

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 FOCACCIA

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

First Course

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

OYSTERS ON THE HALF*

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

WHIPPED FETA

Blistered Shishito Peppers & Tomatoes,
Olives, Mixed Herbs, Lemon Olive Oil,
Grilled Pita, Toasted Lavash (D,G) 15

YELLOWFIN TUNA TARTARE*

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

SANDY RIDGE FARMS DEVEILED EGGS

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

Market Salads

WATERMELON SALAD

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

BABY ROMAINE

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

SUMMER GRAIN SALAD

Stone Fruit, Farro, Arugula, Snow Peas,
Burrata, Sunflower Seeds,
White Balsamic & Lemon Olive Oil,
Sea Salt & Tajin Seasoning (D,G) 14

BEEF & ARUGULA

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

Add Protein

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-Potato Puree, Heirloom Tomatoes,
Green Beans, Sofrito (D,) 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, Charred Broccoli,
Sesame Ginger Glaze, Kennett Square Mushrooms (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

8 OZ. SAKURA FARM PORK TENDERLOIN

White Bean Puree, Mushrooms, Pickled Peppers,
Pork Jus & Demi Glace (D) 30

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

BLISTERED SHISHITO PEPPERS

Toasted Almonds, Crispy Shallots, Sesame Aioli (N,D) 12

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.