

For the Table

LOCAL ARTISAN CHEESE BOARD

Three Local Cheeses, Seasonal Jam, Honey & Mustard (D,G,N) 18

ROASTED GARLIC HUMMUS

Roasted Tomato, Feta, Za'atar, Grilled Pita, Toasted Lavash (D,G) 14

HOUSE MADE BREAD

Green Meadow Farm Hand-Churned Butter, Seasonal Garnish (D,G) 8

Market Salads

WATERMELON SALAD

Arugula, Frisee, Honey Whipped Greek Yogurt, Feta, Pistachios (D,N) 14

BABY ROMAINE SALAD

Shaved Grana Padano, Sourdough Croutons, Caesar Dressing (D,G) 13

SUMMER GRAIN SALAD

Cherry Tomatoes, Baby Bell Peppers, Lancaster Cheddar, Chorizo, Balsamic Dressing (D,G) 14

Add Protein

KENNETT SQUARE MUSHROOM SOUP

White Truffle Oil, Creme Fraiche, Snipped Chives (D,G) 12

HEIRLOOM TOMATO GAZPACHO

Cherry Tomato Salad, Fine Herbs 10

SMOKED SALMON LATKES

Chive Creme Fraiche (D,G) 16

BEET & ARUGULA

Shellbark Goat Cheese, Crispy Polenta Croutons, Herb Creme Fraiche (D,G) 14

First Course

MARYLAND CRAB DIP

Toasted Pita and Lavash (D,G,S) 23

YELLOWFIN TUNA TARTARE*

Avocado, Sesame Soy Emulsion, True Leaf Micro Cilantro (G) 18

OYSTERS ON THE HALF*

East Coast, Champagne-Black Pepper Mignonette (S) MP

SANDY RIDGE FARMS DEVEILED EGGS

Half Dozen, Cage-Free, Topped with Caviar & Chives 11

Chicken 9 | Organic Tofu 6 | Pacific Shrimp 11 | Verlasso Salmon 12

Entrees

VERLASSO SALMON

Sweet Corn Succotash, Cannellini Beans, Tomatoes, Grilled Lemon, Fine Herbs (D) 34

HALIBUT

Saffron-Corn Cream, Chilled Corn and Tomato Salad, Peanut-Chili Crunch (D,N) 38

LOCUST POINT FARM ROASTED HALF CHICKEN

Aleppo Pepper Yogurt, Arugula & Couscous Salad, Cucumber, Sweet Peppers, Sherry Vinaigrette (D,G) 28

14 OZ. SEVEN HILLS BONE-IN STRIP*

Locally Sourced Dry Aged, Red Chimichurri Sauce, Green Garlic, Corn Ribs, Cape May Sea Salt (D,G) 54

POCONO RAINBOW TROUT

Roasted Garlic Hummus, Haricots Verts, Creme Fraiche, Toasted Almonds (D,G) 29

ROAST PORK SANDWICH

Summer Peperonata, PA Noble Cheddar, Brioche Bun, Truffle Parmesan Fries (D,G) 17

CRISPY CALAMARI SALAD

Baby Lettuces, Heirloom Tomatoes, Peppers, Bread & Butter Pickles, Malt Aioli (D,G) 22

SPICY LAMB BOLOGNESE

Basil Whipped Ricotta, Wilted Spinach, Severino Rigatoni (D,G) 26

14 OZ. STRYKER FARM PORK CHOP

Hoisin Barbecue Sauce, Carrot Ginger Puree, Snow Pea Salad (D) 36

HANDMADE ORECCHIETTE

Grilled Zucchini and Eggplant, Capers, Burrata Cheese, Brioche Bread Crumbs, Garlic-Tomato Pomodoro (D,G) 24

MAHI MAHI SANDWICH

Red Cabbage & Corn Slaw, Malt Mayonnaise, Old Bay Tortilla Crunch, Brioche Bun, Truffle Parmesan Fries (D,G) 24

GREEN MEADOW FARM DOUBLE CHEDDAR BURGER*

Smoked Bacon Mayo, Bibb Lettuce, Tomato, Grilled Red Onion, Brioche, Truffle Parmesan Fries (D,G) 21

ADDITIONS 2 EACH

Sandy Ridge Fried Egg | Green Meadow Farm Bacon
Spicy Epic! Pickles | Kennett Square Mushrooms

Sides

TRUFFLE PARMESAN FRIES

Truffle Oil, Grana, Chives (D,G) 9

LANCASTER SUCCOTASH

Sweet Corn, Green & White Beans, Cherry Tomatoes (D) 11

FRIED PICKLES

Panko Crusted, Spicy Aioli (G) 8

MARINATED CUCUMBERS

Fine Herbs, Roasted Peanuts (N) 9

HEIRLOOM TOMATOES

Buttermilk Dressing, Birchrun Blue Cheese, Crispy Onions (D) 9

BROCCOLI SALAD

PA Noble Cheddar, Sunflower Seeds, Pickled Raisin, Bacon (D) 9

*Consuming raw or under-cooked seafood, shellfish, eggs or meats increases the risk of food borne illness.