Sun-dried Tomato Wrap, Local Mixed Greens (D,G) 17

SAUSAGE, EGG & CHEESE
Local Pork Sausage Patty, Sandy Ridge Cage-Free Egg, Cheddar Cheese, Maple-Jalapeno Aioli, English Muffin, Home Fries (D,G) 17

SPICY THAI STEAK SALAD
Chilled Tenderloin Tips, Udon Noodles, Shiitake Mushrooms, Peanuts, Baby Greens, Cilantro Lime Vinaigrette (G,N) 29

GRILLED CHEESE COMBO
Havarti, American & Cheddar Cheese, Brioche, Cup of Tomato Soup, Mixed Greens (D,G) 18

AVOCADO BLT
Sandy Ridge Cage-Free Fried Eggs, Bacon, Smashed Avocado, Spicy Aioli, Toasted Brioche, Truffle Parmesan Fries (D,G) 17

BEET REUBEN
Pastrami Spiced Beets, Sauerkraut, Swiss, 1,000 Island, Toasted Pumpernickel, Truffle Parmesan Fries (D,G) 16

OISHII SHRIMP & GRAIN BOWL
Quinoa, Pickled Spring Radish, Cucumbers, Chickpeas, Snap Peas, Tahini Vinaigrette(G,S) 28

VEGAN CHEESE BURGER
Double Smash Patties, Vegan Cheddar, Caramelized Onions, Adobo Steak Sauce, Romaine, Mushroom "Bacon", Sweet Potato Bun (G) 24

WHITE DOG 'DOUBLE CHEDDAR' BURGER*
Green Meadow Farm Bacon Mayo, Bibb Lettuce, Tomato Grilled Red Onion, Brioche, Truffle Parmesan Fries (D,G) 24

ADDITIONS 2 Each
Sandy Ridge Cage -Free Egg | Kennett Square Mushrooms Green Meadow Farm Smoked Bacon | Spicy Epic Pickles

GRILLED ASPARAGUS
Whipped Feta, Crispy Shallots (D) 11

TRUFFLE PARMESAN FRIES
Truffle Oil, Grana Padano, Chives (D,G) 9

Sides for Two

HOME FRIES 7

FRIED PICKLES
Garlic Panko Crusted, Spicy Mayo (G) 8

THICK CUT BACON 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