

First Course

- KENNETT SQUARE MUSHROOM SOUP**
Truffle Crème Fraiche, Snipped Chives 10
- KUNG PAO CAULIFLOWER**
Scallions, Chilies, Toasted Peanuts, Soy-Ginger Glaze 12
- CARROT GINGER BISQUE**
Cashew "Cream", True Leaf Micro Cilantro 9
- GREEN MEADOW FARM BEEF EMPANADAS**
Jicama-Pickled Chili Salad, Cilantro, Smoked Jalapeno Aioli 14
- OYSTERS ON THE HALF**
Cocktail Sauce, Fresh Lemon, Mignonette MP

For the Table

LOCAL ARTISAN CHEESE
Seasonal Jams & Accoutrements 18

EVERYTHING SPICE HUMMUS
Cucumber, Red Onion, Grilled Pita & Bagel Chips 12

SANDY RIDGE FARM DEVEILED EGGS
Half Dozen Cage Free Eggs, Chef's Assortment of Seasonal Fillings 10

SMOKED DUCK RILLETTES
Cornichons, Pearl Onions, Pickled Cherry Mostarda, Toasted Sourdough 19

- MUSSELS FRA DIAVOLO BIANCO**
Spring Onion, Oven Roasted Tomato, Basil, Spicy White Wine Sauce, Toasted Baguette 15
- YELLOWFIN TUNA TARTARE**
Avocado, Sriracha, Sesame Soy Emulsion, True Leaf Micro Cilantro 16
- SPRING PEA RAVIOLI**
Cherry Tomato, Lemon, Parmesan Breadcrumbs, Tarragon Pesto 14 / 23
- PULLED PORK MAC & CHEESE**
Smoked Gouda Cheese, Ironstone Creamery Pulled Pork, Carolina BBQ Sauce, Pickled Jalapeño 14

Market Salads

- BEET & ARUGULA**
Shellbark Hollow Goat Cheese, Herb Crème Fraiche, Crispy Polenta 'Croutons' 14
- CITRUS SALAD**
Raddichio, Fennel, Avocado, Fruitwood Orchard Honey Vinaigrette 14

- CAESAR SALAD**
Romaine, Red Endive, Sourdough Crouton, Parmesan Crisp 13
- ASPARAGUS LYONNAISE SALAD**
Frisee, Smoked Bacon, Pickled Shallots, Soft Boiled Egg, Toasted Croissant Point, Dijon Vinaigrette 15

Entrees

- MEADOW RUN FARM SPRING LAMB SHANK**
Asparagus, Patty Pan Squash, Breakfast Radish, Pistachio-Mint Gremolata, Merlot Reduction 42
- SEARED YELLOWFIN TUNA**
Rice Vermicelli, Bok Choy, Pickled Chili, Green Meadow Farm Braised Beef Brisket, Herb Pho Broth 33
- CRISPY ROCK SHRIMP WEDGE SALAD**
Cherry Tomato, Pickled Tinkerbell Peppers, Bacon Lardons, Herbs, Iceberg Lettuce, Louie Dressing 24
- LOCUST POINT 1/4 CHICKEN**
White Yam Puree, Marinated Mango & Snow Pea Salad, Jamaican Jerk Glaze 27
- IDAHO RAINBOW TROUT**
English Peas, Pioppini Mushrooms, Pickled Red Onion, Hand Made Cavatelli, Smoked Ham Consomme 28
- GRILLED 14OZ PORK PORTERHOUSE**
Castle Valley Mill Butter Grits, Braised Greens, Field Peas, Apple-Jalapeno Marmalade 38
- PAN SEARED CATFISH**
Caramelized Tinkerbell Peppers, Jasmine Rice, Petite Herb Salad, Rock Shrimp Etouffee Gravy 26

- VERLASSO SALMON**
Red Beet & Potato Rosti, Shaved Fennel, Blood Orange, Horseradish Crème Fraiche 29
- SPICY LAMB BOLOGNESE**
Severino Rigatoni, Jersey Crushed Tomatoes, Wilted Spinach, Basil Ricotta 16 / 26
- THAI STEAK NOODLE SALAD**
Udon Noodles, Shiitake Mushrooms, Peanuts, Baby Greens, Julienne Vegetables, Chili Lime Vinaigrette 24
- DAY BOAT SEA SCALLOP SAUSAGE**
Shrimp, Mussels, Romanesco, Baby Potatoes, Bouillabaisse Jus 34
- STEAK FRITES**
8oz Beef Tenderloin, Cherry Tomatoes, Roasted Shallot Butter, Red Wine Demi, Parmesan Truffle French Fries 38
- DOUBLE CHEDDAR BURGER**
Green Meadow Farm Buger, Grilled Red Onions, Tomatoes, Smoked Bacon Mayo, Truffle Parmesan Fries 19
- BURGER ADDITIONS 2 each**
*Cage Free Farm Egg | Spicy Ep/c Pickles
 1732 Meats Thick Cut Bacon | Kennett Square Mushrooms*

Sides

ASPARAGUS, LEMON, SMOKED SEA SALT 8 | FRIED PICKLES 7
 TRUFFLE FRIES 8 | KENNETT SQUARE MUSHROOM GRATIN 9
 MAC & CHEESE, SMOKED GOUDA, BROWN BUTTER BREADCRUMBS 8

VEGETARIAN & VEGAN MENU Available Upon Request

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