

## For the Table

- LOCAL ARTISAN CHEESE**  
Choice of Three Local Cheeses  
with Seasonal Jams & Accoutrements 18
- HUMMUS**  
Cucumber & Tomato Salad, Feta,  
Za'atar, Grilled Pita, Toasted Lavash 12
- ANTIPASTI**  
Thinly Sliced, Cured Meats, House  
Made Charcuterie & Local Artisan  
Cheeses 19
- MARYLAND LUMP CRAB DIP**  
Lavash & Toasted Baguette 18

## Raw Bar

- OYSTERS ON THE HALF**  
East or West Coast, Champagne-  
Black Pepper Mignonette MP
- YELLOWFIN TUNA  
TARTARE**  
Avocado Salsa, Sesame Soy Emulsion,  
True Leaf Micro Cilantro 16
- SEAFOOD PLATTER**  
Chilled Pacific Shrimp, Tuna Tartare,  
Oysters on the Half,  
Lump Crab Meat MP

## Market Salads

- ARUGULA & BEETS**  
Shellbark Goat Cheese, Herb Crème  
Fraîche, Polenta 'Croutons' 14
- HEIRLOOM TOMATO "WEDGE"**  
Iceberg Lettuce, Bacon, Blue Cheese,  
Crispy Shallots, 1,000 Island Dressing 15
- BABY ROMAINE CAESAR**  
Grana Padano, Sourdough Croutons,  
Lemon Caesar Dressing 13
- STONE FRUIT SALAD**  
Shaved Beets, Feta, Candied Pecans,  
Sherry Vinaigrette, Whipped Ricotta 14

## First Course

- KENNETT SQUARE  
MUSHROOM SOUP**  
Crème Fraiche, Snipped Chives,  
White Truffle Oil 10
- ALEPPO CHICKEN SKEWERS**  
Tahini Yogurt, Aleppo Oil, Za'atar,  
Crispy Garlic 14
- LYONNAISE SALAD**  
Frisee, House Made Lambchetta,  
Haricots Verts, Fine Herbs, Ricotta,  
Deep Fried "5-Minute Egg" 17
- SMOKED SALMON LATKES**  
House Made Tater Tots, Dill Crème Fraîche,  
Chopped Egg Yolk, Caviar 17
- HEIRLOOM TOMATO  
GAZPACHO**  
Cucumber, True Leaf Micro Basil 10
- HEIRLOOM TOMATOES &  
BURRATA**  
Black Pepper Aioli, House Made Focaccia,  
Fresh Basil, Saba 16
- PEI MUSSELS**  
White Wine, Shallot Butter,  
Grilled Sourdough 16
- BAYWATER FARMS  
WATERMELON**  
Feta, Arugula Puree, Avocado Vinaigrette,  
Marcona Almond Crumble, Date Honey 14
- SANDY RIDGE FARM  
DEVEILED EGGS**  
Half Dozen, Cage-Free, Chef's  
Assortment of Seasonal Fillings 11

## Entrees

- GRILLED TUNA SANDWICH**  
Guacamole, Bibb Lettuce, Heirloom Tomato, Chipotle  
Aioli, Crispy Corn Tortillas, Brioche Bun, Truffle Fries 25
- MARYLAND CRAB SPAGHETTI**  
Lump Crab, Charred Corn, Baby Zucchini, Heirloom  
Tomatoes, Tomato-Roasted Garlic Butter,  
Basil Gremolata, Lemon Oil 34
- LOCUST POINT FARM CHICKEN**  
Goat Cheese Mashed Potatoes, Baby Spinach,  
Mushrooms, Marsala 27
- CAPE MAY SCALLOPS**  
Sweet Corn Ragout, Basil, Charred Tomato Romesco  
Sauce, Almond Crumble 35
- SPICY LAMB BOLOGNESE**  
Handmade Rigatoni, Wilted Spinach,  
Basil Whipped Ricotta 16/26
- BBQ BEEF SHORT RIB**  
Slow Baked Beans, Red Cabbage Slaw,  
Smoked Cheddar Corn Bread, Stout BBQ Sauce 35
- MEDITERRANEAN BRONZINO**  
Local Green Beans, Shiitake Mushrooms,  
Almond Brown Butter 31
- BUTCHER'S CUT**  
Locally Sourced, Shallot Butter, House Made Steak Sauce,  
Truffle Fries, Arugula Salad MP
- PORK MILANESE**  
Roasted Pepper Panzanella, Salami, Mozzarella, Herbs,  
White Bean Puree 27
- THAI BEEF & NOODLE SALAD**  
Marinated Filet, Udon Noodles, Julienne Vegetables, Tomato,  
Avocado, Frisee, Arugula, Peanuts, Thai Vinaigrette 26
- HONEY GLAZED DUCK BREAST**  
Heirloom Grits, Woodland Jewel Mushrooms,  
Blueberry Gastrique 36
- GRILLED VERLASSO SALMON**  
Everything Spice, Olive Oil Crushed Potatoes, Capers,  
Grilled Zucchini, Whole Grain Mustard Cream 31
- WILD MUSHROOM GNOCCHI**  
Potato Gnocchi, Wild Mushrooms, Truffle Butter,  
Grana Padano 15/25
- EGGPLANT PARM**  
Crispy Eggplant, Pomodoro, Provolone Cheese,  
Handmade Spaghetti, Basil 24
- GREEN MEADOW FARMS DOUBLE  
CHEDDAR BURGER**  
Grilled Red Onion, Tomato, Smoked Bacon Mayo,  
Truffle Parmesan Fries 19

## Sides

- MAC & CHEESE** | Three Cheeses, Herb Breadcrumbs 8
- TRUFFLE PARMESAN FRIES** | Truffle Oil, Grana, Chives 8
- FRIED PICKLES** | Panko Crusted, Spicy Aioli 7
- STREET CORN** | Chipotle Aioli, Cotija Cheese, Lime 8
- HOUSE MADE TATER TOTS** | Red Beet Ketchup 8
- HEIRLOOM TOMATOES** | Feta, Saba, Basil 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 20% Gratuity May Be Added to Parties of 6 or More*