

For the Table

LOCAL ARTISAN CHEESE
Three Local Cheeses with Seasonal Jams & Accompaniments 18

ANTIPASTI
Cured Meats, Local Cheese, Traditional Garnish 19

CRISPY POTATO CAKE
Caramelized Onion, Montasio Cheese, Prosciutto di Parma, Horseradish Cream 15

ROASTED PUMPKIN SEED HUMMUS
Merula Olive Oil, Sumac 11

Cheese....

WARM BUTTERCUP BRIE
Red Pepper-Golden Raisin Chutney, Roasted Garlic, Wood Grilled Baguette 13

BURRATA SALAD
Brussels Sprouts, Guanciale, Shallot Confit, Brown Butter-Maple Vinaigrette 15

BIRCHRUN HILLS BLUE CHEESE MOUSSE
Marcona Almond Butter, Bosc Pear-Currant Chutney, Wood Grilled Sourdough 11

Market Salad

ARUGULA & BEETS
Herb Creme Fraiche, Shellbark Hollow Goat Cheese, Crispy Polenta "Croutons" 14

HONEYCRISP APPLE AND SPINACH SALAD
Dried Cranberries, Pancetta, Feta, Curry Spiced Walnuts, Maple-Dijon Vinaigrette 13

CAESAR SALAD
Baby Romaine, Torn Croutons, Cherry Tomatoes, Grana Padano 12

PEAR AND KALE SALAD
Chiffonade of Kale, Thin Sliced Fennel and Pear, Toasted Pine Nuts, Blue Cheese, Sherry Vinaigrette 13

First Course

BRAISED GOAT RAVIOLI
Stryker Farm Goat Stuffed Ravioli, Parmesan Broth, Goat Jus, NJ Peach Preserves 16

SANDY RIDGE FARM DEVEILED EGGS
Chef's Daily Creation of Seasonal Fillings 10

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

KENNETT SQUARE MUSHROOM SOUP
White Truffle Oil, Creme Fraiche, Snipped Chives 10

PUMPKIN SOUP
Red Kabocha, Brown Butter, Hazelnuts 8

SPANISH OCTOPUS
Roman Gnocchi, Tomato, Mint and Chili 17

GREEN MEADOW FARM BEEF SLIDERS
Cooper American Cheese, Bread & Butter Pickles, Mini Brioche Rolls 14

OYSTERS ON THE HALF
East & West Coast, Champagne Black Pepper Mignonette MP

WOOD GRILLED OYSTERS CASINO
Smoked Pickled Peppers, Green Onion, Chervil Butter, Toasted Bread Crumbs 15

Entrees

LOCUST POINT FARM CHICKEN
Kennett Square Mushroom and Braised Chicken Spring Roll, Roasted Brussels Sprouts, Butternut Squash Puree, Madeira Chicken Jus 26

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

TROUT ALMANDINE
Smashed Baked Potato, Bacon, Almond Brown Butter, Green Bean & Snow Pea Salad 29

VERLASSO SALMON
Cauliflower Puree, Roasted Cauliflower, Green Lentils 29

ICELANDIC COD
P.E.I. Mussels, Barley, Turnips, Brussels Sprouts, Shellfish Broth 26

AUSTRALIAN LAMB SHANK
Castle Valley Mills Polenta, Braised Tuscan Kale, Lamb Jus 42

MARYLAND STRIPED BASS
Curry Vinaigrette, Carrot Top Pistou, Charred Scallion, Roasted Carrots 32

- BRUSSELS SPROUTS & BACON 9
- KENNETT SQUARE MUSHROOMS 8
- MASHED SWEET POTATOES 9
- TRUFFLE PARMESAN FRIES 8
- TRUFFLED MAC & CHEESE 9
- FRIED PICKLES 7

Sides

VEGETARIAN\VEGAN & ALLERGY MENU
Available Upon Request. Consuming raw or under-cooked seafood, shellfish, eggs or meats increases the risk of food borne illness.

Hearty Salads

THAI STEAK AND NOODLE SALAD
Marinated Filet Tips, Udon Noodles, Julienned Vegetables, Avocado, Frisee, Arugula, Peanuts, Thai Vinaigrette 25

CRISPY WHITE FISH FRITTERS
Crispy Cod and Potato Fritters, Local Mixed Greens, Marinated Kohlrabi, Fine Herbs, Garlic Aioli 18

PACIFIC JUMBO SHRIMP SALAD
Local Baby Greens, Buttermilk Ranch, Orange Segments, Pickled Cucumber 25

Wood Fire Grilled

7 OZ DUROC PORK TENDERLOIN
Bacon Braised Red Cabbage, Whole Grain Mustard Spaetzle, Fall Fruit Compote, Natural Jus 29

8 OZ NATURE'S SOURCE FILET MIGNON
Layered Crispy Potatoes, Roasted Tomatoes, Charred Onions, Bearnaise Aioli 48

12 OZ DRY AGED NY STRIP STEAK
Smoky Pickled Peppers, Roasted Broccoli, Crispy Fingerling Potato, Whipped Tabini 49

GREEN MEADOW DOUBLE CHEDDAR BURGER
Grilled Red Onion, Tomato, Smoked Bacon Mayo, Truffle Parmesan Fries 19

ADDITIONS 2 each
*Cage-Free Farm Egg | 1732 Meats Thick Cut Bacon
Kennett Square Mushrooms | Spicy EP/C Pickles*