

*For the Table*

**GOAT CHEESE WHIPPED RICOTTA**  
Balsamic Macerated Strawberries, Hazelnut, Basil, Sourdough (D,G,N) 17

**LOCAL ARTISAN CHEESE**  
Jams & Accoutrements (D,G,N) 19

**CRAB DIP**  
Oven Roasted Tomatoes, Local Herbs, Toasted Sourdough (D,G, S) 24

**ROASTED GARLIC HUMMUS**  
Epic Pickles Giardiniera, Grilled Pita, Lavash Chips (G) 14

*First Course*

*Market Salads*

- KENNETT SQUARE MUSHROOM SOUP**  
Truffle Crème Fraiche, Snipped Chives (D,G) 13
- YELLOW TOMATO GAZPACHO**  
Compressed Watermelon & Cucumber Salad, Chili Oil (G) 12
- HOUSE MADE SOFT PRETZEL BREAD**  
Stout Grain Mustard Butter, PA Noble Cheddar (D,G) 11
- SANDY RIDGE DEVEILED EGGS**  
Assortment of Seasonal Fillings 11

- YELLOWFIN TUNA TARTARE**  
Avocado, Sriracha, Sesame Soy, Cilantro (G) 18
- PEI MUSSELS**  
Garlic, White Wine, Bacon, Long Hots (S,G) 19
- OYSTERS ON THE HALF**  
Cocktail, Shallot Mignonette, Lemon (S) MP
- PORK BELLY BAO BUNS**  
Pickled Vegetable, Sriracha Aioli (G,S) 16
- HEIRLOOM TOMATOES "PANZANELLA"**  
Pepperoncini, Grilled Cheese Croutons (D,G) 15

- BEET & ARUGULA**  
Shellbark Hollow Goat Cheese, Herb Crème Fraiche, Crispy Polenta 'Croutons' (D) 14
- CAESAR SALAD**  
Romaine, Red Endive, Sourdough Crouton, Parmesan Tuile, Lemon Anchovy Dressing (D,G) 14
- GREEK SALAD**  
Gem Lettuce, Feta Cheese, Olives, Roasted Peppers, Artichoke Barigoule, Marinated Red Onion (D) 15

ADD PROTEIN Chicken 9 | Organic Tofu 6 | Pacific Shrimp 12  
Verlasso Salmon 13 | Grilled Sirloin 15

*Entrees*

- VERLASSO SALMON**  
Eggplant Caponata, Zucchini Fritter, Basil Creme Fraiche (D) 31
- GRILLED SHRIMP SALAD**  
Local Young Lettuces, Heirloom Tomato, Avocado, Smoked Bacon, Chipotle Ranch (D,S) 28
- IDAHO RAINBOW TROUT**  
Green Beans, Caramelized Shallots, Kennett Square Mushroom, Hazelnut Brown Butter, Grilled Lemon (D,N) 30
- PAN SEARED SCALLOPS**  
Jersey Corn & White Bean Succotash, Romesco Sauce, Crispy Pork Belly (D,G,N,S) 48
- STEAK FRITES**  
14 oz NY Strip Center Cut, Truffle Parmesan French Fries, Watercress Salad, Pickled Shallot Butter (D) 58
- CHIPOTLE GLAZE MEATLOAF**  
PA Noble Cheddar & Broccoli Loaded Potato Skin (D,G) 29
- SPICY LAMB BOLOGNESE**  
Severino Rigatoni, Jersey Crushed Tomatoes, Wilted Spinach, Basil Ricotta (D,G) 16 / 27
- CORN & CRAB RAVIOLIS**  
Roasted Poblano, Blistered Corn, Red Onion Mojo, Farmers Cheese, Jersey Corn Butter Broth (D,G,S) 29

- GRILLED THICK CUT PORK STEAK**  
Caramelized Honey BBQ Glaze, Dill Pickle Potato Salad, Marinated Watermelon (D) 31
- SPICY THAI STEAK SALAD**  
Chilled Tenderloin Tips, Udon Noodles, Shiitake Mushrooms, Peanuts, Baby Greens, Julienne Vegetables, Cilantro Lime Vinaigrette (G,N) 29
- VEGAN CHEESE BURGER**  
Plant Based Burger, Cheddar, Pickles, Onion, 1000 Island Sauce, Sesame Seed Bun, Fries (G) 24
- BEER CAN CHICKEN**  
Creamed Corn, Smoked and Pickled Peppers, Heirloom Tomato (D,G) 32
- EGGPLANT MILANESE**  
Jimmy Nardello Pepper Relish, Smoked Raisins, Frisee & Olive Salad (G) 24
- GREEN MEADOW FARM DOUBLE CHEDDAR BURGER**  
Smoked Bacon Mayo, Bibb Lettuce, Grilled Red Onions, Brioche, Truffle Parmesan Fries (D,G) 22
- BURGER ADDITIONS 2 Each**  
Cage Free Farm Egg  
Spicy Epic Pickles  
Baker's Thick Cut Bacon  
Kennett Square Mushrooms

*Market Sides*

- GLAZED CUCUMBERS**  
Sweet & Sour Glaze, Peanuts, Mixed Herbs (N) 9
- CHARRED ZUCCHINI**  
Red Chermoula, Lemon Yogurt, Honey, Cashew Nuts (D,N) 10
- ROASTED MUSHROOMS**  
Bread Crumbs, Sherry Aioli 9

- TRUFFLE PARMESAN FRIES**  
Spicy Mayo (D,G) 9
- HEIRLOOM TOMATOES**  
Olive Oil, Sea Salt Basil 9
- FRIED PICKLES (G) 7**

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