

## For the Table

### LOCAL ARTISAN CHEESE BOARD

Three Local Cheeses, Seasonal Jam,  
Honey & Mustard (D,G,N) 19

### ROASTED GARLIC HUMMUS

Roasted Tomato, Feta, Za'atar,  
Grilled Pita, Toasted Lavash (D,G) 15

### HOUSE MADE FOCACCIA

Green Meadow Farm Hand-Churned  
Butter, Pumpkin Seed Pesto (D,G,N) 8

## First Course

### KENNETT SQUARE MUSHROOM SOUP

White Truffle Oil, Creme Fraiche,  
Snipped Chives (D,G) 13

### WHIPPED FETA

Blistered Shishito Peppers & Tomatoes,  
Olives, Mixed Herbs, Lemon Olive Oil,  
Grilled Pita, Toasted Lavash (D,G) 15

### BUTTERNUT SQUASH BISQUE

Apple Slaw, Spiced Pecans (D,N) 12

### YELLOWFIN TUNA TARTARE\*

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

### CRISPY POTATO PIEROGIES

Smoked Gouda Whiz, Fresh Horseradish,  
Braised Short Rib (D,G) 16

### SANDY RIDGE FARMS DEVILED EGGS

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

### OYSTERS ON THE HALF\*

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

## Market Salads

### SHAVED KALE SALAD

Roasted Grape Vinaigrette, Apples, Blue  
Cheese, Pistachio Butter, Crispy Shallots  
(D,N) 14

### BABY ROMAINE

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

### CHARRED BROCCOLI SALAD

Baby Greens, Capers, Raisins,  
Ranch, Shaved Fennel, Marcona Almonds,  
Avocado (D,G,N) 14

### BEEF & ARUGULA

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

## Add Protein

CHICKEN 9 | ORGANIC TOFU 6 | PACIFIC SHRIMP 12 | VERLASSO SALMON 13

## Entrees

### LOCUST POINT FARM HALF CHICKEN

Tuscan Kale, Roasted Pear, Quinoa,  
Whipped Sweet Potato Puree, Maple Mustard (D,G) 28

### 14 OZ. 1855 STRIP\*

Locally Sourced Dry Aged,  
Served With Your Choice of Side, Grilled Lemon,  
Shallot Butter, House Made Steak Sauce 56

### SHORT RIB "POT ROAST"

Carrot, Pearl Onions, Golden Potatoes, Grilled Bread (G) 34

### BUTTERNUT SQUASH RAVIOLI

Crispy Prosciutto, Shaved Brussel Sprouts,  
Parmesan-Sage Cream Sauce (D,G) 24

### BUFFALO TURKEY WEDGE

Iceberg Lettuce, Shaved Fennel, Crispy Onions, Bacon,  
Buttermilk Dressing, Blue Cheese Crumbles (D) 18

### SPICY LAMB BOLOGNESE

Basil Whipped Ricotta, Wilted Spinach,  
Severino Rigatoni (D,G) 27

### PAN SEARED BRONZINO

Baby Carrots, Autumn Squash,  
Farro, Almonds, Apple Cider Gastrique (G,N) 31

### VERLASSO SALMON

French Lentils, Melted Leeks,  
Kennett Square Mushroom, Roasted Root Vegetables,  
Cabernet Reduction (D) 31

### 8 OZ. SAKURA PORK TENDERLOIN

Carrot Ginger Puree, Charred Broccoli,  
Pickled Radish Slaw, Sesame Glaze (D) 30

### GRILLED MEATLOAF

Whipped Potatoes, Shaved Brussels Sprouts,  
Kennett Square Mushroom Gravy (D,G) 29

### BLACKENED MAHI SANDWICH

Celery Root Remoulade, Apple Butter,  
Bibb Lettuce, Fried Onion, Brioche,  
Truffle Parmesan Fries (D,G) 24

### GREEN MEADOW FARM DOUBLE CHEDDAR BURGER\*

Smoked Bacon Mayo, Bibb Lettuce, Tomato,  
Grilled Red Onion, Brioche, Truffle Parmesan Fries (D,G) 22

### ADDITIONS 2 EACH

Sandy Ridge Fried Egg  
Green Meadow Farm Bacon  
Spicy Epic! Pickles

## Sides

### TRUFFLE PARMESAN FRIES

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

### BROCCOLI CHEDDAR AU GRATIN

Caramelized Onions, Herb Bread Crumbs (D,G) 11

### FRIED PICKLES

Panko Crusted, Spicy Aioli (G) 8

### MAC N CHEESE

Smoked Gouda, Herb Bread Crumbs (G,D) 11

### CRISPY BRUSSELS

Pork Belly, PA Maple Syrup, Sea Salt (G) 11

### BUFFALO CAULIFLOWER

Buttermilk Dressing, House Buffalo, Shaved Fennel  
Blue Cheese Crumbles (D,G) 11

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