

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

BUTTERNUT SQUASH BISQUE

Apple Slaw, Spiced Pecans (D,N) 12

CRISPY POTATO PIEROGIES

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

OYSTERS ON THE HALF*

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

WHIPPED FETA

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

YELLOWFIN TUNA TARTARE*

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

SANDY RIDGE FARMS DEVEILED EGGS

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

Market Salads

SHAVED KALE SALAD

Roasted Grape Vinaigrette, Apples, Blue Cheese, 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.