

# Spring Lunch Menu 2019

## Mocktails

### RPM

Iced Tea, Lemonade, Rhubarb,  
Lime, Mint 5

### MY DARLING

Lemonade, Strawberry, Soda 5

### BENJI NO!JITO

Cucumber, Agave, Lime, Soda 5

### JAMES DEAR

Cucumber, Lemongrass, Cilantro,  
Jalapeño, Lime, Soda 5

## For the Table

### LOCAL ARTISAN CHEESE

Seasonal Jams & Accoutrements 18

### ANTIPASTI

Thinly Sliced, House Cured Meats &  
Local Artisan Cheeses 19

### MARYLAND LUMP

### CRAB DIP

Lavash & Toasted Baguette 18

### HUMMUS

Grilled Pita, Toasted Lavash,  
Seasonal Garnishes 12

### KENNETT SQUARE

### MUSHROOM SOUP

Snipped Chives, Truffle Crème Fraîche 10

### SPLIT PEA SOUP

Lemon Oil 10

### SANDY RIDGE DEVEILED EGGS

Cage Free, Half Dozen, Chef's Assortment  
of Seasonal Fillings 11

### CRISPY POINT JUDITH

### CALAMARI

Corn Meal Crust, Spicy Marinara, Basil Aioli,  
Preserved Lemon 15

### FRIED GREEN TOMATOES

Pimento Cheese, White BBQ Sauce 14

### BLT SALAD

Romaine, Black Peppercorn Bacon,  
Cherry Tomatoes, Birch Run Blue Cheese,  
Hard Boiled Egg, Avocado, Pickled Red Onion,  
Green Goddess Dressing 15

### ARUGULA & BEETS

Shellbark Hollow Goat Cheese,  
Herb Crème Fraîche, Crispy Polenta  
'Croutons' 14

### BABY ROMAINE CAESAR

Grana Padano, Sourdough Croutons,  
Lemon Caesar Dressing 13

## First Course

### YELLOWFIN TUNA

### TARTARE

Avocado Salsa, Sesame Soy Emulsion,  
True Leaf Micro Cilantro 16

### OYSTERS ON THE HALF

East or West Coast Oysters, Cocktail  
Sauce, Fresh Lemon, Mignonette MP

### SOUP OF THE DAY

Chef's Daily Creation 10

### SMOKED SALMON LATKES

Smoked Salmon, House Made Tater Tots,  
Dill Crème Fraîche, Chopped Egg Yolk,  
Caviar 17

## Market Salads

### BURRATA & SPRING

### PEA SALAD

Prosciutto, Baby Arugula, English Peas,  
Radish, Balsamic Vinaigrette, Lemon Oil,  
Basil Croutons 16

## - Add a Protein -

### LOCUST POINT

FARM CHICKEN 7

VERLASSO SALMON 12

US FARM RAISED SHRIMP 11

ORGANIC TOFU 6

## Soup & Sandwich Duo

### SANDY RIDGE FARM EGG SALAD

Lettuce, Tomato, Multi Grain Toast, Baby Greens 16

### LOCUST POINT FARM

### BLACKENED CHICKEN QUESADILLA

Pico de Gallo, Avocado Salsa, Baby Greens 17

### THREE CHEESE MELT

Provolone, Fontina, Gruyere, Brioche, Baby Greens 16

### ALBACORE TUNA MELT

Green Meadow Farm Bacon, Toasted Sourdough, Swiss,  
Baby Greens 17

## Entrees

### SHORT RIB MELT

White Cheddar, Stout Barbeque Sauce, Crispy Onions,  
Long Roll, Truffle Fries 17

### WILD MUSHROOM FLATBREAD

Caramelized Onions, Whipped Ricotta, Goat Cheese,  
Baby Arugula, Lemon Oil, Saba 15

### KOCH FARM TURKEY SANDWICH

Applewood Smoked Bacon, Bibb Lettuce, Tomato, Herb Mayo,  
Sourdough, Truffle Parmesan Fries 16

### SHRIMP & QUINOA

Baby Arugula, Roasted Vegetables, Lemon Aioli,  
Crispy Parsnips 26

### KENNETT SQUARE MUSHROOM OMELET

Caramelized Onions, Sharp Cheddar 14

### LANCASTER COUNTY THREE EGG OMELET

Smoked Bacon, Goat Cheese, Oven-Dried Tomatoes,  
Spinach 14

### AVOCADO BLT

Sandy Ridge Fried Egg, Smoked Applewood Bacon, Spicy Aioli,  
Brioche, Truffle Parmesan Fries 15

### BLACKENED SHRIMP TACOS

Corn Tortillas, Chipotle Aioli, Avocado Puree, Pico de Gallo,  
Savoy Cabbage, Pickled Onions 17

### THAI BEEF & NOODLE SALAD

Marinated Filet, Udon Noodles, Julienne Vegetables,  
Tomato, Avocado, Frisee, Arugula, Peanuts, Thai  
Vinaigrette 26

### GREEN MEADOW DOUBLE CHEDDAR BURGER

Red Onion, Tomato, Smoked Bacon Mayo, Truffle  
Parmesan Fries 19

### 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 8

MAC & CHEESE | Three Cheeses, Herb Bread Crumbs 8

FRIED PICKLES | Panko Crusted, Spicy Aioli 7

GRILLED ASPARAGUS | Lemon Aioli 8

*\* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs  
may increase your risk of foodborne illness*

### VEGETARIAN & VEGAN MENU

*Available Upon Request*

*A 20% Gratuity May Be Added to Parties of 6 or More.*