

## For the Table

- LOCAL ARTISAN CHEESE**  
Choice of Three Local Cheeses  
with Seasonal Jams & Accoutrements 18
- HUMMUS**  
Roasted Garlic, Feta, Za'atar,  
Grilled Pita, Toasted Lavash 12
- ANTIPASTI**  
Cured Meats, Local Cheese,  
Traditional Garnish 19
- LANCHEGO FUNDIDO**  
Chorizo, Roasted Peppers & Onions,  
Wild Mushrooms, Avocado,  
Grilled Tortilla 16

## Raw Bar

- OYSTERS ON THE HALF\***  
East or West Coast, Champagne-  
Black Pepper Mignonette MP
- YELLOWFIN TUNA  
TARTARE\***  
Avocado Salsa, Sesame Soy Emulsion,  
True Leaf Micro Cilantro 16
- SEAFOOD PLATTER\***  
Chilled Pacific Shrimp, Tuna Tartare,  
Oysters on the Half,  
Lump Crab Meat MP

## Market Salads

- ARUGULA & BEETS**  
Shellbark Goat Cheese, Herb Crème  
Fraîche, Polenta 'Croutons' 14
- POACHED PEAR SALAD**  
Kale, Pecorino, Pine Nuts, Gremolata,  
Toasted Honey Vinaigrette 15
- BABY ROMAINE CAESAR**  
Grana Padano, Sourdough Croutons,  
Lemon Caesar Dressing 13
- KAUFMAN FARM  
APPLE SALAD**  
Grapes, Shaved Beets, Apple Butter,  
Blue Cheese, Candied Pecans 14

## First Course

- KENNETT SQUARE  
MUSHROOM SOUP**  
Crème Fraîche, Snipped Chives,  
White Truffle Oil 10
- TEMPURA CAULIFLOWER**  
Sesame Seeds, Broccoli,  
General Tso Glaze 14
- FRIED OYSTERS**  
Sushi Rice, Nori Aioli, Avocado Mousse,  
Pickled Peppers, Radish 16
- SMOKED SALMON LATKES**  
House Made Tater Tots, Dill Crème Fraîche,  
Chopped Egg Yolk, Caviar 17
- BUTTERNUT SQUASH BISQUE**  
Apple Slaw, Spiced Pecans 10
- HAND MADE PIEROGIS**  
Short Rib Ragout, Butternut Squash Puree,  
Pecorino 15
- PEI MUSSELS**  
White Wine, Shallot Butter,  
Grilled Sourdough 16
- LOCUST POINT FARM  
CHICKEN LIVER MOUSSE**  
Pickled Red Onion, Orange Marmalade,  
Almond Crunch 14
- SANDY RIDGE FARM  
DEVEILED EGGS**  
Half Dozen, Cage-Free, Chef's  
Assortment of Seasonal Fillings 11

## Entrees

- HOUSE GROUND MEATLOAF**  
Brussels Sprouts, Whipped Yukon Potatoes,  
Mushroom Gravy, Sunny Side Up Egg 26
- HERB CRUSTED MAHI MAHI**  
Spaghetti Squash, Kennett Square Mushrooms,  
Pumpkin Seeds, Coconut Green Curry 32
- LOCUST POINT FARM CHICKEN**  
Celery Root Mash, Kennett Square Mushrooms,  
Marsala Sauce, Crispy Maitakes, Spinach 27
- PAN SEARED SCALLOPS\***  
Cauliflower, Parsnip Puree, Granny Smith Apple,  
Brown Butter 38
- SPICY LAMB BOLOGNESE**  
Handmade Rigatoni, Wilted Spinach,  
Basil Whipped Ricotta 16/26
- YELLOWFIN TUNA BOWL**  
Ancient Grains, Chickpeas, Pumpkin Seeds, Pickled Onion,  
Roasted Sweet Potato, Egg, Green Goddess 27
- PAN SEARED BRONZINO**  
Crispy Potatoes, Olives, Pearl Onions, Celery, Chimmichurri,  
Preserved Lemon Yogurt 31
- BUTCHER'S CUT\***  
Locally Sourced, Shallot Butter, House Made Steak Sauce,  
Truffle Fries, Arugula Salad MP
- PORK TENDERLOIN\***  
Brussel Sprouts, Bacon, Sweet Potato Puree,  
Pomegranate Molasses, Apple 27
- THAI BEEF & NOODLE SALAD\***  
Marinated Filet, Udon Noodles, Julienned Vegetables, Tomato,  
Avocado, Frisee, Arugula, Peanuts, Thai Vinaigrette 26
- SEARED DUCK BREAST\***  
Celery Root Puree, Kennett Square Mushrooms,  
Farro, Apple, Pickled Cherries, Duck Jus 36
- GRILLED VERLASSO SALMON\***  
1732 Bacon Lardons, French Lentils,  
Roasted Root Vegetables, Cabernet Reduction 31
- ROASTED CELERY ROOT "SCALLOPS"**  
Tuscan Kale, Woodland Jewel Mushrooms,  
Golden Raisins and Caper Chutney, Sherry Gastrique 25
- BUTTERNUT SQUASH RAVIOLI**  
Hand Made Pasta, Prosciutto, Brussels Sprouts Leaves,  
Sage Cream 15/24
- GREEN MEADOW FARMS  
DOUBLE CHEDDAR BURGER\***  
Grilled Red Onion, Tomato, Smoked Bacon Mayo,  
Truffle Parmesan Fries 20

## Sides

- MAC & CHEESE** | Three Cheeses, Herb Breadcrumbs 8
- TRUFFLE PARMESAN FRIES** | Truffle Oil, Grana, Chives 8
- FRIED PICKLES** | Panko Crusted, Spicy Aioli 7
- BRUSSELS SPROUTS** | Smoked Bacon, Maple Glaze 8
- HOUSE MADE TATER TOTS** | Red Beet Ketchup 8
- GLAZED CARROTS** | Honey, Cumin, Lime, Herbs 8

## VEGETARIAN/VEGAN & ALLERGY MENU

*Available Upon Request.*

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

*A 20% Gratuity May Be Added to Parties of 6 or More*