

For the Table

HOUSE MADE BREAD

Tomato Focaccia,
Smoked Eggplant Puree,
Whipped Feta (D,G) 8

LOCAL ARTISAN CHEESE

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

ROASTED GARLIC HUMMUS

Tomato, Cucumber, Feta Cheese,
Grilled Pita, Crispy Lavash,
Seasonal Vegetables (G) 14

First Course

SANDY RIDGE DEVEILED EGGS

Half Dozen, Cage Free, Traditional Filling, Chives 10

CORN FRITTERS

Jalapeno, Paprika, Cilantro,
Spicy Aioli (D,G) 12

KENNETT SQUARE MUSHROOM SOUP

Crème Fraîche, Snipped Chives
White Truffle Oil (D,G) 12

HEIRLOOM TOMATO GAZPACHO*

Baby Tomatoes, Micro Basil 9

Market Salads

ARUGULA & BEETS*

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

WATERMELON SALAD*

Cucumber, Feta Cheese,
Pistachio, Avocado Puree,
Chili Oil (D,N) 14

Add Organic Tofu 6

Entrees

ORGANIC VEGAN TOFU*

Local Green Beans, Wild Mushrooms,
Almonds, Extra Virgin Olive Oil,
Lemon (N) 19

CRISPY EGGPLANT SANDWICH

Pomodoro, Mozzarella, Basil Pesto,
Brioche Bun, Mixed Greens (D,G,N) 16

BURRATA MOZZARELLA TOAST*

Heirloom Tomatoes, Burrata Mozzarella,
Basil Aioli, Sourdough, Saba,
Side of Mixed Greens (D,G) 17

SUMMER VEGETABLE RIGATONI*

Roasted Tomato Sauce, Summer Squash,
Local Vegetables, Grana Padano (D) 18

Sides

TRUFFLE PARMESAN FRIES*

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

MEXICAN STREET CORN

Jersey Corn Off The Cob, Chipotle Aioli,
Chili Powder, Cotija Cheese, Micro Cilantro (D) 9

FRIED EPIC PICKLES

Spicy Aioli (G) 9

HEIRLOOM TOMATOES

Basil Pesto, Crispy Shallots (D,N) 9

House Made Desserts

NEAPOLITAN MOUSSE TORTE

Strawberry & Vanilla Mousse, Chocolate Chiffon,
Granola (D,G) 12

VANILLA BEAN CREME BRÛLÉE

Lemon Shortbread, Fresh Berries (D,G) 10

PEACH MELBA CREAM PUFF

Mascarpone Mousse, Brown Sugar Peaches,
Raspberry Sauce (D,G) 12

CHOCOLATE TURTLE BROWNIE

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

COOKIE JAR

Chocolate Chunk, Coconut Macaroons, Rocky Road,
Sprinkle Sugar, Shortbread Dog Bones (D,G,N) 10

* Denotes Can Be Prepared Vegan