

First Course

Mocktails

- WINNIE PALMER
Iced Tea, Lemonade, Chai, Agave 5
- LIKE A MACHINE
Lemonade, Cinnamon, Honey, Ginger Ale 5
- LYNDY HOP
Iced Tea, Pear, Caramelized Sugar, Lime 5
- BREWSER WOODS
Pour Richard's Cold Brew Coffee, Cinnamon, Honey, Root Beer 5

- KENNETT SQUARE MUSHROOM SOUP
Snipped Chives, Truffle Crème Fraîche 10
- BLACK BEAN SOUP
True Leaf Micro Cilantro, Lime Crema 9
- AUTUMN SQUASH BISQUE
Spiced Pumpkin Seeds, Sage 9
- GREEN MEADOW FARM BEEF EMPANADAS
Jicama-Pickled Chili Salad, Cilantro, Smoked Jalapeno Aioli 14

- P.E.I. MUSSELS
Green Meadow Farm Smoked Bacon, Leeks, Potatos, Oktoberfest Lager 15
- YELLOWFIN TUNA TARTARE
Avocado, Sriracha, Sesame Soy Emulsion, True Leaf Micro Cilantro 16
- OYSTERS ON THE HALF
Cocktail Sauce, Fresh Lemon, Mignonette MP
- PULLED PORK MAC & CHEESE
Smoked Gouda Cheese, Ironstone Creamery Pulled Pork, Carolina BBQ Sauce, Pickled Jalapenos 14

For the Table

- LOCAL ARTISAN CHEESE
Seasonal Jams & Accoutrements 18
- SANDY RIDGE DEVEILED EGGS
Cage Free, Half Dozen, Chef's Assortment of Seasonal Fillings 10
- BURRATA & PROSCUITTO
Persimmons, Fruitwood Orchard Honey, Pistachio, Aged Balsamic 17
- ROASTED GARLIC HUMMUS
Beet-Herb Salad, Extra Virgin Olive Oil 12

Market Salads

- SPINACH & APPLE SALAD
Birchrun Hill Farm Blue Cheese, Golden Raisins, Red Onions, Savory Herb Granola, Maple Vinaigrette 14
- CAESAR SALAD
Romaine, Red Endive, Sourdough Crouton, Parmesan Crisp 14
- YOUNG LETTUCE SALAD
Cashews, Bell Peppers, Pomegranate, Honey Mustard Dressing 12

- BEET & ARUGULA
Shellbark Hollow Goat Cheese, Herb Crème Fraîche, Crispy Polenta 'Croutons' 14

- Add a Protein -

- LANCASTER CHICKEN 7
- VERLASSO SALMON 12
- PACIFIC JUMBO SHRIMP 11
- ORGANIC MARINATED TOFU 6
- SEARED YELLOWFIN TUNA 16

Lunch Entrees

- SOUTHERN FRIED CHICKEN SANDWICH
Spicy Epic Pickle, Sweet Pepper Chow-Chow, Honey Butter, Toasted Brioche, House Made BBQ Potato Chips 16
- AVOCADO BLT
Sandy Ridge Farm Fried Egg, Smoked Bacon, Sliced Avocado, Spicy Aioli, Toasted Brioche, Home Fries 16
- PORTOBELLO MUSHROOM BANH MI
Pickled Carrots, Cucumbers, Chili, Cilantro, Sriracha Aioli, Mixed Green Salad 15
- PULLED PORK SANDWICH
Mustard BBQ Glaze, Caramelized Onions, Apple Cabbage Slaw, Toasted Brioche Bun, House Made BBQ Potato Chips 16
- SPICY LAMB BOLOGNESE
Severino Rigatoni, Jersey Crushed Tomatoes, Wilted Spinach, Basil Ricotta 16 / 26
- GREEN MEADOW DOUBLE CHEDDAR BURGER
Smoked Bacon Mayo, Bibb Lettuce, Grilled Red Onions, Brioche, Truffle Parmesan Fries 19

Soup & Sandwich Duo

- BLACKENED CATFISH TACOS
Corn Tortillas, Guacamole, Chipotle Aioli, Pico De Gallo, Cabbage, Choice of Soup 16
- CHICKEN SALAD SANDWICH
Golden Raisin, Fennel, Bibb Lettuce, Swiss Cheese, Toasted Croissant, Choice of Soup 13
- KOCH FARM TURKEY
Applewood Smoked Bacon, Bibb Lettuce, Tomato, Herb Mayo, Sourdough, Choice of Soup 17

Entree Salads

- SOUTHWEST CHICKEN COBB
Black Bean, Avocado, Spiced Pepitas, Tomato, Queso Fresco, Crispy Tortilla, Chipotle Ranch 22
- THAI STEAK NOODLE SALAD
Udon Noodles, Shiitake Mushrooms, Peanuts, Baby Greens, Julienne Vegetables, Chili Lime Vinaigrette 24
- CREOLE SHRIMP SALAD
Butterhead Lettuce, Cherry Tomatos, Pickled Sweet Peppers, Garlic Croutons, Caper Remoulade Dressing 27

- BURGER ADDITIONS 2 Each
*Sandy Ridge Fried Egg | 1732 Thick Cut Bacon
Spicy Epic! Pickles | Kennett Square Mushrooms*

Cage Free Eggs

- KENNETT SQUARE OMELET
Mushrooms, Caramelized Onions, Sharp Cheddar, Served With Yukon Potato Home Fries 14
- TOFU SCRAMBLE
Caramelized Onions, Tomatoes, Spinach, Curry Spices, Toast 14
- LANCASTER COUNTY THREE EGG OMELET
Smoked Bacon, Goat Cheese, Oven-Dried Tomatoes, Spinach 14

- Sides -

- FRIED PICKLES 7 | PARMESAN TRUFFLE FRIES 8
- CRISPY BRUSSEL SPROUTS, BACON, MAPLE GLAZE 9
- MUSHROOM GRATIN 9
- MASHED YAMS, CARALEMIZED APPLES, PECANS 9

VEGETARIAN & VEGAN MENU
Available Upon Request

* Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness

* A 20% gratuity will be added to parties of five or more