

## Summer Lunch Menu 2018

### Mocktails

RPM

Iced Tea, Lemonade, Rhubarb,  
Lime, Mint 5

#### BENJI NO!JITO

Cucumber, Agave, Lime, Mint, Soda 5

#### MY DARLING

Lemonade, Strawberry, Soda 5

#### JAMES DEAR

Cucumber, Lemongrass, Cilantro,  
Jalapeno, Lime, Soda 5

### For the Table

LOCAL ARTISAN CHEESE  
Seasonal Jams & Accoutrements 18

#### ANTIPASTI

Thinly Sliced House Cured Meats &  
Local Artisan Cheeses 19

#### PIMENTO CHEESE DIP

House Made Herbed Buttermilk  
Biscuits 16

#### HUMMUS

Grilled Pita, Toasted Lavash,  
Seasonal Garnishes 12

#### KENNETT SQUARE MUSHROOM SOUP

Snipped Chives, Truffle Crème Fraîche 10

#### HEIRLOOM TOMATO GAZPACHO

Cucumber, True Leaf Farms Micro Basil 10

#### SANDY RIDGE DEVEILED EGGS

Cage Free, Half Dozen, Chef's Assortment  
of Seasonal Fillings 11

#### CHEESE STEAK WONTON

Roasted Shallot Puree, Chipotle Ketchup 14

#### SPANISH OCTOPUS

Salad Nicoise, Black Olive Vinaigrette 18

#### SUMMER VEGETABLE SALAD

Green Beans, English Peas, Grana Padano,  
Arugula, Pine Nuts, Crispy Prosciutto,  
Balsamic Vinaigrette 13

#### MIXED BERRY SALAD

Baby Arugula, Goat Cheese Croquettes,  
Candied Pecans, Summer Radishes,  
White Balsamic Vinaigrette 14

#### BABY ROMAINE CAESAR

Grana Padano, Sourdough Croutons,  
Lemon Caesar Dressing 13

## First Course

#### YELLOWFIN TUNA TARTARE

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

#### OYSTERS ON THE HALF

East or West Coast Oysters, Cocktail  
Sauce, Fresh Lemon, Mignonette MP

#### SOUP OF THE DAY

Chef's Daily Creation using Local &  
Sustainable Ingredients 10

#### SMOKED SALMON LATKES

Smoked Salmon, House Made Tater Tots,  
Dill Crème Fraîche, Chopped Egg Yolk,  
Caviar 17

## Market Salads

#### ARUGULA & BEETS

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

### - Add a Protein -

LOCUST POINT

FARM CHICKEN 7

VERLASSO SALMON 12

US FARM RAISED SHRIMP 11

ORGANIC TOFU 6

## Soup & Sandwich Duo

#### GRILLED CHEESE & TOMATO GAZPACHO

Provolone, Fontina, Gruyere, Brioche, Heirloom Tomato  
Gazpacho, Baby Greens 16

#### ALBACORE TUNA MELT

Green Meadow Farms Bacon, Toasted Sourdough, Swiss,  
Baby Greens 17

#### LOCUST POINT FARM

#### BLACKENED CHICKEN QUESADILLA

Sour Cream, Pico de Gallo, Avocado Crema, Baby Greens 17

## Cage Free Eggs

#### KENNETT SQUARE MUSHROOM OMELET

Caramelized Onions, Sharp Cheddar 14

#### EGG WHITE OMELET

Avocado Salsa, Pico de Gallo, Cheddar Cheese,  
True Leaf Micro Cilantro, Queso Fresco 15

#### LANCASTER COUNTY THREE EGG OMELET

Smoked Bacon, Goat Cheese, Oven-Dried Tomatoes,  
Spinach 14

#### CHORIZO SCRAMBLE

Peppers & Onions, Crispy Yukon Potatoes, PA Noble Cheddar,  
Avocado Toast 16

## Sides

AVOCADO TOAST | Togarashi 8

TRUFFLE PARMESAN FRIES | Truffle Oil, Grana, Chives 8

MAC & CHEESE | Three Cheeses, Herb Bread Crumbs 8

FRIED PICKLES | Panko Crusted, Spicy Aioli 7

MEXICAN STYLE CORN | Poblano Aioli, Cotija Cheese 8

HOUSE MADE TATOR TOTS | Red Beet Ketchup 8

*\* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs  
may increase your risk of foodborne illness*

VEGETARIAN & VEGAN MENU

*Available Upon Request*

*Automatic 20% Gratuity Added to Parties of 6 or More.*

## Entree

#### CRISPY FISH SANDWICH

Tempura Battered, Cabbage Slaw, Spicy Mayo, Brioche Bun,  
House Made Potato Chips 18

#### LOCUST POINT FARM CHICKEN SANDWICH

Roasted Portobello Mushrooms, Baby Spinach, Shellbark Goat  
Cheese, Sundried Tomato Pesto, Ciabatta, Baby Greens 15

#### KOCH FARM TURKEY SANDWICH

Applewood Smoked Bacon, Bibb Lettuce, Tomato, Herb Mayo,  
Sourdough, Truffle Parmesan Fries 16

#### GREEN MEADOW FARM

#### COUNTRY HAM MELT

Buttercup Brie, Cranberry, Dijon Aioli, Raisin Nut Bread,  
Truffle Parmesan Fries 15

#### KENNETT SQUARE MUSHROOM POT PIE

Wild Mushroom Gravy, Mirepoix, Puff Pastry Crust,  
Baby Greens 16

#### MEDITERRANEAN

#### CHOPPED CHICKEN SALAD

Baby Spinach, Plum Tomatoes, Olives, Cucumbers,  
Feta Cheese, Chick Peas, Green Goddess Dressing 21

#### AVOCADO BLT

Sandy Ridge Fried Egg, Smoked Applewood Bacon, Spicy Aioli,  
Brioche, Truffle Parmesan Fries 15

#### BLACKENED SHRIMP TACOS

Corn Tortillas, Chipotle Aioli, Avocado Puree, Pico de Gallo,  
Savoy Cabbage, Pickled Onions 17

#### THAI BEEF & NOODLE SALAD

Marinated Filet, Udon Noodles, Julienne Vegetables,  
Tomato, Avocado, Frisee, Arugula, Peanuts, Thai Vinaigrette 26

#### GREEN MEADOW DOUBLE CHEDDAR BURGER

Red Onion, Tomato, Smoked Bacon Mayo, Truffle Parmesan  
Fries 19

ADDITIONS 2 Each

*Sandy Ridge Fried Egg | Green Meadow Farm Bacon*

*Spicy Epic! Pickles | Kennett Square Mushrooms*