

# • Mid Day Menu •

## For the Table

### ARTISAN CHEESE

Three Local Cheeses with Seasonal Jams & Accoutrements 18

### ANTIPASTI

Cured Meats, Local Cheese, Traditional Garnish 19

### CRISPY POTATO CAKE

Russet Potatoes, Montasio Cheese,  
Green Garlic Vinaigrette, Crispy Prosciutto 15

### CARAMELIZED ONION HUMMUS

Seasonal Onion Garnishes  
Grilled Pita & Crispy Lavash 11

## From the Sea

### OYSTERS ON THE HALF SHELL\*

East & West Coast Sustainable Oysters MP

### TUNA TARTARE\*

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

## Salads

### CAESAR SALAD

Baby Romaine, Torn Croutons, Cherry Tomatoes,  
Grana Padano, House Caesar Dressing 12

### LYONNAISE SALAD

Frisee & Shaved Fennel, Crispy Potato,  
Bacon Lardons, Soft Boiled Egg 13

### ARUGULA & BEET SALAD

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

### COBB SALAD

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

## -Add a Protein-

LOCUST POINT FARM 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

### POTATO-LEEK SOUP

Chicken Jus, Chive Oil 10

## Plates

### WARM BUTTERCUP BRIE

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

### WHIPPED GOAT CHEESE TOAST

Pine Nut Honey, Pickled Fennel, Duck Prosciutto 13

### GREEN MEADOW FARM DOUBLE CHEDDAR BURGER\*

Smoked Bacon Mayo, Grilled Red Onion, Tomato,  
Toasted Brioche Roll 19

### LOCUST POINT FARMS CHICKEN SANDWICH

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

### SMOKED TURKEY CLUB BLT

Smoked Turkey, Applewood Bacon, Bibb Lettuce, Tomato,  
Garlic Herb Mayo, Potato Chips 15

### SPICY LAMB BOLOGNESE

Hand Made Rigatoni, Basil Whipped Ricotta, Spinach,  
True Leaf Micro Basil, Shaved Grana Padano 16 / 26

### GOAT CHEESE CAVATELLI

Snow Peas, Spring Garlic,  
Mint, Pecorino 14

## Sides

CHINESE BROCCOLI 9

BAKED MAC & CHEESE 9

KENNETT SQUARE MUSHROOMS 8

GRILLED ASPARAGUS 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.