

## ANTIPASTI

*Cured Meats, Local Cheese, Traditional Garnish 19*

## MUSHROOM FLAT BREAD

*Goat Cheese, Caramelized Onions, Truffle Oil 14*

## SANDY RIDGE FARM DEVILED EGGS

*Chef's Creation of Seasonal Fillings 10*

## CARROT HUMMUS

*Spiced Yogurt, Dill, Grilled Pita & Crispy Lavash 11*

## Cheese....

### LOCAL ARTISAN CHEESE

*Three Local Cheeses with Seasonal Jams & Accompaniments 18*

### WARM BUTTERCUP BRIE

*Red Pepper-Golden Raisin Chutney, Roasted Garlic, Grilled Baguette 13*

### BUFFALO'S MILK BURRATA

*Charred Onion Marmalade, Chives, Grilled Sesame Bread 15*

## BEET & ARUGULA

*Shellbark Goat Cheese, Crispy Polenta Croutons, Herb Creme Fraiche 14*

## HEIRLOOM TOMATO SALAD

*Local Corn, Compressed Cucumbers, Hand Torn Sourdough Croutons, Basil Aioli 14*

## CAESAR SALAD

*Baby Romaine, Sourdough Croutons, Tomatoes, Shaved Grana Padano, Lemon Anchovy Dressing 12*

## PEACH SALAD

*Smoked Eggplant Puree, Crispy Chickpeas, Ricotta Salata, Brown Butter Vinaigrette 14*

## First Course

### CRAB CAMPANELLE

*Roasted Kennett Square Mushrooms, Corn Crema, Scallions 16*

### GREEN MEADOW FARM BEEF SLIDERS

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

### GRILLED OYSTERS

*Fried Onions, Bacon, House Made Hot Sauce 14*

### YELLOWFIN TUNA TARTARE\*

*Avocado, Sriracha, Sesame Soy Emulsion, Micro Cilantro 16*

### HEIRLOOM TOMATO GAZPACHO

*Cucumber & Pickled Fresno Chili 10*

### KENNETT SQUARE MUSHROOM SOUP

*White Truffle Oil, Creme Fraiche, Snipped Chives 10*

### OYSTERS ON THE HALF\*

*East or West Coast, Champagne-Black Pepper Mignonette MP*

## Entrees

### GREEN CIRCLE 1/2 CHICKEN

*Brick Grilled Chicken, Chili Glaze, Grilled Corn with Avocado Ranch, Marinated Watermelon 32*

### SPICY LAMB BOLOGNESE

*Hand Made Rigatoni, Basil Whipped Ricotta, Baby Spinach, Shaved Grana Padano 16 / 26*

### TUNA NICOISE

*Seared Yellowfin Tuna, Pole Beans, Grilled Asparagus, Red Bliss, Nicoise Olives, Hard Boiled Egg 30*

### MONKFISH ALMONDINE

*Brown Butter Almond Sauce, Smashed Red Bliss, Sauteed Beans 29*

### WILD CAUGHT SALMON

*Roasted Poblano Cream, Marinated Red Cabbage, Radishes, Baby Carrots & Macadamia Nut 29*

### HEAD ON TIGER PRAWNS

*Parmesan & Potato Gnocchi, Cherry Tomato, Wilted Spinach, Patty Pan Squash, Sauce Verte 36*

### GRILLED LAMB PORTERHOUSE

*Eggplant & Mushroom Ragu, Braised Tuscan Kale, Cannellini Bean Puree, Green Olives, Saba 38*

### ROASTED SWORDFISH

*Mole Negro, Cilantro Rice, Avocado Salad 32*

### BBQ BEEF SHORTRIB

*Amish Potato Salad, Stewed Green Beans, BBQ Glaze 32*

### STUFFED SHELLS

*Spinach & Ricotta Filling, Basil Toasted Bread Crumbs, Tomato Conserva, Grated Sheppard's Delight 22*

### LAND & SEA

*Braised Octopus, Crispy Pork Belly, Peperonata, Hand Rolled Cous Cous, Creamy Tahini, Oregano 38*

### GRILLED PORK TENDERLOIN

*Summer Succotash, Tomatillo Salsa Verde, Pickled Peppers, Cilantro 28*

### GRILLED DUCK BREAST\*

*Wild Rice, Braised Duck Leg, Radicchio, Spring Onion, Cherries 35*

### 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\*

*Smoked Bacon Mayo, Bibb Lettuce, Grilled Red Onion, Brioche, Truffle Parmesan Fries 19*

### ADDITIONS 2 each

*Cage Free Farm Egg | 1732 Meats Thick Cut Bacon  
Spicy Epic Pickles | Kennett Square Mushrooms*

## Sides

CHINESE BROCCOLI 9 | BAKED MAC & CHEESE 9  
FRIED PICKLES 7 | KENNETT SQUARE MUSHROOMS 8  
"ALABAMA WHITE CORN" 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