

Summer Lunch Menu 2019

Mocktails

WATERLEMONITO

Lemonade, Watermelon,
Fresh Mint, Soda 5

PUPPY POWER

Iced Tea, Lemonade,
Raspberry, Honey 5

FINAL ANSWER?

Lemonade, Plum, Agave,
Lemon, Ginger Ale 5

BENJI NO!JITO

Cucumber, Agave, 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

HEIRLOOM TOMATO GAZPACHO

Cucumber, True Leaf Micro Basil 10

SANDY RIDGE DEVEILED EGGS

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

BAYWATER FARMS

WATERMELON

Feta Cheese, Arugula Puree, Avocado Vinaigrette,
Marcona Almond Crumble, Date Honey 14

ALEPPO CHICKEN SKEWERS

Tahini Yogurt, Aleppo Oil, Za'atar,
Crispy Garlic 14

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

HEIRLOOM TOMATOES &

BURRATA

Black Pepper Aioli, House Made Focaccia,
Fresh Basil, Saba 16

SMOKED SALMON LATKES

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

Market Salads

HEIRLOOM TOMATO "WEDGE"

Iceberg Lettuce, Bacon, Blue Cheese,
Crispy Shallots, 1,000 Island 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

STONE FRUIT SALAD

Shaved Beets, Feta, Candied Pecans,
Sherry Vinaigrette, Whipped Ricotta 14

- Add a Protein -

LOCUST POINT

FARM CHICKEN 7

VERLASSO SALMON 12

US FARM RAISED SHRIMP 11

ORGANIC TOFU 6

Soup & Sandwich Duo

CUCUMBER SANDWICH

Shaved Cucumbers, Smoked Salmon Mousse, Sea Salt,
Olive Oil, Everything Muffin, 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

GRILLED TUNA SANDWICH

Bibb Lettuce, Local Tomatoes, Chipotle Aioli, Guacamole,
Crispy Tortilla Strips, Brioche Bun, Truffle Fries 25

EGGPLANT PARM SANDWICH

Crispy Eggplant, Pomodoro, Provolone Cheese, Toasted Roll 15

KOCH FARM TURKEY SANDWICH

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

LYONNAISE SALAD

Frisee, House Made Lambchetta, Haricots Verts, Fine Herbs,
Ricotta Salata, Deep Fried "5-Minute Egg" 17

KENNETT SQUARE MUSHROOM OMELET

Caramelized Onions, Sharp Cheddar 14

LANCASTER COUNTY THREE EGG OMELET

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

SHORT RIB REUBEN

1,000 Island Dressing, Local Sauerkraut, Swiss Cheese,
Marble Rye 16

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*

** 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.

Sides

TRUFFLE PARMESAN FRIES | Truffle Oil, Grana, Chives 8

MAC & CHEESE | Three Cheeses, Herb Bread Crumbs 8

FRIED PICKLES | Panko Crusted, Spicy Aioli 7

HEIRLOOM TOMATOES | Feta, Saba, Basil 8

STREET CORN | Chipotle Aioli, Cotija Cheese, Chili Powder, Lime 7