

• Mid Day Menu •

For the Table

ARTISAN CHEESE

Three Local Cheeses with Seasonal Jams & Accompaniments 18

ANTIPASTI

Cured Meats, Local Cheese, Traditional Garnish 19

MUSHROOM FLAT BREAD

Goat Cheese, Caramelized Onions, Truffle Oil 14

CARROT HUMMUS

Spiced Yogurt, Dill, Grilled Pita & Crispy Lavash 11

From the Sea

OYSTERS ON THE HALF SHELL*

East or West Coast, Champagne-Black Pepper Mignonette MP

YELLOWFIN TUNA TARTARE*

Avocado, Sriracha, Sesame Soy Emulsion, Micro Cilantro 16

Salads

CAESAR SALAD

Baby Romaine, Sourdough Croutons, Tomatoes, Shaved Grana Padano, Lemon Anchovy Dressing 12

SHAVED CAULIFLOWER SALAD

Grilled Mixed Lettuces, Mint, Sheppard's Delight, Pistachio & Chili Vinaigrette 14

BEET & ARUGULA

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

COBB SALAD

Avocado, Blue Cheese, Bacon, Grape Tomatoes, Hard Boiled Egg, Dijon Vinaigrette 15

-Add a Protein-

LANCASTER CHICKEN 7

VERLASSO SALMON 12

PACIFIC JUMBO SHRIMP 11

ORGANIC TOFU 6

Soups

KENNETT SQUARE MUSHROOM SOUP

White Truffle Oil, Crème Fraîche, Snipped Chives 10

APPLE BACON ONION SOUP

Granny Smith, Rye 10

Plates

WARM BRIE

Red Pepper-Golden Raisin Chutney, Roasted Garlic, Grilled Baguette 13

LIONI BURRATA

Salt Roasted Pears, Pickled Shallots, Grilled Sesame Bread 15

GREEN MEADOW DOUBLE

CHEDDAR BURGER*

Smoked Bacon Mayo, Bibb Lettuce, Grilled Red Onion, Brioche, Truffle Parmesan Fries 20

LOCUST POINT FARM CHICKEN SANDWICH

Scallion Goat Cheese, Red Bell Pepper-Golden Raisin Chutney, Arugula, Ciabatta Roll, Mixed Greens 15

GREEN MEADOW FARM

TURKEY CLUB BLT

Applewood Smoked Bacon, Bibb Lettuce, Tomato, Herb Mayo, Sourdough, Salt and Vinegar Chips 15

SPICY LAMB BOLOGNESE

Hand Made Rigatoni, Basil Whipped Ricotta, Baby Spinach, Shaved Grana Padano 16 / 26

GRILLED SWEET POTATO &

CRISPY BRUSSELS SPROUTS

Maple Nuoc Cham 11

Sides

POMMES DUCHESSE 10

BAKED MAC & CHEESE 10

KENNETT SQUARE MUSHROOMS 8

GRILLED BROCCOLI 9

TRUFFLE PARMESAN FRIES 8

FRIED PICKLES 7

In Order to Offer the Highest Quality Seasonal Items, Menus May Change. Our Produce, Meat, Poultry, and Fish Come From Farms, Ranches, and Fisheries Guided by Principles of Sustainability.

*Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish, or Eggs May Increase Your Risk of Food Borne Illness.