

## For the Table

### HOUSE MADE BREAD

Herb Focaccia, Whipped Garlic,  
Basil Pesto (D,G,N) 9

### LOCAL ARTISAN CHEESE

Seasonal Jams &  
Accompaniments (D,G,N) 19

### ROASTED GARLIC HUMMUS

Curried Cauliflower, Pickled Golden Raisins,  
Grilled Pita, Crispy Lavash,  
Seasonal Vegetables (G) 15

## First Course

### SANDY RIDGE DEVEILED EGGS

Half Dozen, Cage Free, Traditional Filling, Chives 11

### CRISPY CAULIFLOWER

House Made Hot Sauce, Black Pepper Ranch, Birchrun Blue  
Cheese Crumbles, Shaved Carrots (D) 15

### KENNETT SQUARE MUSHROOM SOUP

Crème Fraîche, Snipped Chives  
White Truffle Oil (D,G) 13

### BUTTERNUT SQUASH BISQUE

Apple, Cinnamon Mascarpone 12

## Market Salads

### ARUGULA & BEETS\*

Shellbark Goat Cheese,  
Herb Crème Fraîche,  
Polenta 'Croutons' (D) 14

### APPLE & CHEDDAR SALAD

Three Springs Farms Apples, PA Noble Cheddar,  
Arugula, Bitter Greens, Spiced Pecans,  
Apple Vinaigrette (D,N) 14

Add Organic Tofu 6

## Entrees

### CHEESE FUNDIDO

Squash Caponata, Pepitas,  
Flour Tortillas, Mixed Greens (D,G) 18

### SEVERINO BUTTERNUT SQUASH RAVIOLI

Delicata Squash, Arrope, Fried Sage,  
Grana Padano, Pepita Pesto (D,G) 25

### ORGANIC VEGAN TOFU\*

Roasted Sweet Potato, Pickled Chilis,  
Frisee, Beet Cream (D) 19

## Sides

### BRUSSELS SPROUTS

Local Maple Syrup 10

### CHARRED BROCCOLI

Orange Ginger Glaze 9

### TRUFFLE PARMESAN FRIES

Spicy Aioli (D,G) 9

### FRIED EP!C PICKLES (G) 8

### CRISPY POTATOES

Chimichurri, Preserved Lemon Yogurt (D) 9

## House Made Desserts

### APPLE BUTTER FRANGIPANE

Crème Fraîche Whipped Cream,  
Cranberry Chutney, Apple Granola (D,N) 12

### WHITE DOG COOKIE BAR

Milk Chocolate, Brown Butter Caramel,  
Vanilla Ice Cream (D,G) 12

### PUMPKIN SPICED LATTE TORTE

Pumpkin and Vanilla Mousse,  
Espresso Sponge Cake, Gingersnap Tuile (D,G) 12

### VANILLA BEAN CREME BRÛLÉE

Shortbread Cookie (D,G) 10

### CHOCOLATE TURTLE BROWNIE

Malted Pecans, Caramel Sauce, Ice Cream (D,G,N) 12

\* Denotes Can Be Prepared Vegan