

<p>WILD MUSHROOM TOAST Local Mushrooms, Grana Padano, Baby Arugula, Horseradish Crema, Balsamic, Baker Street Pumpernickel (D,G) 16</p>	<p><i>For the Table</i></p>	<p>GOAT CHEESE WHIPPED RICOTTA Crispy Smoked Pancetta, Spring Pea, Mint, Lemon, 8 year Aged Balsamic, Grilled Sourdough (D,G) 18</p>
<p>LOCAL ARTISAN CHEESE Seasonal Jam & Accoutrements (D,G,N) 19</p>		<p>SANDY RIDGE DEVEILED EGGS Cage-Free Eggs, Chef's Choice of Filling 12</p>

~ First Course ~

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

YELLOWFIN TUNA TARTARE*
Avocado, Sriracha, Sesame Soy Emulsion, Blue Moon Acres Cilantro (G) 18

CARROT & GINGER BISQUE
Cashew Cream, Chili Oil (N) 13

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

CAESAR SALAD
Romaine, Red Endive, Crouton, Parmesan Crisp, Lemon Anchovy Dressing (D,G) 14

BEEF & ARUGULA SALAD
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, Asparagus, Pickled Onion, 1732 Black Pepper Bacon, Poached Egg, Mustard Vinaigrette 15

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

~ Entrees ~

SPICY THAI STEAK SALAD*
Chilled Tenderloin Tips, Udon Noodles, Shiitake Mushrooms, Peanuts, Baby Greens, Julienne Vegetables, Cilantro Lime Vinaigrette (G,N) 28

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

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

<p>FRIED PICKLES Garlic Panko Crusted, Spicy Mayo (G) 9</p>	<p><i>Seasonal Sides</i></p>	<p>TRUFFLE PARMESAN FRIES Truffle Oil, Grana Padano, Chives (D,G) 9</p>
<p>SMOKED GOUDA MAC & CHEESE Cavatappi, Butter Breadcrumbs (D,G) 10</p>		<p>FIFER ORCHARD GRILLED ASPARAGUS Lemon Zest, Fresh Herbs 11</p>

*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