

SPRING BRUNCH

– *Share* –

ROASTED GARLIC HUMMUS

Farm Fresh Crudite, Piment d'Espelette, Extra Virgin Olive Oil, House Made Pita Bread (G) 17

HOME MADE SEASONAL BRUNCH BREAD

Chefs choice of Breakfast Bread and Accompaniments (D,G) MP

GOAT CHEESE

WHIPPED RICOTTA

Crispy Smoked Pancetta, Spring Pea, Mint, Lemon, 8 year Aged Balsamic, Grilled Sourdough (D,G) 18

ALLERGY KEY: D DAIRY, G GLUTEN, N NUTS, S SHELLFISH

– *First Course* –

KENNETT SQUARE

MUSHROOM SOUP

Truffle Crème Fraîche, Snipped Chives (D) 13

CARROT & GINGER BISQUE

Cashew Cream, Chili Oil (N) 13

SANDY RIDGE DEVILED

EGGS

Cage-Free Eggs, Chef's Choice of Filling 12

SMOKED SALMON TOAST

Pumpernickel, Crispy Capers, Preserved Lemon, Onion, Tomato, Everything Bagel Spice Cream Spread (D,G) 19

YELLOWFIN TUNA TARTARE*

Avocado, Sriracha, Sesame Soy Emulsion, Blue Moon Acres Cilantro (G) 18

QUINOA PORRIDGE

Golden Raisin, Fresh Berries, Berry Coulis, Agave, Maple Almond Granola (G,N) 16

OYSTERS ON THE HALF*

Cocktail Sauce, Champagne Mignonette, Lemon (S) MP

LOCAL ARTISAN CHEESE

Seasonal Jam & Accoutrements (D,G,N) 19

– *Market Salads* –

BEET & ARUGULA

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

HEIRLOOM BABY CARROT SALAD

Spring Onion, Baby Arugula, Pickled Tinkerbell Peppers, Green Goddess Dressing (D) 15

SPRING LYONNAISE SALAD

Arugula, Chicories, 1732 Black Pepper Bacon, Asparagus, Pickled Onion, Poached Egg, Mustard Vinaigrette 15

CAESAR

Romaine, Red Endive, Crouton, Parmesan Crisp, Lemon Anchovy Dressing (D,G) 13

ADD PROTEIN Free Range Chicken Breast 9 | Organic Tofu 6 | Pacific Shrimp 12 | Verlasso Salmon 13 | Grilled Sirloin 22

Entrees

FARMERS PLATE*

Cage-Free Eggs Any Style, Green Meadow Farm Bacon, Multigrain Toast, Home Fries (D,G) 15

TOFU SCRAMBLE PLATE

Baby Spinach, Peppers, Onions, Tomatoes, Curry Spices, Vegan Home Fries, Multigrain Toast (G) 14

KENNETT SQUARE OMELET

Three Cage-Free Eggs, Roasted Mushrooms, Caramelized Onions, Sharp Cheddar, Home Fries (D) 15

PORK BELLY BENEDICT*

House Smoked Ironstone Creamery Pork Belly, Poached Cage-Free Eggs, Toasted Brioche, Pickled Onions, Rosemary-Maple Cream Sauce, Home Fries (D,G) 18

LANCASTER COUNTY OMELET

Three Cage-Free Eggs, Smoked Bacon, Goat Cheese, Spinach, Oven-Dried Tomatoes, Home Fries (D) 16

“THE JERSEY HANGOVER”*

Taylor Pork Roll, Cooper Sharp, Fried Egg, Dijon Aioli, Pickled Tinkerbell Peppers, English Muffin, Home Fries (D,G) 16

FIFER ORCHARD STRAWBERRY STUFFED FRENCH TOAST

Philly Cream Cheese, Strawberry Crunch, Fresh Whipped Cream, PA Maple Syrup (D,G) 16

CANNOLI CHURROS WAFFLES

Ricotta, Chocolate Chips, Pistachio, Lemon, PA Maple (D,G,N) 16

AVOCADO BLT*

Sandy Ridge Farm Fried Egg, Smoked Bacon, Smashed Avocados, Spicy Aioli, Toasted Brioche, Home Fries (D,G) 17

TURKEY CAESAR SALAD WRAP

Green Goddess Turkey Salad, Romaine, Crispy Parmesan, Spinach Wrap, Market Greens (D,G) 17

SPICY THAI STEAK SALAD*

Chilled Tenderloin Tips, Udon Noodles, Shiitake Mushrooms, Peanuts, Baby Greens, Cilantro Lime Vinaigrette (G,N) 28

NASHVILLE HOT CHICKEN & FRENCH TOAST

Fried Tenders, Chili Spice, Dill Pickles, Thick Cut Bread, PA Maple Syrup Drizzle (D,G) 22

BREAKFAST BURRITO

Scrambled Cage-Free Egg, Peppers, Onions, Black Beans, Salsa Verde, Pico de Gallo, Queso Fresco, Market Greens (D,G) 16

VEGAN CHEESE BURGER

Impossible Patty, Epic Spicy Pickle, Lettuce, Tomato, Onion, BBQ Aioli, Sweet Potato Bun, Fries (G) 25

WHITE DOG ‘DOUBLE CHEDDAR’ BURGER*

Green Meadow Farm Smoked Bacon Mayo, Bibb Lettuce, Grilled Red Onion, Tomato, Brioche, Truffle Parmesan Fries (D,G) 24

BURGER ADDITIONS 2 each

Sandy Ridge Farm Cage-Free Egg | Spicy Epic Pickles | 1732 Meats Black Pepper Bacon | Kennett Square Mushrooms

CHICKEN & APPLE SAUSAGE 9

THICK CUT BACON
Green Meadow Farm 9

BISCUIT & SAUSAGE GRAVY
(D,G) 10

YUKON HOME FRIES (D) 7

TRUFFLE PARMESAN FRIES

Truffle Oil, Grana Padano, Chives (D,G) 9

FRIED PICKLES

Garlic Panko Crusted, Spicy Mayo (G) 9

TURKEY BACON

Koch's Farm 9

Seasonal Sides

*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 5 or more 3.15.24