

For the Table

LOCAL ARTISAN CHEESE

Seasonal Jams & Accoutrements 18

ROASTED GARLIC HUMMUS

Red Pepper Coulis, Green Olives, Crispy Chickpeas, Ras El Hanout, Grilled Pita & Bagel Chips 12

SANDY RIDGE FARM DEVEILED EGGS

Half Dozen Cage Free Eggs, Chef's Assortment of Seasonal Fillings 10

SMOKED SALMON RILLETTES

Capers, Radish, Cornichons, Toasted Pumpernickel 17

KENNETT SQUARE MUSHROOM SOUP
Truffle Crème Fraiche, Snipped Chives 10

KUNG PAO CAULIFLOWER
Scallions, Chilies, Toasted Peanuts, Soy-Ginger Glaze 12

PARSNIP & APPLE BISQUE
Compressed Honeycrisp Apples, Pumpernickel Crumbs, Chili Oil 9

GREEN MEADOW FARM BEEF EMPANADAS
Picadillo Filling, Jicama-Pickled Chili Salad, Smoked Jalapeno Aioli 14

OYSTERS ON THE HALF
Cocktail Sauce, Fresh Lemon, Mignonette Sauce MP

First Course

YELLOWFIN TUNA TARTARE
Avocado, Sriracha, Sesame Soy Emulsion, True Leaf Micro Cilantro 16

MUSSELS FRA DIAVOLO BIANCO
Oven Roasted Tomato, Basil, Green onion, Spicy White Wine Garlic Sauce, Toasted Baguette 15

BUTTERNUT SQUASH RAVIOLI
Roasted Apples, Pickled Fennel, Candied Pecan Crunch, Pennsylvania Maple Cream 15/24

PULLED PORK MAC & CHEESE
Smoked Gouda Cheese, Ironstone Creamery Pulled Pork, Carolina BBQ Sauce, Pickled Jalapeño 14

Market Salads

BEET & ARUGULA

Shellbark Hollow Goat Cheese, Herb Crème Fraiche, Crispy Polenta 'Croutons' 14

CITRUS SALAD

Frisee, Red Onion, Shaved Fennel, Pomegranate Seeds, Fruitwood Orchard Honey Vinaigrette 15

CAESAR SALAD

Romaine, Red Endive, Sourdough Crouton, Parmesan Tuile, Lemon Anchovy Dressing 14

WINTER HARVEST SALAD

Market Greens, Sorghum, Roasted Sweet Potatoes, Craisins, Pecans, Shaved Grana Padano, Sherry Vinaigrette 15

Entrees

PAN ROASTED DUCK BREAST

Pumpkin Polenta, Charred Cippolini Onion, Kalettes, Pomegranate Agrodolce 35

CRISPY ROCK SHRIMP WEDGE SALAD

Cherry Tomato, Pickled Sweet Peppers, Bacon Lardons, Herbs, Iceberg Lettuce, Louie Dressing 24

LOCUST POINT 1/4 CHICKEN

Celery Root, Baby Carrots, Pearl Onion, House Smoked Pork Belly, Zinfandel Wine Reduction 27

MEADOW RUN FARM LAMB SHANK

Szechuan Peppercorn BBQ Glaze, Macadamia Nut Rice, Country Hill Farm Asian Kohlrabi Slaw 43

BLACKENED CATFISH

Caramelized Baby Sweet Peppers, Jasmine Rice, Petit Herbs, Rock Shrimp Etouffee Gravy 26

VERLASSO SALMON

Weaver Orchard Apples, Kabocha Squash, Swiss Chard, Leek Soubise, Aged Banyuls 29

VEGETABLE AREPAS

Sweet Potato, Black Bean and Poblano Salad, Queso Blanco, Avocado, Salsa Rojo Asada 13/20

SPICY LAMB BOLOGNESE

Severino Rigatoni, Jersey Crushed Tomatoes, Wilted Spinach, Basil Ricotta 16 / 26

THAI STEAK NOODLE SALAD

Udon Noodles, Shiitake Mushrooms, Peanuts, Baby Greens, Julienne Vegetables, Chili Lime Vinaigrette 24

RAINBOW TROUT

Butternut Squash Puree, Roasted Fingerling, Brussel Sprouts, Plum Tomato-Bacon Marmalade 27

8 OZ. GRILLED BEEF TENDERLOIN

Garlic Rapini, Roasted Tomato, Crispy Scalloped Potato, Pink Peppercorn Bordelaise 42

BRAISED BEEF SHORT RIB

King Oyster Mushroom, Hakurei Turnips, Baby Kale, Farro "Pilaf", Fresh Horseradish Crème Fraiche 35

GREEN MEADOW FARM DOUBLE CHEDDAR BURGER

Smoked Bacon Mayo, Bibb Lettuce, Grilled Red Onions, Brioche, Truffle Parmesan Fries 20

BURGER ADDITIONS 2 each

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

Sides

GARLIC RAPINI & ROASTED TOMATOES 9 | FRIED PICKLES 7
TRUFFLE FRIES 8 | KENNETT SQUARE MUSHROOM GRATIN 9
MAC & CHEESE, SMOKED GOUDA, BROWN BUTTER BREAD CRUMBS 8

VEGETARIAN & VEGAN MENU Available Upon Request

Consuming raw or under cooked seafood, shellfish, eggs or meats increases the risk of food borne illness. | 20% Gratuity will be added to Parties 5 or more