

Cocktails

SPRING BELLINI

Choice of Strawberry & Chartreuse,
Rhubarb St. Germain & Aperol,
Strawberry & Rhubarb 10

SHE SHALL, FROM THYME TO THYME

Deep Eddy Sweet Tea Vodka,
Pallini Lemoncello, Rhubarb, Lime,
MintIced Tea 12

BAYSIL BLOODY

Revivalist Dragon Dance Spicy Gin,
Philadelphia Distilling 'The Bay' Vodka,
Inspired Brews Tomato & Basil
Kombucha, Bloody Mary, Basil 12

Mocktails

RPM

Iced Tea, Lemonade, Rhubarb,
Lime, Mint 5

MY DARLING

Lemonade, Strawberry, Soda 5

BENJI NO!JITO

Cucumber, Agave, Lime, Soda 5

JAMES DEAR

Cucumber, Lemongrass, Cilantro,
Jalapeño, Lime, Soda 5

Market Salads

ARUGULA & BEETS

Shellbark Goat Cheese, Herb Creme
Fraiche, Polenta 'Croutons' 14

BLT SALAD

Romaine, Black Peppercorn Bacon,
Cherry Tomatoes, Birch Run Blue Cheese,
Hard Boiled Egg, Avocado, Pickled Red
Onion, Green Goddess Dressing 15

BURRATA &

SPRING PEA SALAD

Prosciutto, Baby Arugula, English Peas,
Radish, Balsamic Vinaigrette, Lemon Oil,
Basil Croutons 16

BABY ROMAINE CAESAR

Grana Padano, Sourdough Croutons,
Lemon Caesar Dressing 13

Add a Protein

LOCUST POINT FARM CHICKEN 7

VERLASSO SALMON 12

US FARM RAISED SHRIMP 11

ORGANIC TOFU 6

Seasonal Sides

AVOCADO TOAST 8

THICK CUT SMOKED BACON 8

CHICKEN APPLE SAUSAGE 8

YUKON POTATO HOME FRIES 6

TRUFFLE PARMESAN FRIES 8

FRIED PICKLES 7

For the Table

LOCAL ARTISAN CHEESE

Choice of Three Local Cheeses,
Seasonal Jams & Accoutrements 18

HUMMUS

Grilled Pita, Toasted Lavash,
Seasonal Garnishes 12

ANTIPASTI

Thinly Sliced House Cured Meats &
Local Artisan Cheeses 19

MARYLAND LUMP CRAB DIP

Toasted Lavash & Baguette 18

First Course

SANDY RIDGE FARM

DEVEILED EGGS

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

WARM DOUGHNUTS

Cinnamon Sugar, Cardamon, Creme An-
glaise, Local Jam 9

SMOKED SALMON LATKES

Smoked Salmon, House Made Tater Tots,
Dill Creme Fraiche 17

HOUSE MADE GRANOLA

Singing Dog Vanilla, Dried Fruit,
Natural By Nature Yogurt 8

KENNETT SQUARE

MUSHROOM SOUP

Creme Fraiche, Snipped Chives,
White Truffle Oil 10

SOUP OF THE DAY

Chef's Daily Creation using Local &
Sustainable Ingredients 10

SPLIT PEA & HAM SOUP

Lemon Oil 10

QUINOA PORRIDGE

Stewed Fruit 8

Entrees

CINNAMON APPLE PANCAKES

Apple-Pecan Compote, Cinnamon Brown
Butter Glaze 15

BUTTERMILK WAFFLES

Fruitwood Orchard Honey Sea Salt Butter,
PA Dutch Maple Syrup, Powdered Sugar 14

SAUSAGE GRAVY & BISCUITS

Sunny Side Up Eggs, Home Fries 16

BLACKENED SHRIMP TACOS

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

AVOCADO BLT

Sandy Ridge Farm Cage Free Egg,
Thick Cut Bacon, Tomato, Bibb Lettuce
Chipotle Aioli, Brioche,
Truffle Parmesan Fries 15

KOCH FARM TURKEY

SANDWICH

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

GREEN MEADOW DOUBLE

CHEDDAR BURGER

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

Cage Free Eggs

LANCASTER COUNTY OMELET

Smoked Bacon, Goat Cheese, Spinach,
Roasted Tomatoes, Home Fries 14

SHORT RIB HASH

Poached Egg, Buttermilk Biscuit 18

KENNETT SQUARE OMELET

Local Mushrooms, Caramelized Onions,
PA Noble Cheddar, Home Fries 14

EGG WHITE SCRAMBLE

Smoked Turkey, Basil Pesto, Grilled
Vegetables, Feta Cheese,
Side of Fruit 16

FARMER'S PLATE

Two Eggs Any Style, Yukon
Potato Home Fries, Choice of Meat,
Multi Grain Toast 14

SMOKED SALMON BENEDICT

English Muffin, Sauteed Spinach,
Old Bay Hollandaise 19

BURGER ADDITIONS 2. Each

Sandy Ridge Cage Free Farm Egg | Spicy Epic Pickles | 1732 Meats Thick Cut Bacon
Kennett Square Mushrooms