

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
- BURRATA SALAD
Brussels Sprouts, Guanciale, Caramelized Shallots, Maple-Brown Butter Vinaigrette 15

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

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

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

- 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
- THREE CHEESE GRILLED CHEESE
Fresh Mozzarella, Cheddar & Gruyere, Brioche, Tomato Bisque 15
- GREEN MEADOW FARM TURKEY CLUB BLT
Applewood Smoked Bacon, Bibb Lettuce, Tomato, Herb Mayo, Sourdough, Soup of the Day 18
- 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
- KENNETT SQUARE MUSHROOM OMELET
Caramelized Onions, Sharp Cheddar 14
- BLACKENED SHRIMP TACOS
Corn Tortillas, Spicy Aioli, Guacamole, Pico de Gallo, Savoy Cabbage, Pickled Onions, Mixed Greens 16
- HOUSE CURED CORN BEEF RUEBEN
Marble Rye, Gruyere Cheese, Sauerkraut, Thousand Island Dressing, Salt & Vinegar Chips 17
- LOCUST POINT FARM CHICKEN SANDWICH
Arugula, Red Bell Pepper-Golden Raisin Chutney, Scallion Goat Cheese, Panini Roll, Mixed Greens 15
- THAI STEAK AND NOODLE SALAD*
Marinated Filet Tips, Udon Noodles, Julienned Vegetables, Avocado, Frisee, Arugula, Peanuts, Thai Vinaigrette 25
- PORK CARNITAS CUBAN
Pulled Pork, Tasso Ham, Swiss Cheese, Kosher Pickles, Chipotle Mostarda, Salt & Vinegar Potato Chips 16
- AVOCADO BLT
Sandy Ridge Fried Egg, Smoked Applewood Bacon, Chipotle Aioli, Brioche, Truffle Parmesan Fries 15
- MUFFULETTA
Mortadella, Genoa Salami, Smoked Ham, Sharp Provolone, Roasted Peppers, Olive Salad, Mixed Greens 16
- 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