

First Course

Market Salads

CITRUS SALAD

Ruby Grapefruit, Blood Orange,
Kumquats, Feta, Baby Spinach,
Endive, Pistachio 12

TUSCAN KALE SALAD

Shaved Apple, Marcona Almonds,
Barley, Burrata,
Pomegranate Balsamic 12

BEET & ARUGULA

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

BABY ROMAINE

Birchrun Blue Cheese, 1732 Meats Bacon,
Brioche Croutons, Roasted Red Onion,
Shaved Radish, Sherry Vinaigrette 12

CAPE COD MUSSELS

Leeks, Fingerling Potatoes, Thyme,
Applewood Smoked Bacon, Winter
Lager, Toasted Baguette 14

YELLOWFIN TUNA TARTARE

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

GRASS FED BEEF MEATBALLS

Roasted Tomato Ragout,
Fresh Mozzarella, Toasted Baguette 14

KENNETT SQUARE MUSHROOM SOUP

Truffle Crème Fraîche, Snipped Chives 10

SQUASH FRITTERS

Chili Curry Emulsion,
Pickled Vegetables, Micro Cilantro 12

BUTTERNUT SQUASH BISQUE

Candied Walnuts, Roasted Apple,
Cinnamon Mascarpone 9

OYSTERS ON THE HALF

East or West, Champagne Mignonette
MP

HAND MADE RYE GNOCCHI

Braised Green Meadow Farm Beef,
Tuscan Kale, Grana Padano,
Toasted Garlic Bread Crumbs 16

PROSCIUTTO & PERSIMMON

Baby Arugula, Honey Ricotta,
Lemon Olive Oil, Saba 12

CARNITAS MAC & CHEESE

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

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

Roasted Cauliflower, Pine Nuts,
Golden Raisins 11

SANDY RIDGE FARM DEVEILED EGGS

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

Entrees

CURRIED TUNA

Shrimp & Cabbage, Shrimp Pancake, Braised Baby Bok Choy,
Asian BBQ Sauce 27

IDAHO RAINBOW TROUT

Roasted Cauliflower, Bacon Lardons, Brussels Sprouts Leaves,
Cauliflower Puree 29

PAN SEARED ICELANDIC COD

Littleneck Clams, Mussels, Spanish Chorizo, Charred Fennel,
Fingerling Potatoes, Saffron Broth 29

SPICY LAMB BOLOGNESE

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

LOCUST POINT CHICKEN

Root Vegetable Hash, Beef Bacon, Braised Kale,
Pickled Cranberries 29

PAN SEARED MAHI MAHI

Parsnip Nage, Fingerling Potatoes, Poached Kumquat,
Fennel Salad 32

VERLASSO SALMON

Braised Red Cabbage, Horseradish Crema, Sweet Potato Cake 29

SWEET POTATO & BLACK BEAN ENCHILADAS

Roasted Sweet Potato, Black Beans, Salsa Verde, Queso Fresco 24

SEARED CAULIFLOWER STEAK

Winter Squash Curry, Purple Baby Carrots, Quinoa,
Lemon Cilantro Yogurt 24

Sides

FRIED PICKLES 7

KENNETT SQUARE MUSHROOM GRATIN 9

BRUSSELS SPROUTS 9

ROASTED BABY CARROTS 7

TATER TOTS 9

TRUFFLE PARMESAN FRIES 7

Entree Salads

THAI STEAK NOODLE SALAD

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

ANCIENT GRAIN BOWL

Grilled Island Spiced Chicken, Charred Curried Cauliflower,
Grilled Red Onions, Date Jam, Apples, Marcona Almonds 19

KOCH FARM TURKEY CHOPPED COBB SALAD

Smoked Bacon, Birchrun Blue Cheese, Hard Boiled Egg,
Red Onion, Ranch Dressing 18

From The Grill

DUROC PORK TENDERLOIN

Carrot Ginger Puree, Coffee Brown Sugar Rub,
Rosemary Confit Carrots, Pomegranate Port Reduction 27

10 oz. ALLEN BROTHERS NY STRIP

Braised Broccoli Rabe, Smoked Cheddar Tater Tots,
Jalapeño Aioli, Cabernet Demi 46

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 Epic Pickles

VEGETARIAN & VEGAN MENU

Available Upon Request

Consuming raw or under cooked seafood, shellfish, eggs or meats
increases the risk of food borne illness.