

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 Tapenade, 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 Fraiche, Crispy Polenta 'Croutons' 14

YOUNG LETTUCE SALAD
Grilled Asparagus, Cashews, Tomato, Red Onion, Honey Mustard Vinaigrette 12

BABY ROMAINE
Roasted Red Pepper, Basil Pesto, Shaved Grana Padano, Roasted Garlic Crouton, Caesar Dressing 13

SUMMER BERRY SALAD
Local Berries, Pickled Red Onion, Feta, Sesame-Almond Tuile, Watercress, Lemon-Poppy Vinaigrette 14

From The Grill

DOUBLE CUT PORK CHOP
Castle Valley Stone Ground Grits, Smoked Cheese, Watercress Salad, Pickled Peach Gastrique 34

STEAK FRITES
10 oz Green Meadow Farm NY Strip, Roasted Shallot Butter, Red Wine Demi Glace, Truffle Parmesan Fries 46

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

BURGER ADDITIONS 2 each
*Cage Free Farm Egg | Spicy Eplc 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

YELLOW TOMATO GAZPACHO
Crab Salad, True Leaf Micro Cilantro 9

KENNETT SQUARE MUSHROOM SOUP
Truffle Crème Fraiche, Snipped Chives 10

PRINCE EDWARD ISLAND MUSSELS
Carrots, Onion, Toasted Baguette, Spicy Green Curry Coconut Broth 15

MELON & PROSCIUTTO
Toasted Hazelnut, Torn Basil, Espelette Yogurt 13

OYSTERS ON THE HALF
East or West, Champagne Mignonette MP

YELLOWFIN TUNA TARTARE
Avocado, Sriracha, Sesame Soy Emulsion, True Leaf Micro Cilantro 16

BEEF SLIDERS
1732 Thick Cut Bacon, Sweet Pepper Chow-Chow, Yellow Cheddar, Alabama White BBQ Sauce, Brioche Roll 13

GREEK TARTINE
Heirloom Tomato, Cucumber, Olive, Feta, Tzatziki, Artisanal Toast 11

PULLED PORK MAC & CHEESE
Smoked Gouda Cheese, Ironstone Creamery Pulled Pork, Carolina BBQ Sauce, Pickled Jalapeño 13

Entrees

SEARED YELLOWFIN TUNA
Rice Vermicelli, Bok Choy, Pickled Chili, Green Meadow Farms Braised Brisket, Herb Pho Broth 33

SUMMER VEGETABLE AREPAS
Charred Corn, Black Bean, and Zucchini Salsa, Queso Blanco, Avocado 13/22

NEW ENGLAND SWORDFISH
Tri Pepper Piperade, Spicy Ham, Green Olive Gremolata 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 Fraiche 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

CORN RAVIOLI
Poblano, Blistered Cherry Tomato, Chorizo Crumble, Shaved Lanchego, Jersey Corn Veloute 14/24

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, Tomato, Hard Boiled Egg, Red Oak, Herb Vinaigrette 22

GRILLED ISLAND SPICED JUMBO SHRIMP
Shaved Mushroom & Snow Pea Salad, Red Curry Coconut Vinaigrette 29

Sides

CRUSHED FINGERLING POTATOES 9 | CORN, BLACK BEAN, & ZUCCHINI SALAD 9 | KENNETT SQUARE MUSHROOM GRATIN 9 | GRILLED ASPARAGUS 9 | FRIED PICKLES 7