

For the Table

LOCAL ARTISAN CHEESE BOARD

Three Local Cheeses, Seasonal Jam, Honey & Mustard (D,G,N) 18

WHIPPED FETA

Blistered Shishito Peppers & Tomatoes, Olives, Mixed Herbs, Lemon Olive Oil, Grilled Pita, Toasted Lavash (D,G,) 15

ROASTED GARLIC HUMMUS

Roasted Tomato, Feta, Za'atar, Grilled Pita, Toasted Lavash (D,G) 14

HOUSE MADE FOCACCIA

Green Meadow Farm Hand-Churned Butter, Seasonal Garnish (D,G) 8

Mocktails

PUPPY POWER

Raspberry, Iced Tea, Lemon, Lime, Honey 6

WATERLEMONITO

Watermelon, Lemonade, Lime, Agave, Mint, Soda 6

BENJI NO!JITO

Cucumber, Lime, Agave, Mint, Soda 6

JAMES DEAR

Cucumber, Jalapeno, Lime, Agave, Cilantro, Soda 6

First Course

KENNETT SQUARE MUSHROOM SOUP

White Truffle Oil, Creme Fraiche, Snipped Chives (D,G) 12

HEIRLOOM TOMATO GAZPACHO

Cherry Tomato Salad, Fine Herbs 10

OYSTERS ON THE HALF*

East Coast, Champagne-Black Pepper Mignonette (S) MP

SANDY RIDGE FARMS DEVEILED EGGS

Half Dozen, Cage-Free, Topped with Caviar & Chives 11

YELLOWFIN TUNA TARTARE*

Avocado, Sesame Soy Emulsion, True Leaf Micro Cilantro (G) 18

SMOKED SALMON LATKES

Chive Creme Fraiche (D,G) 16

WATERMELON SALAD

Arugula, Frisee, Honey Whipped Greek Yogurt, Feta, Pistachios (D,N) 14

BABY ROMAINE SALAD

Shaved Grana Padano, Caesar Dressing (D,G) 13

SUMMER GRAIN SALAD

Stone Fruit, Farro, Arugula, Snow Peas, Burrata, Sunflower Seeds, White Balsamic & Lemon Olive Oil, Sea Salt & Tajin Seasoning (D,G) 14

BEEF & ARUGULA

Shellbark Goat Cheese, Crispy Polenta Croutons, Herb Creme Fraiche (D,G) 14

Add Protein

Verlasso Salmon 12 | Locust Point Farm Chicken 9 | Shrimp 11 | Organic Tofu 6

Sandwiches

MAHI MAHI SANDWICH

Red Cabbage & Corn Slaw, Malt Mayonnaise, Old Bay Tortilla Crunch, Brioche Bun, Truffle Parmesan Fries (D,G) 24

AVOCADO BLT

Bibb Lettuce, Tomato, Smoked Bacon, Chipotle Aioli, Fried Egg, Country White Bread, Truffle Fries (D,G) 16

ROAST PORK SANDWICH

Summer Peperonata, PA Noble Cheddar, Brioche Bun, Truffle Parmesan Fries (D,G) 17

ALBACORE TUNA MELT

Bacon, Toasted Sourdough, Swiss, Baby Greens, Truffle Fries (D,G) 17

GREEN MEADOW FARM DOUBLE CHEDDAR BURGER*

Smoked Bacon Mayo, Bibb Lettuce, Tomato, Grilled Red Onion, Brioche, Truffle Parmesan Fries (D,G) 21

ADDITIONS 2 EACH

Sandy Ridge Fried Egg | Green Meadow Farm Bacon
Spicy Epic Pickles | Kennett Square Mushrooms

Entrees

VERLASSO SALMON

Sweet Corn Succotash, Cannellini Beans, Tomatoes, Grilled Lemon, Herbs (D) 34

KENNETT SQUARE OMELET

Local Mushrooms, Caramelized Onions, PA Noble Cheddar, Home Fries (D,G) 14

LOCUST POINT FARM

ROASTED HALF CHICKEN
Aleppo Pepper Yogurt, Arugula & Couscous Salad, Cucumber, Sweet Peppers, Sherry Vinaigrette (D,G) 28

SPICY LAMB BOLOGNESE

Basil Whipped Ricotta, Wilted Spinach, Severino Rigatoni (D,G) 26

CRISPY CALAMARI SALAD

Baby Lettuces, Heirloom Tomatoes, Peppers, Bread & Butter Pickles, Malt Aioli (D,G) 22

HANDMADE ORECCHIETTE

Grilled Zucchini and Eggplant, Capers, Burrata Cheese, Brioche Bread Crumbs, Garlic-Tomato Pomodoro (D,G) 24

Sides

TRUFFLE PARMESAN FRIES

Truffle Oil, Grana, Chives (D,G) 9

BLISTERED SHISHITO PEPPERS

Toasted Almonds, Crispy Shallots, Sesame Aioli (D,N) 9

LANCASTER SUCCOTASH

Sweet Corn, Green & White Beans, Cherry Tomatoes, Fine Herbs (D) 9

BROCCOLI SALAD

PA Noble Cheddar, Sunflower Seeds, Pickled Raisin, Bacon (D) 9

FRIED PICKLES

Panko Crusted, Spicy Aioli (G) 8

HEIRLOOM TOMATOES

Buttermilk Dressing, Birchrun Blue Cheese, Crispy Onions (D) 9

*Consuming raw or under-cooked seafood, shellfish, eggs or meats increases the risk of food borne illness.