

## For the Table

- LOCAL ARTISAN CHEESE  
Choice of Three Local Cheeses  
with Seasonal Jams & Accoutrements 18
- HUMMUS  
Cucumber & Tomato Salad, Feta, Zattar  
Spice, Grilled Pita, Toasted Lavash 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
- BABY ROMAINE CAESAR  
Grana Padano, Sourdough Croutons,  
Lemon Caesar Dressing 13
- STRAWBERRY SALAD  
Baby Spinach, Nectarines, Feta Cheese,  
Green Tomatoes, Candied Walnuts,  
Lemon Poppy Seed Vinaigrette 14

## First Course

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

## Entrees

- SOFTSHELL CRAB SANDWICH  
Red Cabbage Slaw, Old Bay Remoulade, Brioche Bun,  
Truffle Parmesan Fries 24
- 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  
Spring Vegetable Ragout, Red Pepper Romesco,  
Toasted Almonds 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 Pureé, 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
- GRILLED VERLASSO SALMON  
Everything Spice, Olive Oil Crushed Potatoes, Capers,  
Asparagus, Whole Grain Mustard Cream 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.*