

ANTIPASTI

Cured Meats, Local Cheese, Traditional Garnish 19

CRISPY POTATO CAKE

Yukon Potatoes, Montasio Cheese, Pickled Pomegranate Vinaigrette, Crispy Prosciutto Chips 15

PUMPKIN SEED HUMMUS

Roasted Garlic & Sesame Seed Salsa, Grilled Pita, Crispy Lavash 11

SANDY RIDGE FARM DEVEILED EGGS

Chef's Daily Creation of Seasonal Fillings 10

Cheese....

LOCAL ARTISAN CHEESE

Three Local Cheeses with Seasonal Jams & Accompaniments 18

WARM BUTTERCUP BRIE

Red Pepper-Golden Raisin Chutney, Roasted Garlic, Grilled Baguette 13

WHIPPED GOAT CHEESE TOAST

Pine Nut Honey, Pickled Fennel, Duck Prosciutto 13

ARUGULA & BEETS

Herb Creme Fraiche, Shellbark Hollow Goat Cheese, Crispy Polenta "Croutons" 14

LYONNAISE SALAD

Frisee & Shaved Fennel, Crispy Potato, Bacon Lardons, Soft Boiled Egg 13

CAESAR SALAD

Baby Romaine, Torn Crostini, Cherry Tomatoes, Grana Padano 12

BARTLETT PEAR SALAD

Tuscan Kale, Port Wine Poached Pears, Curried Walnuts, Blue Cheese, Cranberry-Orange Vinaigrette 14

First Course

POLISH POTATO DUMPLINGS

Kielbasa, Roasted Cabbage, Sour Cream, Brown Butter 14

GREEN MEADOW FARM BEEF SLIDERS

Cooper American Cheese, Bread & Butter Pickles, Mini Brioche Rolls 14

RHODE ISLAND WHITEWATER MUSSELS

White Wine & Tomato Broth, Parsley, Chili Flake, Toasted Sourdough 15

TUNA TARTARE*

Sesame Soy Emulsion, Avocado Salsa, True Leaf Micro Cilantro 16

BUTTERNUT SQUASH SOUP

Hazelnuts, Brown Butter, 8 Year Balsamic, Sage 10

KENNETT SQUARE MUSHROOM SOUP

White Truffle Oil, Creme Fraiche, Snipped Chives 10

OYSTERS ON THE HALF*

East & West Coast, Champagne Black Pepper Mignonette MP

Entrees

GREEN CIRCLE CHICKEN

Butternut Squash Puree, Rainbow Swiss Chard, Cranberry Chutney, Brown Butter 28

SPICY LAMB BOLOGNESE

Hand Made Rigatoni, Basil Whipped Ricotta, Baby Spinach, True Leaf Micro Basil, Shaved Grana Padano 16 / 26

THAI STEAK AND NOODLE SALAD*

Marinated Filet Tips, Udon Noodles, Julienned Vegetables, Avocado, Frisee, Arugula, Peanuts, Thai Vinaigrette 25

IDAHO TROUT

Crispy Shoestring Potatoes, Saffron Remoulade, Pine Nuts, Celery Root, Pear & Arugula Salad 29

VERLASSO SALMON

Parsnip Puree, Roasted Root Vegetables, Beurre Rouge 29

SHRIMP AND GRITS

Head On Tiger Prawns, Braised Collard Greens, Castle Valley Mills Grits, Shrimp and Bacon Jus 36

CORNED BEEF & CABBAGE

Green Meadow Farm Brisket, Stout Mustard, Buttered Red Bliss Potatoes 30

MAHI MAHI

Roasted Sunchoke Puree, Italian Lentils, Marinated Red Peppers 30

LAMB SHANK BOURGUIGNON

Pommes Puree, Fried Enoki Mushrooms, Bacon Lardons, Pearl Onions 45

STUFFED SHELLS

Kennett Square Mushrooms, Sauteed Spinach, Lemon Ricotta, Sherry Cream, Grana Padano 24

LAND & SEA

Diver Scallop, Crispy Pork Belly, Citrus, Avocado, Sweet Potato Puree 38

PORK TENDERLOIN*

Herb Spaetzle, Housemade Apple Butter, Smoked Pork Soffritto, Fennel Salad 27

GRILLED DUCK BREAST*

Caramelized Fennel Puree, Shaved Brussels Sprouts, Orange Gastrique, Amarena Cherries 34

10 oz. HANGER STEAK*

Choice of One Side and One of the Following Sauces: Red Wine Demi, Chimichurri, House Made Steak Sauce 45

GREEN MEADOW DOUBLE CHEDDAR BURGER*

Grilled Red Onion, Tomato, Smoked Bacon Mayo, Truffle Parmesan Fries 19

ADDITIONS 2 each

*Cage-Free Farm Egg | 1732 Meats Thick Cut Bacon
Kennett Square Mushrooms | Spicy EP!C Pickles*

Sides

BRUSSELS SPROUTS WITH BACON 9 | BAKED MAC & CHEESE 9
FRIED PICKLES 7 | KENNETT SQUARE MUSHROOMS 8
LOADED BAKED POTATO 9 | TRUFFLE PARMESAN FRIES 8

VEGETARIAN/VEGAN & ALLERGY MENU AVAILABLE UPON REQUEST

*Consuming raw or under-cooked seafood, shellfish, eggs or meats increases the risk of food borne illness.

*A gratuity of 20% may be added to parties of six or more