

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

BURRATA & SPRING PEAS

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

SMOKED SALMON LATKES

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

Market Salads

STRAWBERRY SALAD

Baby Spinach, Nectarines, Feta Cheese,
Green Tomatoes, Candied Walnuts,
Lemon Poppy Seed Vinaigrette 14

- 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.