

# 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*

SHRIMP & SUMMER SQUASH  
HUSH PUPPIES  
*Red Pepper Slaw, Vidalia Onion Aioli* 14

## 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

BROAD WING FARM  
HEIRLOOM TOMATO  
& BURATTA  
*Torn Basil, Pink Peppercorns,  
Smoked Sea Salt, Aged Balsamic* 17

MUSSELS FRA DIAVOLO  
BIANCO  
*Green Garlic, Oven Roasted Tomato,  
Basil, Spicy White Wine Sauce,  
Toasted Baguette* 15

YELLOWFIN TUNA TARTARE  
*Avocado, Sriracha, Sesame Soy Emulsion,  
True Leaf Micro Cilantro* 16

SUMMER VEGETABLE  
AREPAS  
*Charred Corn, Black Bean and Poblano  
Salsa, Queso Blanco, Avocado, Salsa Verde*  
13/22

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

WATERMELON PANZANELLA  
*Grape Tomato, Cucumber, Sourdough Batons, Feta,  
Sherry 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

PAN ROASTED DUCK BREAST  
*White Yam Puree, Kalettes, Pickled Blueberries,  
Savory Granola* 34

PAN SEARED RED SNAPPER  
*Jersey Corn, Edamame, Tempura Lump Crab, Nori Butter* 32

CRISPY ROCK SHRIMP WEDGE SALAD  
*Cherry Tomato, Pickled Tinkerbell Peppers, Bacon Lardons,  
Herbs, Iceberg Lettuce, Louie Dressing* 24

LOCUST POINT 1/4 CHICKEN  
*Plantain Puree, Red Mango & Snow Pea Salsa,  
Jamaican Jerk Glaze* 27

IDAHO RAINBOW TROUT  
*English Peas, Pioppini Mushrooms, Pickled Red Onion,  
Hand Made Cavatelli, Smoked Ham Consomme* 28

14 OZ BERKSHIRE PORK CHOP  
*Castle Valley Mill Butter Grits, Braised Greens, Crispy Field Peas,  
Apple-Jalapeno Marmalade* 35

BLACKENED CATFISH  
*Caramelized Baby Sweet Peppers, Jasmine Rice, Petit Herbs,  
Rock Shrimp Etouffee Gravy* 26

VERLASSO SALMON  
*Zucchini Pancake, Baby Bok Choy, Red Curry Jus,  
Thai Basil Buttermilk* 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

MEDITERRANEAN BRONZINO  
*Farro "Tabbouleh", Tomato, Red Onion & Pickled Eggplant  
Salad, Cucumber Yogurt* 29

STEAK FRITES  
*8 oz Beef Tenderloin, Cherry Tomatoes, Roasted Shallot Butter,  
Red Wine Demi, Parmesan Truffle French Fries* 38

GRILLED TRI TIP SIRLOIN STEAK  
*Baby Potatoes, Warm Scallop & Cherry Tomato Salad,  
Grilled Asparagus, Chimichurri* 36

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

BURGER ADDITIONS 2 each  
*Cage Free Farm Egg | Spicy 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 BREAD CRUMBS 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