

For the Table

WHIPPED FETA
Blistered Shishito Peppers,
Cherry Tomatoes, Olives, Lemon Olive Oil,
Lavash, Grilled Pita (D,G) 16

LOCAL ARTISAN CHEESE
Jams & Accoutrements (D,G,N) 19

**HOUSE MADE SOFT
PRETZEL BREAD**
Spinach-Artichoke Spread,
Honey Butter (D,G) 11

ROASTED GARLIC HUMMUS
Epic Pickles Giardiniera, Grilled Pita,
Lavash Chips (G) 14

First Course

**KENNETT SQUARE
MUSHROOM SOUP**
Truffle Crème Fraiche,
Snipped Chives (D,G) 13

CARROT GINGER BISQUE
Coconut, Cashew "Cream",
Blue Moon Acres Micro Cilantro (N) 12

SMOKY MAC & CHEESE
Ironstone Creamery Pulled Pork,
Smoked Gouda Cheese,
Carolina BBQ Sauce,
Pickled Jalapeño (D,G) 16

**SANDY RIDGE
DEVEILED EGGS**
Chef's Assortment of Seasonal Fillings 11

YELLOWFIN TUNA TARTARE
Avocado, Sriracha, Sesame Soy Emulsion,
Cilantro (G) 18

KUNG PAO CAULIFLOWER
Scallions, Chili, Toasted Peanuts,
Soy-Ginger Glaze (N) 15

OYSTERS ON THE HALF
Cocktail, Shallot Mignonette, Lemon (S) MP

SHRIMP CAKES
Tinkerbell Pepper Slaw, Herbs,
Texas Petal Slaw (G,S) 18

- Add Protein -

Market Salads

BEET & ARUGULA
Shellbark Hollow Goat Cheese,
Herb Crème Fraiche,
Crispy Polenta 'Croutons' (D) 14

CAESAR SALAD
Romaine, Red Endive,
Sourdough Crouton, Parmesan Tuile,
Lemon Anchovy Dressing (D,G) 13

BURRATA SALAD
Spring Peas, Green Herbs, Local Honey,
Everything Bagel Spice,
Extra Virgin Olive Oil 15

Chicken 9 | Organic Tofu 6 | Pacific Shrimp 12
Verlasso Salmon 13 | Grilled Sirloin 15

Entrees

VERLASSO SALMON
Oven Dried Tomatoes, Mediterranean Olives,
Crispy Broken Potatoes, Preserved Lemon Yogurt (D) 31

GRILLED SHRIMP SALAD
Local Young Lettuces, Heirloom Tomato, Avocado,
Smoked Bacon, Chipotle Ranch (D,S) 28

YELLOWFIN TUNA
Charred Broccoli, Orange-Ginger Glaze, Chili Butter 36

POCONO RAINBOW TROUT
Fingerling Potatoes, Spring Onions, Asparagus,
Lemon Caper Buerre Blanc (D) 29

MEADOW RUN FARM LAMB SHANK
Kohlrabi & Cucumber Kimchee, Coconut Rice,
Sesame, Bulgogi Glaze (S) 45

STEAK FRITES
14 oz NY Strip Center Cut, Truffle Parmesan French Fries,
Watercress Salad, Pickled Shallot Butter (D) 58

CHIPOTLE GLAZE MEATLOAF
PA Noble Cheddar & Broccoli Loaded Potato Skin (D,G) 29

SPICY LAMB BOLOGNESE
Severino Rigatoni, Jersey Crushed Tomatoes,
Wilted Spinach, Basil Ricotta (D,G) 16 / 27

BERKSHIRE PORK CHOP MILANESE
Snow Pea & Radish Frisee Salad,
Green Goddess (D,G,N) 37

1855 BLACK ANGUS RIBEYE
Grilled Asparagus, Truffle Vinaigrette (D,G) 64

SPICY THAI STEAK SALAD
Chilled Tenderloin Tips, Udon Noodles, Shiitake Mushrooms,
Peanuts, Baby Greens, Julienne Vegetables,
Cilantro Lime Vinaigrette (G,N) 29

VEGAN CHEESE BURGER
Plant Based Burger, Cheddar, Pickles, Onion,
1000 Island Sauce, Sesame Seed Bun, Fries (G) 24

BRICK ROASTED HALF CHICKEN
Castle Valley Mill Cheddar Grits, Grilled Ramps, Mushrooms,
Tri-Pepper Chowchow (D) 32

**GREEN MEADOW FARM
DOUBLE CHEDDAR BURGER**
Smoked Bacon Mayo, Bibb Lettuce, Grilled Red Onions,
Brioche, Truffle Parmesan Fries (D,G) 22

BURGER ADDITIONS 2 Each
Cage Free Farm Egg
Spicy Epic Pickles
Baker's Thick Cut Bacon
Kennett Square Mushrooms

Market Sides

CRISPY POTATOES
Chimichurri, Preserved Lemon Yogurt (D,G) 9

CHARRED BROCCOLI 9
Orange Ginger Glaze

ROASTED MUSHROOMS 9
Bread Crumbs, Sherry Aioli

TRUFFLE PARMESAN FRIES
Spicy Mayo (D,G) 9

GRILLED ASPARAGUS 12
Crispy Shallots, Truffle Vinaigrette, Egg (D)

FRIED PICKLES 7

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