

First Course

- KENNETT SQUARE
MUSHROOM SOUP
Snipped Chives, Truffle Crème Fraîche 10
- BUTTERNUT SQUASH SOUP
*Hazelnuts, Brown Butter,
8 Year Balsamic, Sage* 10
- SOUP DU JOUR
Chef's Seasonal Soup 10
- SANDY RIDGE FARM
DEVEILED EGGS
*Chef's Daily Creation of
Seasonal Fillings* 10
- OYSTERS ON THE HALF*
*East or West Coast Oysters, Cocktail Sauce,
Fresh Lemon, Mignonette* MKP
- YELLOWFIN TUNA TARTARE*
*Avocado, Sriracha, Sesame Soy Emulsion,
True Leaf Micro Cilantro* 16
- WHIPPED GOAT CHEESE
TOAST
*Pine Nut Honey, Pickled Fennel,
Duck Prosciutto* 13

Mocktails

- POLMER
Iced Tea, Pomegranate, Honey, Lime 5
- EASY STREET
Lemonade, Blood Orange, Soda 5
- YOU BETTER THINK
Mango, Black Currant, Honey, Lime, Soda 5
- FAST MACHINE (HOT)
*Apple Cider, Caramelized Sugar,
Lime, Rosemary* 5

For the Table

- LOCAL ARTISAN CHEESE
Seasonal Jams & Accoutrements 18
- 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, Toasted Cashew &
Sesame Seed Salsa, Grilled Pita,
Crispy Lavash* 11

Market Salads

- BEET & ARUGULA
*Shellbark Hollow Goat Cheese, Herb Crème
Fraîche, Crispy Polenta "Croutons"* 14
- LYONNAISE SALAD
*Frisee & Shaved Fennel, Crispy Potato,
Bacon Lardons, Soft Boiled Egg* 13
- BARTLETT PEAR SALAD
*Tusan Kale, Port Wine Poached Pears,
Curried Walnuts, Blue Cheese,
Cranberry-Orange Vinaigrette* 14
- CAESAR SALAD
*Baby Romaine, Sourdough Croutons, Shaved
Grana Padano, Lemon Anchovy Dressing* 12
- COBB SALAD
*Avocado, Blue Cheese, Bacon, Tomato,
Hard Boiled Egg, Dijon Vinaigrette* 15

- Add Protein -

- LANCASTER CHICKEN 7
VERLASSO SALMON 12
PACIFIC JUMBO SHRIMP 11
ORGANIC TOFU 6
FILET MIGNON TIPS 10

Soup & Sandwich Duo

- CROQUE MADAME
*Green Meadow Farm Smoked Ham, Mornay, Fried Egg,
Grilled Sourdough, Choice of Soup* 16
- GREEN MEADOW FARM TURKEY CLUB BLT
*Applewood Smoked Bacon, Bibb Lettuce, Tomato, Herb Mayo,
Sourdough, Soup of the Day* 18
- THREE CHEESE GRILLED CHEESE
*Fresh Mozzarella, Cheddar & Gruyere,
Brioche, Tomato Bisque* 15
- OPEN FACED TUNA MELT
*Warm Olive Oil Poached Albacore Tuna, Smoked Bacon,
Havarti, Choice of Soup* 17

Entrees

- FRIED CHICKEN SANDWICH
*Havarti Cheese, Smoked Bacon Mayo, Epic! Spicy Pickles,
Bibb Lettuce, Brioche Roll, Truffle Parmesan Fries* 16
- BLACKENED SHRIMP TACOS
*Corn Tortillas, Spicy Aioli, Guacamole, Pico de Gallo,
Savoy Cabbage, Pickled Onions, Mixed Greens* 16
- LOCUST POINT FARM CHICKEN SANDWICH
*Arugula, Red Bell Pepper-Golden Raisin Chutney,
Scallion Goat Cheese, Panini Roll, Mixed Greens* 15
- PORK CARNITAS CUBAN
*Pulled Pork, Tasso Ham, Swiss Cheese, Kosher Pickles, Chipotle
Mostarda, Salt & Vinegar Potato Chips* 16
- MUFFULETTA
*Mortadella, Genoa Salami, Smoked Ham, Sharp Provolone,
Roasted Peppers, Olive Salad, Mixed Greens* 16
- KENNETT SQUARE MUSHROOM OMELET
Caramelized Onions, Sharp Cheddar 14
- HOUSE CURED CORN BEEF RUEBEN
*Marble Rye, Gruyere Cheese, Sauerkraut,
Thousand Island Dressing, Salt & Vinegar Chips* 17
- THAI STEAK AND NOODLE SALAD*
*Marinated Filet Tips, Udon Noodles, Julienned Vegetables,
Avocado, Frisee, Arugula, Peanuts, Thai Vinaigrette* 25
- AVOCADO BLT
*Sandy Ridge Fried Egg, Smoked Applewood Bacon,
Chipotle Aioli, Brioche, Truffle Parmesan Fries* 15
- GREEN MEADOW DOUBLE CHEDDAR
BURGER*
*Smoked Bacon Mayo, Bibb Lettuce, Grilled Red Onion,
Brioche Roll, Truffle Parmesan Fries* 19
- ADDITIONS 2 Each
*Sandy Ridge Fried Egg | Green Meadow Farm Bacon
Spicy Epic! Pickles | Kennett Square Mushrooms*

Sides

- BRUSSELS SPROUTS WITH BACON 9 | PARMESAN TRUFFLE FRIES 7
FRIED PICKLES 7 | BAKED MAC & CHEESE 9 | LOADED BAKED POTATO 9