

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

AUTUMN 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*

FALL HARVEST SALAD*

*Pine Ridge Farm Delicata Squash, Apple, Red
Quinoa, Craisins, Spiced Walnuts, Baby Spinach,
Pennsylvania Maple Vinaigrette (N) 15*

ADD LOCAL, ORGANIC TOFU 6

Entrees

UDON NOODLE SALAD*

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

ROASTED MUSHROOM RAVIOLI

*Kennett Square Mushrooms, Sweet Potato,
Truffle Bread Crumbs, Sherry-Leek Soubise (D,G) 16 / 25
(available for dinner only)*

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