

For the Table

- LOCAL ARTISAN CHEESE
Choice of Three Local Cheeses
with Seasonal Jams & Accoutrements 18
- HUMMUS
Grilled Pita, Toasted Lavash,
Seasonal Garnishes 12
- ANTIPASTI
Thinly Sliced, Cured Meats, House
Made Charcuterie & Local Artisan
Cheeses 19
- MARYLAND LUMP CRAB DIP
Lavash & Toasted Baguette 18

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
- BLT SALAD
Romaine, Black Peppercorn Bacon,
Cherry Tomatoes, Birchrun Blue Cheese,
Hard Boiled Egg, Avocado, Pickled Red Onions,
Green Goddess Dressing 15
- BURRATA & SPRING PEA
Prosciutto, Baby Arugula, English Peas,
Radish, Balsamic Vinaigrette, Lemon Oil,
Basil Croutons 16
- BABY ROMAINE CAESAR
Grana Padano, Sourdough Croutons,
Lemon Caesar Dressing 13

First Course

- KENNETT SQUARE
MUSHROOM SOUP
Crème Fraiche, Snipped Chives,
White Truffle Oil 10
- SMOKED SALMON LATKES
House Made Tater Tots, Dill Crème Fraîche,
Chopped Egg Yolk, Caviar 17
- PEI MUSSELS
White Wine, Shallot Butter,
Grilled Sourdough 16
- WILD MUSHROOM
FLATBREAD
Caramelized Onions, Wild Mushrooms,
Shellbark Hollow Goat Cheese,
Arugula, Lemon Oil, Saba 15
- CRISPY POINT JUDITH
CALAMARI
Corn Meal Crust, Spicy Marinara,
Basil Aioli, Preserved Lemon 15
- FRIED GREEN TOMATOES
Pimento Cheese, White BBQ Sauce 14
- SPLIT PEA & HAM SOUP
Lemon Oil 10
- SANDY RIDGE FARM
DEVEILED EGGS
Half Dozen, Cage-Free, Chef's
Assortment of Seasonal Fillings 11

Entrees

- GREEN MEADOW FARM MEATLOAF
Double Cheddar Mashed Potato, Grilled Asparagus,
Wild Mushroom Gravy, Crispy Buttermilk Onions 26
- SPRING PEA RAVIOLI
Wild Mushrooms, Parmesan-Ham Broth, Sourdough
Crumble 14/26
- LOCUST POINT FARM CHICKEN
Goat Cheese Mashed Potatoes, Baby Spinach,
Mushrooms, Marsala 27
- HERB CRUSTED MAHI MAHI
Parsnip Puree, Roasted Cauliflower, Woodland Jewel
Oyster Mushrooms Golden Raisins Capers Chimmichurri,
Red Wine Reduction 34
- SPICY LAMB BOLOGNESE
Handmade Rigatoni, Wilted Spinach,
Basil Whipped Ricotta 16/26
- BRAISED SHORT RIB
Roasted Garlic Whipped Potatoes, Asparagus,
Red Wine Sauce 34
- MEDITERRANEAN BRONZINO
Spring Peas, Shiitake Mushrooms, Potato Gnocchi,
Black Garlic Puree, Hazelnut Brown Butter 31
- STEAK FRITES
10 oz Seven Hills Strip Steak, Truffle Parmesan Fries,
House Made Steak Sauce, Shallot Butter 42
- HERITAGE PORK TENDERLOIN
Broccoli Rabe, Three Cheese Bread Pudding,
Roasted Garlic Jus 27
- THAI BEEF & NOODLE SALAD
Marinated Filet, Udon Noodles, Julienne Vegetables, Tomato,
Avocado, Frisee, Arugula, Peanuts, Thai Vinaigrette 26
- HONEY GLAZED DUCK BREAST
Heirloom Grits, Woodland Jewel Mushrooms,
Blueberry Barbeque Sauce 36
- VERLASSO SALMON
Sweet Potato Puree, Sesame Marinated Baby Bok Choy,
Local Baby Carrots, Miso Butter 31
- WILD MUSHROOM GNOCCHI
Potato Gnocchi, Wild Mushrooms, Truffle Butter,
Grana Padano 15/25
- SHRIMP & QUINOA
Baby Arugula, Roasted Vegetables, Lemon Aioli,
Crispy Parsnips 26
- GREEN MEADOW FARMS DOUBLE
CHEDDAR BURGER
Grilled Red Onion, Tomato, Smoked Bacon Mayo,
Truffle Parmesan Fries 19

Sides

- MAC & CHEESE | Three Cheeses, Herb Breadcrumbs 8
- TRUFFLE PARMESAN FRIES | Truffle Oil, Grana, Chives 8
- FRIED PICKLES | Panko Crusted, Spicy Aioli 7
- GRILLED ASPARAGUS | Lemon Oil 8
- HOUSE MADE TATER TOTS | Red Beet Ketchup 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.*