

First Course

SANDY RIDGE DEVEILED EGGS
Half Dozen, Cage Free, Caviar 11

KENNETT SQUARE MUSHROOM SOUP
Crème Fraîche, Snipped Chives
White Truffle Oil (D,G) 13

BUTTERNUT SQUASH SOUP
Apple Slaw, Spiced Pecans (D,N) 13

ROASTED GARLIC HUMMUS*
Epic! Pickles Giardiniera,
Grilled Pita & Lavash (G) 14

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

HOUSE MADE HAWAIIAN ROLLS
Maldon, Honey Butter (D,G) 10

Market Salads

CAESAR SALAD
Romaine, Red Endive, Sourdough Crouton,
Parmesan, Lemon Anchovy Dressing (D,G) 13

AUTUMN GRAIN SALAD
Roasted Fall Vegetables, Apple, Farro, Grilled Scallion Ranch,
Craisins, Honey Sherry Vinaigrette (G) 14

BEET & ARUGULA
Shellbark Goat Cheese, Crispy Polenta Croutons,
Herb Creme Fraiche (D) 14

POACHED PEAR SALAD
Baby Greens, Shaved Fennel, Blue Cheese, Aged Balsamic,
Candied Pecans (G,N) 14

Add Organic Tofu 6

Entrees

UDON NOODLE SALAD*
Organic Tofu, Udon Noodles, Shiitake Mushrooms,
Spiced Peanuts, Baby Greens, Julienne Vegetables,
Cilantro Lime Vinaigrette (G,N) 22

GENERALS TSO'S CAULIFLOWER
Organic Tofu, Toasted Sesame Seeds,
Scallions (G) 22

VEGAN CHEESE BURGER
Plant Based Burger, Cheddar, Pickles, Onion,
1000 Island Sauce, Sweet Potato Bun, Fries (G) 24

Sides

TRUFFLE PARMESAN FRIES*
Truffle Oil, Grana Padano, Chives (D,G) 10

ROASTED MUSHROOMS
Truffle Bread Crumbs, Sherry Aioli (D,G) 9

FRIED EPIC PICKLES (G) 8

CRISPY BRUSSELS SPROUTS
PA Maple Syrup, Sea Salt (G) 10

* Denotes Can Be Prepared Vegan

House Made Desserts

APPLE CRISP CHEESECAKE
Apple Compote, Walnut Streusel, Caramel Sauce (G,N) 12

VANILLA BEAN CREME BRÛLÉE
Lemon Shortbread (D,G) 10

PUMPKIN BREAD PUDDING
Honey Corn Bread, Cranberry
Vanilla Ice Cream (D,G) 12

MAPLE BLONDIE
Maple Cream, Butter Pecan Bourbon Sauce,
Vanilla Ice Cream (D,G,N) 12

CHOCOLATE HAZELNUT CRUNCH
Devils Food, Milk Chocolate Mousse,
Hazelnuts (D,G,N) 12

ICE CREAM AND SORBET
Ask your Server About our Daily Selection 7.5