

For the Table

Raw Bar

Market Salads

LOCAL ARTISAN CHEESE

Choice of Three Local Cheeses with Seasonal Jams & Accoutrements 18

HUMMUS

Grilled Pita, Toasted Lavash, Seasonal Garnishes 12

ANTIPASTI

Thinly Sliced, Cured Meats, House Made Charcuterie & Local Artisan Cheeses 19

MARYLAND LUMP CRAB DIP

Lavash & Toasted Baguette 18

OYSTERS ON THE HALF

East or West Coast, Champagne-Black Pepper Mignonette MP

YELLOWFIN TUNA TARTARE

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

SEAFOOD PLATTER

Chilled Pacific Shrimp, Oysters on the Half, Tuna Tartare, Lump Crab Meat MP

ARUGULA & BEETS

Shellbark Goat Cheese, Herb Crème Fraîche, Polenta 'Croutons' 14

FALL VEGETABLE SALAD

Arugula, Roasted Butternut Squash, Grana Padano, Walnuts, Crispy Sweet Potatoes, Balsamic Vinaigrette 13

TUSCAN KALE SALAD

Golden Raisins, Apples, Toasted Hazelnuts, Lanchego Cheese, Cider Vinaigrette 14

BABY ROMAINE CAESAR

Grana Padano, Sourdough Croutons, Lemon Caesar Dressing 13

First Course

WILD MUSHROOM FLATBREAD

Caramelized Onions, Wild Mushrooms, Shellbark Hollow Goat Cheese, Arugula, Lemon Oil, Saba 15

SMOKED SALMON LATKES

House Made Tater Tots, Dill Crème Fraîche, Chopped Egg Yolk, Caviar 17

PEI MUSSELS

White Wine, Shallot Butter, Grilled Sourdough 16

KENNETT SQUARE MUSHROOM SOUP

Crème Fraiche, Snipped Chives, White Truffle Oil 10

BUTTERNUT SQUASH SOUP

Apple Slaw & Spiced Pecans 11

SANDY RIDGE FARM DEVEILED EGGS

Half Dozen, Cage-Free, Chef's Assortment of Seasonal Fillings 11

YUKON GOLD & CHEDDAR CHEESE PIEROGIES

Cremini Mushrooms, Horseradish Crema, Thyme Short Rib Jus 15

CRISPY POINT JUDITH CALAMARI

Corn Meal Crust, Spicy Marinara, Basil Aioli, Preserved Lemon 15

Entrees

GREEN MEADOW FARM MEATLOAF

Double Cheddar Mashed Potato, Brussels Sprouts, Wild Mushroom Gravy, Crispy Buttermilk Onions 26

BUTTERNUT SQUASH RAVIOLI

Woodland Jewel Mushrooms, Brussels Sprouts, Sage Cream, Grana Padano, Toasted Walnuts 14/25

LOCUST POINT FARM CHICKEN

Goat Cheese Mashed Potatoes, Baby Spinach, Mushrooms, Marsala 27

HERB CRUSTED MAHI MAHI

Parsnip Puree, Roasted Cauliflower, Woodland Jewel Oyster Mushrooms, Red Wine Reduction 34

SPICY LAMB BOLOGNESE

Handmade Rigatoni, Wilted Spinach, Basil Whipped Ricotta 16/26

BRAISED SHORT RIB

Roasted Garlic Whipped Potatoes, Winter Vegetables, Red Wine Sauce 34

MEDITERRANEAN BRONZINO

Leeks, Fennel, Fingerling Potato, Tomato - Shellfish Broth, Saffron Aioli 32

STEAK FRITES 49

HERITAGE PORK TENDERLOIN

Broccoli Rabe, Three Cheese Bread Pudding, Roasted Garlic Jus 27

THAI BEEF & NOODLE SALAD

Marinated Filet, Udon Noodles, Julienne Vegetables, Tomato, Avocado, Frisee, Arugula, Peanuts, Thai Vinaigrette 26

HONEY GLAZED DUCK BREAST

Heirloom Grits, Chanterelle Mushrooms, Blueberry Barbeque Sauce 36

VERLASSO SALMON

Sweet Potato Puree, Sesame Marinated Baby Bok Choy, Rainbow Carrots, Miso Butter 31

WILD MUSHROOM GNOCCHI

Potato Gnocchi, Wild Mushrooms, Truffle Butter, Grana Padano 15/25

SHRIMP AND QUINOA SALAD

Mushrooms, Peppers, Leeks, Parsnips, Carrots, Lemon Oil, Vinegar, Basil, Garlic 21

GREEN MEADOW FARMS DOUBLE CHEDDAR BURGER

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

Sides

TRUFFLE PARMESAN FRIES| Truffle Oil, Grana, Chives 8

MAC & CHEESE| Three Cheeses, Herb Breadcrumbs 8

FRIED PICKLES| Panko Crusted, Spicy Aioli 7

BRUSSELS SPROUTS| Smoked Bacon, PA Maple Syrup 8

HOUSE MADE TATER TOTS| Red Beet Ketchup 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.*

Automatic Gratuity Added to Parties of 6 or More.