

## First Course

- SANDY RIDGE DEVEILED EGGS  
Half Dozen, Cage Free, Traditional Filling, Chives 11
- KENNETT SQUARE MUSHROOM SOUP  
Crème Fraîche, Snipped Chives  
White Truffle Oil (D,G) 12
- CARROT GINGER BISQUE  
Coconut, Cashew "Cream",  
Blue Moon Acres Micro Cilantro (N) 12
- ROASTED GARLIC HUMMUS\*  
Epic! Pickles Giardiniera,  
Grilled Pita & Lavash (G) 14
- LOCAL ARTISAN CHEESE  
Seasonal Jams & Accompaniments (D,G,N) 18
- HOUSE MADE FOCCOCIA  
Green Meadow Farm Hand-Churned  
Butter, Pumpkin Seed Pesto (D,G,N) 8

## Market Salads

- BABY ROMAINE  
Shaved Grana Padano, Sourdough  
Croutons, Caesar Dressing (D,G) 13
- BURRATA SALAD  
Spring Peas, Green Herbs,  
Local Honey, Everything Spice,  
Extra Virgin Olive Oil (D) 15
- BEEF & ARUGULA  
Shellbark Goat Cheese, Crispy Polenta Croutons,  
Herb Creme Fraiche (D) 14

Add Organic Tofu 6

## Entrees

- UDON NOODLE SALAD\*  
Organic Tofu, Udon Noodles, Shitake Mushrooms,  
Spiced Peanuts, Baby Greens, Julienne Vegetables,  
Cilantro Lime Vinaigrette (G,N) 22
- VEGAN CHEESE BURGER  
Plant Based Burger, Cheddar, Pickles, Onion,  
1000 Island Sauce, Sweet Potato Bun, Fries (G) 24

- SESAME TOFU ENTREE  
Cauliflower, Cucumber, Scallions, Chilis,  
Crushed Peanuts, Tofu  
Soy-Ginger Glaze (N,G) 22

## Sides

- TRUFFLE PARMESAN FRIES\*  
Truffle Oil, Grana Padano, Chives (D,G) 9
- ROASTED MUSHROOMS  
Truffle Bread Crumbs, Sherry Aioli (D,G) 9
- FRIED EPIC PICKLES  
Spicy Aioli (G) 9
- CRISPY POTATOES\*  
Chimichurri, Preserved Lemon Yogurt (D) 9

## House Made Desserts

- CARROT CHEESECAKE  
Coconut Coulis, Golden Raisins, Lace Tuile (D,G) 12
- VANILLA BEAN CREME BRÛLÉE  
Lemon Shortbread Garnish (D,G) 10
- PEANUT BUTTER CRUNCH  
Chocolate Ganache, Caramel,  
Malted Pretzel Crunch (D,G,N) 12
- CHOCOLATE TURTLE BROWNIE  
Malted Pecans, Caramel Sauce, Ice Cream (D,G,N) 12
- STRAWBERRY SHORTCAKE  
Vanilla Sponge Cake, Strawberries (D,G) 12
- ICE CREAM AND SORBET  
Ask your Server About our Daily Selection 7.5

\* Denotes Can Be Prepared Vegan