

Cheese....

ANTIPASTI

Cured Meats, Local Cheese,
Traditional Garnish 19

CRISPY POTATO CAKE

Russet Potatoes, Montasio Cheese,
Green Garlic Vinaigrette,
Crispy Prosciutto 15

CARAMELIZED ONION
HUMMUS

Seasonal Garnishes, Pita & Lavash 11

SANDY RIDGE FARM
DEVILED EGGS

Chef's Daily Creation of
Seasonal Fillings 10

LOCAL ARTISAN CHEESE
Three Local Cheeses with Seasonal
Jams & Accompaniments 18

WARM BUTTERCUP BRIE
Red Pepper-Golden Raisin Chutney,
Roasted Garlic, Grilled Baguette 13

WHIPPED GOAT CHEESE TOAST
Pine Nut Honey, Pickled Fennel,
Duck Prosciutto 13

ARUGULA & BEETS
Herb Creme Fraiche, Shellbark Hollow Goat
Cheese, Crispy Polenta "Croutons" 14

LYONNAISE SALAD
Frisee & Shaved Fennel, Crispy Potato,
Bacon Lardons, Soft Boiled Egg 13

CAESAR SALAD
Baby Romaine, Torn Crostini,
Cherry Tomatoes, Grana Padano 12

BIBB SALAD
Bibb Lettuce, Baby Carrots, Kumquats,
Watermelon Radish, Chicharrones,
Buttermilk Vinaigrette 14

First Course

MAINE

WHITEWATER MUSSELS
White Wine & Tomato Broth, Parsley,
Chili Flake, Toasted Sourdough 15

TUNA TARTARE*

Sesame Soy Emulsion, Avocado Salsa,
True Leaf Micro Cilantro 16

POTATO-LEEK SOUP

Chicken Jus, Chive Oil 10

KENNETT SQUARE
MUSHROOM SOUP

White Truffle Oil, Creme Fraiche,
Snipped Chives 10

OYSTERS ON THE HALF*

East & West Coast, Champagne
Black Pepper Mignonette MP

GOAT CHEESE CAVATELLI
Snow Peas, Green Garlic, Mint, Pecorino 14

GREEN MEADOW FARM
BEEF SLIDERS

Cooper American Cheese,
Bread & Butter Pickles,
Mini Brioche Rolls 14

GREEN CIRCLE CHICKEN FRITES
Brick-Grilled 1/2 Chicken, BBQ Fries,
Maitre d' Hôtel Butter, House Made Pickles 32

SPICY LAMB BOLOGNESE
Hand Made Rigatoni, Basil Whipped Ricotta, Baby Spinach,
True Leaf Micro Basil, Shaved Grana Padano 16 / 26

SPICY THAI STEAK AND NOODLE SALAD*
Marinated Filet Tips, Udon Noodles, Julienned Vegetables,
Avocado, Frisee, Arugula, Peanuts, Thai Vinaigrette 25

IDAHO TROUT

Fingerling Potatoes, Sautéed Spinach,
Saffron Cream, Tomato Concasse 29

VERLASSO SALMON

Chilled Fregula Sarda Salad, Marinated Cherry Tomatoes,
Mushroom Broth 29

SHRIMP AND GRITS

Head On Tiger Prawns, Braised Collard Greens,
Castle Valley Mills Grits, Shrimp and Bacon Jus 36

CORNED BEEF & CABBAGE

Green Meadow Farm Brisket, Stout Mustard,
Buttered Red Bliss Potatoes 30

BLACKENED SWORDFISH

Maryland Crab, Jasmine Rice, Black Beans,
Carrot Puree, Carrot Top Salsa Verde 39

Entrees

BRAISED BEEF SHORTRIB
Amish Potato Salad, Stewed Green Beans, BBQ Glaze 32

STUFFED SHELLS
Kennett Square Mushrooms, Sautéed Spinach,
Lemon Ricotta, Sherry Cream, Grana Padano 22

LAND & SEA
Diver Scallop, Crispy Pork Belly, Citrus, Avocado,
Sweet Potato Puree 38

PORK MILANESE
Pancetta, Montasio Cheese, Red Eye Aioli,
Snow Pea Salad 27

GRILLED DUCK BREAST*
Caramelized Fennel Puree, Grilled Asparagus,
Orange Gastrique, Amarena Cherries 34

10 oz. HANGER STEAK*
Choice of One Side and One of the Following Sauces:
Red Wine Demi, Chimichurri, House Made Steak Sauce 45

GREEN MEADOW DOUBLE CHEDDAR BURGER*
Grilled Red Onion, Tomato, Smoked Bacon Mayo,
Truffle Parmesan Fries 19

ADDITIONS 2 each
Cage-Free Farm Egg | 1732 Meats Thick Cut Bacon
Kennett Square Mushrooms | Spicy EPIC Pickles

Sides

CHINESE BROCCOLI 9 | BAKED MAC & CHEESE 9
FRIED PICKLES 7 | KENNETT SQUARE MUSHROOMS 8
GRILLED ASPARAGUS 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