

First Course

KENNETT SQUARE MUSHROOM SOUP
Truffle Crème Fraiche, Snipped Chives 10

P.E.I. MUSSELS
Green Meadow Farm Smoked Bacon, Leeks, Potatoes, Winter Ale Broth 15

KUNG PAO CAULIFLOWER
Scallions, Chilies, Toasted Peanuts, Soy-Ginger Glaze 12

BUTTERNUT SQUASH BISQUE
Spiced Pumpkin Seeds, Sage 9

GREEN MEADOW FARM BEEF EMPANADAS
Jicama-Pickled Chili Salad, Cilantro, Smoked Jalapeno Aioli 14

OYSTERS ON THE HALF
Cocktail Sauce, Fresh Lemon, Mignonette MP

YELLOWFIN TUNA TARTARE
Avocado, Sriracha, Sesame Soy Emulsion, True Leaf Micro Cilantro 16

VEGETABLE AREPAS
Black Beans, Sweet Potatoes, Roasted Poblano, Queso Blanco, Salsa Verde 14/23

PULLED PORK MAC & CHEESE
Smoked Gouda Cheese, Ironstone Creamery Pulled Pork, Carolina BBQ Sauce, Pickled Jalapeño 14

For the Table

LOCAL ARTISAN CHEESE
Seasonal Jams & Accoutrements 18

ROASTED GARLIC HUMMUS
Beet-Herb Salad Grilled Pita & Lavash 12

SANDY RIDGE FARM DEVEILED EGGS
Half Dozen Cage Free Eggs, Chef's Assortment of Seasonal Fillings 10

SMOKED DUCK RILLETTES
Cornichons, Pearl Onions, Pickled Cherry Mostarda, Toasted Sourdough 19

Market Salads

BEET & ARUGULA
Shellbark Hollow Goat Cheese, Herb Crème Fraiche, Crispy Polenta 'Croutons' 14

CAESAR SALAD
Romaine, Red Endive, Sourdough Crouton, Parmesan Crisp 13

WINTER CITRUS SALAD
Radicchio, Red Onion, Charred Baby Carrot, Pomegranate, Honey Balsamic 14

SPINACH & APPLE SALAD
Birchrun Hill Farm Blue Cheese, Golden Raisins, Red Onion, Savory Herb Granola, Maple Vinaigrette 14

Entrees

BUTTERNUT SQUASH RAVIOLI
Roasted Apples, Pecans, Shaved Lanchego, Rosemary Pesto 14/23

MEADOW RUN FARM LAMB SHANK
Mustard Spaetzle, Swiss Chard, Roasted Chestnut Gremolata, Merlot Lamb Demi 40

SEARED YELLOWFIN TUNA
Rice Vermicelli, Bok Choy, Pickled Chili, Green Meadow Farm Braised Beef Brisket, Herb Pho Broth 33

CRISPY ROCK SHRIMP WEDGE SALAD
Cherry Tomato, Pickled Tinkerbell Peppers, Bacon Lardons, Herbs, Iceberg Lettuce, Louie Dressing 24

LOCUST POINT CHICKEN
Blue Moon Acres Tuscan Kale, Roasted Root Vegetables, Pomegranate Jus 27

IDAHO RAINBOW TROUT
Haricots Verts, Sweet Potato Puree, Toasted Hazelnuts, Lemon-Brown Butter Sauce 28

BEEF SHORT RIBS
Baby Carrots, Brussels Sprouts, Parsnip-Potato Croquettes, Natural Pan Jus 32

ANDOUILLE CRUSTED CATFISH
Castle Valley Mill Stone Ground Grits, Braised Field Greens, Roasted Red Pepper Jam 26

VERLASSO SALMON
Red Beet & Potato Rosti, Shaved Fennel, Blood Orange, Horseradish Crème Fraiche 29

SPICY LAMB BOLOGNESE
Severino Rigatoni, Jersey Crushed Tomatoes, Wilted Spinach, Basil Ricotta 16 / 26

THAI STEAK NOODLE SALAD
Udon Noodles, Shiitake Mushrooms, Peanuts, Baby Greens, Julienne Vegetables, Chili Lime Vinaigrette 24

GRILLED SWORDFISH PICCATA
Roasted Sunchokes, Rapini, Aged Balsamic 27

STEAK FRITES
8oz Beef Tenderloin, Cherry Tomatoes, Roasted Shallot Butter, Red Wine Demi, Parmesan Truffle French Fries 38

DOUBLE CHEDDAR BURGER
Green Meadow Farm Buger, Grilled Red Onions, Tomatoes, Smoked Bacon Mayo, Truffle Parmesan Fries 19

BURGER ADDITIONS 2 each
*Cage Free Farm Egg | Spicy Eplc Pickles
 1732 Meats Thick Cut Bacon | Kennett Square Mushrooms*

Sides

MASHED YAMS, APPLES, PECANS 9 | FRIED PICKLES 7
 TRUFFLE FRIES 8 | KENNETT SQUARE MUSHROOM GRATIN 9
 CRISPY BRUSSELS, BACON, MAPLE GLAZE 9

VEGETARIAN & VEGAN MENU Available Upon Request

Consuming raw or under cooked seafood, shellfish, eggs or meats increases the risk of food borne illness. | 20% Gratuity will be added to Parties 5 or more