

For the Table

ANTIPASTI

*Cured Meats, Local Cheese,
Traditional Garnish 19*

MUSHROOM FLAT BREAD

*Goat Cheese, Caramelized Onions,
Truffle Oil 14*

WARM CALKINS CREAMERY NOBLETTE

*Red Pepper-Golden Raisin Chutney,
Roasted Garlic, Grilled Baguette 13*

CARROT HUMMUS

*Spiced Yogurt, Dill, Grilled Pita
& Crispy Lavash 11*

LOCAL ARTISAN CHEESE

*Three Local Cheeses with Seasonal
Jams & Accompaniments 18*

First Course

KENNETT SQUARE MUSHROOM SOUP

*White Truffle Oil, Creme Fraiche,
Snipped Chives 10*

APPLE BACON ONION BISQUE

Granny Smith, Rye 10

SWEET POTATO & BRUSSELS SPROUTS

Maple Nuoc Cham 11

OYSTERS ON THE HALF*

*East or West Coast,
Champagne-Black Pepper
Mignonette MP*

GRILLED OCTOPUS

*Martin's Chorizo, Purple Potato, Saffron
Crema, Pickled Guindilla, Chili Oil 20*

BEEF CARPACCIO

*Sliced Filet Mignon, Dill,
Smoked Chili Oil,
Crumbled Blue Cheese 16*

YELLOWFIN TUNA TARTARE*

*Avocado, Sriracha,
Sesame Soy Emulsion,
Micro Cilantro 16*

LIONI BURRATA

*Salt Roasted Pears,
Pickled Shallots,
Grilled Sesame Bread 15*

SANDY RIDGE FARM DEVEILED EGGS

*Chef's Creation of
Seasonal Fillings 10*

Market Salad

KALE SALAD

*Red Quinoa,
Marinated Artichokes,
Roasted Red Pepper,
Shepherd's Delight 14*

BEEF & ARUGULA

*Shellbark Goat Cheese,
Polenta Croutons,
Herb Creme Fraiche 14*

ROASTED WINTER VEGETABLES

Chermoula, Tahini Yogurt 12

CAESAR SALAD

*Baby Romaine, Sourdough Croutons,
Tomatoes, Grana Padano,
Lemon Anchovy Dressing 12*

Entrees

BRICK PRESSED HALF CHICKEN

*Green Gumbo, 1732 Meats Black Pepper Bacon,
Root Vegetables, Smoked Peppers 29*

SPICY LAMB BOLOGNESE

*Hand Made Rigatoni, Basil Whipped Ricotta,
Baby Spinach, Shaved Grana Padano 16 / 26*

PAN SEARED BRONZINI

*Crab, Herb Spaetzle, Broccoli Rabe, Pearl Onion,
Roasted Piquillo Pepper, Meyer Lemon Beurre Blanc 34*

GRILLED DUCK BREAST

*Duck Leg Confit, Spinach and Orange Salad, Cured Fennel,
Warm Bacon Vinaigrette 42*

ROASTED SWORDFISH

*Roasted Garlic Ceci Beans, Broccoli Rabe,
Sofrito Vinaigrette, Toasted Bread Crumbs 32*

SHORT RIB POT ROAST

Potato & Carrots, Brussels Sprouts, Sauce Chasseur 29

PORK OSSO BUCCO

*Parmesan Grits, Swiss Chard, Root Vegetable,
Parsley and Lemon Zest Gremolata 35*

BONE-IN LAMB CHOP

*Lentils, Basmati Rice, Cauliflower, Roasted Lamb Shoulder,
Pomegranate Molasses 49*

STUFFED SHELLS

*Roasted Pumpkin, Spiced Goat Cheese Mousse,
Mushrooms, Bechamel, Cranberries, Granola, Pepitas 22*

VERLASSO SALMON

*Wheat Berries, Celery Root, Watercress, Frisee,
Grapefruit Vinaigrette 29*

SCALLOPS

Fennel, Blood Orange Agrodolce, Hazelnut 36

10 OZ HANGER STEAK

*Choice of One Side and One of the Following Sauces:
Red Wine Demi, Chimichurri, House Made Steak Sauce 46*

GREEN MEADOW FARMS

DOUBLE CHEDDAR BURGER*

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

ADDITIONS 2 each

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

Sides

BAKED MASHED POTATOES 10 | BAKED MAC & CHEESE 10

FRIED PICKLES 7 | KENNETT SQUARE MUSHROOMS 8

GRILLED BROCCOLI 9 | TRUFFLE PARMESAN FRIES 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 gratuity of 20% may be added to parties of six or more*