

For the Table

LOCAL ARTISAN CHEESE BOARD

Three Local Cheeses, Seasonal Jam, Honey & Mustard (D,G,N) 18

MARYLAND CRAB DIP

Toasted Pita and Lavash (D,G,S) 19

ROASTED GARLIC HUMMUS

Roasted Tomato, Feta, Za'atar, Grilled Pita, Toasted Lavash (D,G) 14

HOUSE MADE POTATO BREAD

Green Meadow Farm Hand-Churned Butter, Seasonal Garnish (D,G) 8

First Course

KENNETT SQUARE MUSHROOM SOUP

White Truffle Oil, Creme Fraiche, Snipped Chives (D,G) 12

HEIRLOOM TOMATO GAZPACHO

Cherry Tomato Salad, Fine Herbs 10

OYSTERS ON THE HALF*

East Coast, Champagne-Black Pepper Mignonette (S) MP

SANDY RIDGE FARMS DEVEILED EGGS

Half Dozen, Cage-Free, Topped with Caviar & Chives 11

SMOKED SALMON LATKES

Chive Creme Fraiche (D,G) 16

YELLOWFIN TUNA TARTARE*

Avocado, Sesame Soy Emulsion, True Leaf Micro Cilantro (G) 18

WATERMELON SALAD

Arugula, Frisee, Honey Whipped Greek Yogurt, Feta, Pistachio (D,N) 14

BABY ROMAINE SALAD

Shaved Grana Padano, Caesar Dressing (D,G) 13

SUMMER GRAIN SALAD

Cherry Tomatoes, Baby Bell Peppers, Lancaster Cheddar, Chorizo, Balsamic Dressing (D,G) 14

BEET & ARUGULA

Shellbark Goat Cheese, Crispy Polenta Croutons, Herb Creme Fraiche (D,G) 14

Brunch Cocktails

SUMMER BELLINI

Choice of Watermelon & Aperol; or Raspberry & St.Germain 12

BAYSIL BLOODY

Revivalist Dragon Dance Spicy Gin, Philadelphia Distilling's 'Bay' Vodka, Bloody Mary, Basil 13

RED OR WHITE SANGRIA 12

Mocktails

PUPPY POWER

Raspberry, Iced Tea, Lemon, Lime, Honey 6

WATERLEMONITO

Watermelon, Lemonade, Lime, Agave, Mint, Soda 6

BENJI NO!JITO

Cucumber, Lime, Agave, Mint, Soda 6

JAMES DEAR

Cucumber, Jalapeno, Lime, Agave, Cilantro, Soda 6

Add Protein Verlasso Salmon 12 | Locust Point Farm Chicken 9 | Shrimp 11 | Organic Tofu 6

Entrees

PORK ROLL SANDWICH

Cooper American, Two Fried Eggs, Brioche Bun, Home Fries (D,G) 14

BUTTERMILK WAFFLES

Honey Sea Salt Butter, Powdered Sugar, PA Grade A Maple Syrup (D,G) 14

KENNETT SQUARE OMELET

Local Mushrooms, Caramelized Onions, PA Noble Cheddar, Home Fries (D,G) 14

LANCASTER COUNTY OMELET

Smoked Bacon, Goat Cheese, Spinach, Roasted Tomatoes, Home Fries (D,G) 14

BLACKENED SALMON TACOS

Pico de Gallo, Shaved Cabbage, Avocado, Pickled Red Onion, Chipotle Aioli 21

SPICY LAMB BOLOGNESE

Basil Whipped Ricotta, Wilted Spinach, Severino Rigatoni (D,G) 26

ROAST PORK SANDWICH

Summer Peperonata, PA Noble Cheddar, Brioche Bun, Truffle Parmesan Fries (D,G) 17

ROASTED LOCUST POINT FARM HALF CHICKEN

Aleppo Pepper Yogurt, Arugula & Couscous Salad, Cucumber, Sweet Peppers, Sherry Vinaigrette (D,G) 28

MAHI MAHI SANDWICH

Red Cabbage & Corn Slaw, Malt Mayonnaise, Old Bay Tortilla Crunch, Brioche Bun, Truffle Parmesan Fries (D,G) 24

CRISPY CALAMARI SALAD

Baby Lettuces, Heirloom Tomatoes, Peppers, Bread & Butter Pickles, Malt Aioli (D,G) 22

AVOCADO BLT

Bibb Lettuce, Tomato, Smoked Bacon, Chipolte Aioli < Farm Egg, Country White Bread, Truffle Fries (D,G) 16

GREEN MEADOW FARM DOUBLE CHEDDAR BURGER*

Smoked Bacon Mayo, Bibb Lettuce, Tomato, Grilled Red Onion, Brioche, Truffle Parmesan Fries (D,G) 21

BURGER ADDITIONS 2 EACH

Sandy Ridge Fried Egg | Green Meadow Farm Bacon Spicy Epic Pickles | Kennett Square Mushrooms

Sides

TRUFFLE PARMESAN FRIES

Truffle Oil, Grana, Chives (D,G) 9

MARINATED CUCUMBERS

Fine Herbs, Roasted Peanuts (N) 9

BROCCOLI SALAD

PA Noble Cheddar, Sunflower Seeds, Pickled Raisins, Bacon (D) 9

GREEN MEADOW FARM SMOKED BACON 8

FRIED PICKLES

Panko Crusted, Spicy Aioli (G) 8

HEIRLOOM TOMATOES

Buttermilk Dressing, Birchrun Blue Cheese, Crispy Onion (D) 9

*Consuming raw or under-cooked seafood, shellfish, eggs or meats increases the risk of food borne illness.