

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

LOCAL ARTISAN CHEESE

Three Local Cheeses with Seasonal Jams & Accompaniments 18

WARM BUTTERCUP BRIE

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

BURRATA SALAD

Brussels Sprouts, Guanciale, Caramelized Shallots, Maple-Brown Butter Vinaigrette 15

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

LYONNAISE SALAD
Frisee & Shaved Fennel, Crispy Potato, Beef 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

GRILLED OCTOPUS

Chick Pea Salad, Roasted Garlic Aioli, Chili Oil 18

GREEN MEADOW FARM BEEF SLIDERS

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

BAKED OYSTERS

Cornbread Stuffing, Bacon, Onions 15

TUNA TARTARE*

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

RED KABOCHA 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, Orange Braised Endive, 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

ROASTED LAMB BELLY

White Bean & Lamb Sausage Ragù, Swiss Chard, Lamb Fat Bread Crumbs 34

IDAHO TROUT

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

VERLASSO SALMON

Parsnip Puree, Roasted Root Vegetables, Beurre Rouge, Chervil 29

MONKFISH PICATTA

Pan Seared Monkfish, Whole Grain Salad, Picatta Sauce 32

CORNED BEEF & CABBAGE

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

GRILLED MAHI MAHI

Sunchoke Puree, Red Lentils, Roasted Red Peppers 30

Sides

BRUSSELS SPROUTS WITH BEEF BACON 9

BAKED MAC & CHEESE 9

KENNETT SQUARE MUSHROOMS 8

LOADED BAKED POTATO 9

TRUFFLE PARMESAN FRIES 8

FRIED PICKLES 7

Hearty Salads

THAI STEAK AND NOODLE SALAD*
Marinated Filet Tips, Udon Noodles, Julienned Vegetables, Avocado, Frisee, Arugula, Peanuts, Thai Vinaigrette 25

CRAB LOUIE SALAD
Lump Crab Salad, Baby Romaine, Chopped Egg, Thousand Island Dressing, Crispy Shallots 26

GRILLED CHICKEN CHOPPED SALAD
Iceberg Lettuce, Roasted Red Peppers, Artichoke, Cucumber, Orzo Pasta, Genoa Salami, Feta Cheese 22

From the Grill

PORK TENDERLOIN*
Herb Spatzle, Housemade Apple Butter, Smoked Pork Soffritto, Fennel Salad 27

GRILLED DUCK BREAST
Pineapple Stuffing, Haricot Vert, Toasted Almonds, Brown Butter Gravy 32

12 oz. GREEN MEADOW FARM NY STRIP 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*

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*