

• Mid Day Menu •

For the Table

ARTISAN CHEESE

Three Local Cheeses with 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

From the Sea

OYSTERS ON THE HALF SHELL*

East & West Coast Sustainable Oysters MP

TUNA TARTARE*

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

Salads

CAESAR SALAD

Baby Romaine, Torn Croutons, Cherry Tomatoes,
Grana Padano, House Caesar Dressing 12

BARTLETT PEAR SALAD

Tuscan Kale, Port Wine Poached Pears, Curried Walnuts,
Blue Cheese, Cranberry-Orange Vinaigrette 14

ARUGULA & BEET SALAD

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

COBB SALAD

Avocado, Blue Cheese, Smoked Bacon, Hard Boiled Egg,
Tomatoes, Dijon Vinaigrette 15

-Add a Protein-

LOCUST POINT FARM CHICKEN 7

VERLASSO SALMON 12

PACIFIC JUMBO SHRIMP 11

ORGANIC TOFU 6

In Order to Offer the Highest Quality Seasonal Items, Menus May
Change. Our Produce, Meat, Poultry, and Fish Come From Farms,
Ranches, and Fisheries Guided by Principles of Sustainability.

*Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish, or
Eggs May Increase Your Risk of Food Borne Illness.

Soups

KENNETT SQUARE MUSHROOM SOUP

White Truffle Oil, Crème Fraîche, Snipped Chives 10

BUTTERNUT SQUASH SOUP

Hazelnuts, Brown Butter, 8 Year Balsamic, Sage 10

Plates

WARM BUTTERCUP BRIE

Red Pepper-Golden Raisin Chutney, Roasted Garlic,
Grilled Baguette 13

WHIPPED GOAT CHEESE TOAST

Pine Nut Honey, Pickled Fennel, Duck Prosciutto 13

GREEN MEADOW FARM DOUBLE CHEDDAR BURGER*

Smoked Bacon Mayo, Grilled Red Onion, Tomato,
Toasted Brioche Roll 19

LOCUST POINT FARMS CHICKEN SANDWICH

Arugula, Red Bell Pepper-Golden Raisin Chutney,
Scallion Goat Cheese, Panini Roll, Mixed Greens 15

SMOKED TURKEY CLUB BLT

Smoked Turkey, Applewood Bacon, Bibb Lettuce, Tomato,
Garlic Herb Mayo, Potato Chips 15

SPICY LAMB BOLOGNESE

Hand Made Rigatoni, Basil Whipped Ricotta, Spinach,
True Leaf Micro Basil, Shaved Grana Padano 16 / 26

POLISH POTATO DUMPLINGS

Kielbasa, Roasted Cabbage,
Sour Cream, Brown Butter 14

Sides

BRUSSELS SPROUTS WITH BACON 9

BAKED MAC & CHEESE 9

KENNETT SQUARE MUSHROOMS 8

LOADED BAKED POTATO 9

TRUFFLE PARMESAN FRIES 8

FRIED PICKLES 7