

PEAK SEASON PICKLE PLATE

*Assorted Brined & Pickled Local Vegetables,
Grilled Bread, Whipped Butter (D,G) 16*

LOCAL ARTISAN
CHEESE BOARD

Seasonal Jams & Accoutrements (G,N) 18

For the Table

HOUSE MADE SOFT
PRETZEL BREAD

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

GOAT CHEESE
WHIPPED RICOTTA

*Pickled Strawberries,
Macadamia Nut Crumble, Basil,
Toasted Artisanal Bread (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

BROAD WING FARM HEIRLOOM TOMATOES

*Watermelon, Basil, Saba, Feta,
Pink Peppercorn, Smoked Sea Salt (G,D) 16*

Salads

BEET & ARUGULA*

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

GREEK MEZZE SALAD

*Market Greens, Olives, Tomatoes,
Cucumber, Crispy Chick Peas, Grilled Halloumi,
Greek Goddess Dressing (D) 14*

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, French Green Beans, Truffle Bread crumbs,
Sherry-Leek Soubise (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 undercooked seafood, shellfish, eggs or meats increases the risk of food borne illness.

*** CAN BE PREPARED VEGAN**