

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

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

TUSCAN KALE SALAD
Golden Raisins, Apples, Toasted Hazelnuts,
Lanchedo 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

**YUKON GOLD & CHEDDAR
CHEESE PIEROGIES**
Cremeni Mushrooms,
Horseradish Crema,
Thyme Short Rib Jus 15

**CRISPY POINT JUDITH
CALAMARI**
Corn Meal Crust, Spicy Marinara,
Basil Aioli, Preserved Lemon 15

**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

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 Golden Raisins Caper Chimmichurri,
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
10 oz Seven Hills Strip Steak, Truffle Parmesan Fries,
House Made Steak Sauce, Shallot Butter 42

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, Woodland Jewel Mushrooms,
Blueberry Barbeque Sauce 36

VERLASSO SALMON
Sweet Potato Puree, Sesame Marinated Baby Bok Choy,
Local Baby Carrots, Miso Butter 31

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

SHRIMP & QUINOA
Baby Arugula, Winter Vegetables, Lemon Aioli,
Crispy Parsnips 26

**GREEN MEADOW FARMS DOUBLE
CHEDDAR BURGER**
Grilled Red Onion, Tomato, Smoked Bacon Mayo,
Truffle Parmesan Fries 19

Sides

ROASTED WINTER VEGETABLES 8
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.*

A 20% Gratuity May Be Added to Parties of 6 or More