

## For the Table

### HOUSE MADE SOFT PRETZEL BREAD

*Spinach-Artichoke Spread,  
Honey Butter (D,G) 9*

LOCAL ARTISAN  
CHEESE BOARD  
*Seasonal Jams & Accoutrements  
(G,N) 19*

GOAT CHEESE  
WHIPPED RICOTTA  
*Local Figs, Fruitwood Orchard Honey,  
Thyme, Balsamic, Almond Crunch,  
Toasted Artisanal Bread (G,N) 17*

## First Course

### KENNETT SQUARE MUSHROOM SOUP

*Truffle Crème Fraiche, Snipped Chives (D,G) 13*

### BUTTERNUT SQUASH SOUP\*

*Toasted Pepitas, Chili Oil 12*

### KUNG PAO CAULIFLOWER\*

*Scallions, Chilis, Toasted Peanuts,  
Soy-Ginger Glaze (N) 15*

### SANDY RIDGE FARM DEVEILED EGGS

*Half Dozen Cage Free Eggs,  
Chef's Assortment of Seasonal Fillings 11*

## Salads

### BEET & ARUGULA\*

*Shellbark Hollow Goat Cheese,  
Herb Crème Fraiche,  
Crispy Polenta 'Croutons' (D) 14*

### WINTER HARVEST SALAD

*Hunter Hill Farm Roasted Sunchokes,  
Apple, Fennel, Red Quinoa, Market Greens,  
Pennsylvania Maple Vinaigrette 15*

ADD LOCAL, ORGANIC TOFU 6

## Entrees

### UDON NOODLE SALAD\*

*Shiitake Mushroom, Julienne Vegetables, Baby Greens, Peanuts,  
Organic Tofu, Cilantro Lime Vinaigrette (N) 22*

### SWEET POTATO GNOCCHI

*Wild Mushrooms, Eagle Road Farm Tuscan Kale, Brown Butter,  
Parmesan, Sage, Pumpkin seed Gremolata (D,G) 15 / 24*

### VEGAN CHEESE BURGER\*

*Plant Based Burger, Cheddar, Pickles,  
Onion, Lettuce, 1000 Island Sauce,  
Sesame Seed Bun, French Fries (G) 24*

## Sides

### CRISPY BRUSSELS SPROUTS\*

*Maple Vinaigrette 9*

### FRIED PICKLES

*Spicy Mayo (G) 8*

### TRUFFLE PARMESAN FRIES

*Spicy Mayo (D) 9*

### MUSHROOMS GRATIN

*Gruyere Cheese, Bread Crumbs (D,G) 9*

### MAC & CHEESE

*Smoked Gouda, Bread Crumbs (D,G) 9*

ALLERGY KEY: D Dairy, G Gluten, N Nuts, S Shellfish

Consuming raw or under cooked seafood, shellfish, eggs or meats increases the risk of food borne illness.

\* CAN BE PREPARED VEGAN