

BROAD WING FARM
HEIRLOOM TOMATOES
*Watermelon, Basil, Saba, Feta, Pink
Peppercorn, Smoked Sea Salt (G,D) 16*

LOCAL ARTISAN CHEESE
*Seasonal Jams & Accoutrements
(D,G,N) 18*

For the Table

SOFT PRETZEL BREAD
*House Made, Spinach-Artichoke
Spread, Honey Butter (D,G) 9*

GOAT CHEESE
WHIPPED RICOTTA
*Balsamic Macerated Local
Strawberries, Macadamia Nut
Crumble, Basil, Toasted Sourdough
(D,G,N) 16*

First Course

KENNETT SQUARE MUSHROOM SOUP
Truffle Crème Fraiche, Snipped Chives (D,G) 12

YELLOW TOMATO GAZPACHO*
Cucumber, Grape Tomato, Micro Basil (G) 10

KUNG PAO CAULIFLOWER
Scallions, Chilis, Toasted Peanuts, Soy-Ginger Glaze (N) 14

SANDY RIDGE FARM DEVEILED EGGS*
Half Dozen Cage Free Eggs, Chef's Assortment of Seasonal Fillings 11

Entrees

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

VEGETABLE AREPAS
*Charred Corn, Zucchini, Black Beans, Farmer's Cheese,
Red Onion Mojo, Salsa Verde Asada (D) 13 / 20*

TOFU "EGG" SALAD TOAST*
*Celery, Pickled Shallots, Vegan Aioli, Gem Lettuce,
Tomato, Toasted Artisanal Bread,
Market Greens Salad (G) 14*

SWEET PEA RAVIOLI
*Coombs Farm Snap Peas, Green Onion,
Tarragon Gremolata, Lemon Wine (D,G) 15 / 24*

Salads

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

SUMMER HARVEST SALAD
*Linvilla Orchard Peaches, Blueberries, Red Quinoa,
Smoked Pecans, Blue Cheese,
White Balsamic Vinaigrette (D,N) 14*

ADD LOCAL, ORGANIC TOFU 6

Sides

ESQUITES
Queso Fresco, Lime, Garlic Crema (D) 8

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

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

* CAN BE PREPARED VEGAN