

First Course

KENNETT SQUARE MUSHROOM SOUP
Truffle Crème Fraiche, Snipped Chives 10

KUNG PAO CAULIFLOWER
Scallions, Chilies, Toasted Peanuts, Soy-Ginger Glaze 12

YELLOW TOMATO GAZPACHO
Compressed Cucumber and Local Melon Escabeche 9

SHRIMP AND MANGO CEVICHE
Ecuadorian Citrus Marinade, Red Onion, Chili, Smoky Ketchup, Heirloom Popcorn Crunch 15

PULLED PORK MAC & CHEESE
Smoked Gouda Cheese, Ironstone Creamery Pulled Pork, Carolina BBQ Sauce, Pickled Jalapeño 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

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

OYSTERS ON THE HALF
Cocktail Sauce, Fresh Lemon, Mignonette MP

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

SWEET CORN & MASCARPONE TORTELLONI
Shaved Baby Corn, Sugar Snap Peas, Pickled Shallots, White Truffle-Corn Broth 14

SUMMER VEGETABLE AREPAS
Charred Corn, Zucchini, Queso Blanco, Black Bean and Poblano Salsa, Avocado, Salsa Verde 13/20

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 13

CAESAR SALAD
Romaine, Red Endive, Sourdough Crouton, Parmesan Crisp 13

SUMMER GREENS SALAD
Market Greens, Plums, Heirloom Tomato, Red Quinoa, Pistachio, Raspberry-Tarragon Vinaigrette 14

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 Sweet Peppers, Bacon Lardons, Herbs, Iceberg Lettuce, Louie Dressing 24

LOCUST POINT 1/4 CHICKEN
Yucca Frites, Red Mango & Snow Pea Salsa, Jamaican Jerk Glaze 27

GRILLED TRI TIP SIRLOIN STEAK
Baby Potatoes, Warm Scallop, Tomato, & Summer Squash Salad, Chimichurri 36

ASIAN BBQ PORK SPARE RIBS
Szechuan Peppercorn BBQ Glaze, Sesame Crusted Steamed Rice, Linvilla Orchard Peach Kimchi 32

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, Cucumber Yogurt 29

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

EGGPLANT MILANESE
Shaved Parmesan, Aged Balsamic, Roasted Tomato Coulis, Tinkerbelle Pepper & Arugula Salad 22

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 Epic Pickles
 1732 Meats Thick Cut Bacon | Kennett Square Mushrooms*

Sides

LINVILLA ORCHARD PEACH KIMCHI 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