

For the Table

LOCAL ARTISAN CHEESE

Seasonal Jams & Accoutrements 18

CHICKEN LIVER MOUSSE

Red Onion Jam, Whole Grain Mustard,
Port Gelee, Sourdough Toast 14

HUMMUS

Kalamata Olive Tapanade, Pine Nuts,
Grape Tomatoes 11

SANDY RIDGE FARM DEVEILED EGGS

Half Dozen Cage Free Eggs, Chef's
Assortment of Seasonal Fillings 10

Market Salads

BEET & ARUGULA

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

YOUNG LETTUCE SALAD

Grilled Asparagus, Almonds, Tomatoes, Red
Onion, Honey Mustard Vinaigrette 12

BABY ROMAINE

Roasted Red Pepper, Basil Pesto, Shaved
Grana Padano, Roasted Garlic Crouton,
Caesar Dressing 12

PEA SALAD

Early Spring Peas, Petite Greens, Crispy
Prosciutto, Crostini, Ricotta Salata,
Lemon Vinaigrette 14

From The Grill

CHARRED CAULIFLOWER STEAK

Ancient Grains, Grilled Red Onion, Date
Jam, Pickled Apples,
Marcona Almonds 22

10 oz NEW YORK STRIP

Fava Beans, Kennett Square Mushrooms,
Fingerling Potatoes, Porcini Cream 46

GREEN MEADOW DOUBLE CHEDDAR BURGER

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

ADDITIONS 2 each

Cage Free Farm Egg | Spicy Epic Pickles
1732 Meats Thick Cut Bacon
Kennett Square Mushrooms

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

First Course

POTATO & RAMP SOUP

Matchstick Potatoes, Ramp Oil 9

KENNETT SQUARE MUSHROOM SOUP

Truffle Crème Fraîche, Snipped Chives 10

CRAB FRITTERS

Super Lump Crab Meat, Sweet Chili
Glaze, Scallions 16

PRINCE EDWARD ISLAND MUSSELS

Asparagus, Preserved Lemon, White Wine,
Fingerling Potatoes, Toasted Baguette 14

BURRATA

Baby Watercress, Red Pepper-Golden
Raisin Chutney, 13 yr Old Balsamic,
Grilled Ciabatta 13

OYSTERS ON THE HALF

East or West, Champagne Mignonette MP

YELLOW FIN TUNA TARTARE

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

BEEF SLIDERS

Beef Bacon Jam, Red Pepper Horseradish
Aioli, Birchrun Blue Cheese, Crispy Onions,
Lettuce, Tomato, Brioche Roll 14

GOAT CHEESE TART

Shellbark Goat Cheese, Caramelized Onion,
Olive, Puff Pastry, Watercress Salad 14

CARNITAS MAC & CHEESE

Ironstone Creamery Carnitas,
Carolina BBQ Sauce, Chilies, Smoked Gouda
Cheese 13

Entrees

SEARED YELLOW FIN TUNA

Shrimp & Cabbage Pancake, Braised Baby Bok Choy, Asian BBQ Sauce 32

BRAISED SHORT RIB

Grilled Green Asparagus, Royal Trumpet Mushrooms, Crispy Onions, Baby Carrots,
Zinfandel Thyme Pan Jus 30

CHATHAM BAY DAYBOAT COD

Basquaise Peppers, Tasso Ham, Panelle, Arugula Pesto 29

SPICY LAMB BOLOGNESE

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

LOCUST POINT CHICKEN

Fork Crushed Fingerling Potatoes, Grilled Asparagus, Kennett Square Mushrooms,
Madeira Chicken Jus 29

IDAHO RAINBOW TROUT

Roasted Beets, Hazelnuts, Petite Greens, Horseradish Creme Fraîche 29

VERLASSO SALMON

English Peas, Fingerling Potatoes, Leeks, Fennel, Thai Basil,
Lemongrass Curry Beurre Blanc 29

BLACK BEAN CAKE

Panko Crusted, Red Onion Avocado Salad, Cilantro Lime Crema 22

CAVATAPPI PASTA

Pork Ragout, Tomato Confit, Basil, Fresh Mozzarella, Shaved Parmesan,
Castlevetrano Olives 24

Entree Salads

THAI STEAK NOODLE SALAD

Udon Noodles, Shiitake Mushrooms, Peanuts, Baby Greens, Julienne Vegetables,
Cilantro Lime Vinaigrette 24

LOCUST POINT CHICKEN COBB

Birchrun Blue Cheese, Hickory Smoked Bacon, Avocado, Tomatoes, Hard Boiled Egg,
Mushroom, Herb Vinaigrette 22

GRILLED ISLAND SPICED JUMBO SHRIMP

Trio of Spring Pea & Shaved Button Mushroom Salad,
Coconut Red Thai Curry 29

Sides

CRUSHED FINGERLING POTATOES 9 |
SPRING PEAS & CARROTS 7
KENNETT SQUARE MUSHROOM GRATIN 9
GRILLED ASPARAGUS 9 | FRIED PICKLES 7