

*- To Share -*

**BREAD BASKET**  
House Made Hawaiian Rolls, Sea Salt Butter, Spicy Honey, B & B Pickles (D,G) 12

**CARAMELIZED ONION DIP**  
House Made Ranch Potato Chips, Spring Vegetables (D,G) 16

**LOCAL ARTISAN CHEESE**  
Choice of Three, Seasonal Accompaniments (D,G,N) 19 *Additional Cheese 6*

**DOGGIE IN A BLANKET**  
Foot Long All Beef Hot Dog, Homemade Pretzel Bread, Local & House Made Condiments (D,G) 22

**SNACK BOARD**  
Locally Cured Meats, Cheese, Deviled Eggs, Nuts, Pickles, Chips, and Varying Accoutrements (D,G,N) 23

**GOAT CHEESE WHIPPED RICOTTA**  
Fifer's Farm Strawberries, Spiced Hazelnuts, Mint, Aged Balsamic, Grilled Sourdough (D,G,N) 19

**ROASTED GARLIC HUMMUS**  
Farm Fresh Crudite, Grilled Pita, Herb Olive Oil (G) 17

*- First Course -*

**KENNETT SQUARE MUSHROOM SOUP**  
Truffle Crème Fraîche, Chives (D) 14

**CARROT GINGER BISQUE**  
Sweet & Spicy Pepitas, Micro Cilantro 13

**FRENCH ONION SOUP**  
Sourdough, Swiss & Provolone (D,G) 14

**SANDY RIDGE DEVILED EGGS**  
Traditional Filling, Crispy Shallots, Smoked Paprika (G) 12

**SPRING ASPARAGUS BRUSCHETTA**  
Tomato, Shallots, Basil, Maplebrook Farm Stracciatella, Grilled Sourdough (D,G) 16

**YELLOWFIN TUNA TARTARE\***  
Avocado, Sriracha, Sesame Soy Emulsion, Micro Cilantro (G) 18

**POTATO & PA NOBLE CHEDDAR PIEROGIES**  
Rotisserie Roasted Spring Cabbage, Sweet & Smokey Onions, Sour Cream (D,G) 17

**OYSTERS ON THE HALF\***  
Cocktail Sauce, Lemon, Mignonette (S) MP

**SPINACH & ARTICHOKE CROQUETTES**  
Cream Cheese, Parmesan, Lemon, Roasted Tomato Relish (D,G) 16

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

**LITTLE GEM LETTUCE SALAD**  
Eagle Road Farm Carrots, Toasted Pistachios, Green Goddess Dressing (N) 14

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

**ADD PROTEIN TO SALAD**  
FREE RANGE CHICKEN BREAST 9  
PACIFIC SHRIMP 12  
TOFU 6  
VERLASSO SALMON 14

*Entrees*

**FREEBIRD ROTISSERIE ROASTED HALF CHICKEN**  
Green Onion Chicken Jus, Smokey Mac & Cheese (D,G) 30

**SEAFOOD PRIMAVERA**  
Bay Scallops, Shrimp, Asparagus, Peas, Tomato, House Made Rotini, Pesto Cream, Lemon Breadcrumbs (D,G,S) 29

**NEW YORK STRIP FRITES\***  
14 oz Black Rock Farm Angus, Red Wine Shallot Butter, House Steak Sauce, Truffle Parmesan Fries (D) 58

**SPICY LAMB BOLOGNESE**  
House Made Rigatoni, Jersey Crushed Tomatoes, Wilted Spinach, Basil Whipped Ricotta (D,G) 28

**DUROC PORK MILANESE**  
Bone-in Center Chop, Heirloom Tomato Agrodolce, Whipped Burrata, Baby Arugula Salad (D,G) 36

**GREEN MEADOW FARM BEEF MEATLOAF**  
Country Style Mashed Potatoes, Swiss Chard, Crispy Onions, Mushroom Gravy (D,G) 28

**SPICY THAI STEAK SALAD\***  
Chilled Tenderloin Tips, Udon Noodles, Shiitake Mushrooms, Peanuts, Baby Greens, Julienne Vegetables, Cilantro Lime Vinaigrette (G,N) 28

**VERLASSO SALMON**  
Spring Onion Crust, Grilled Asparagus, Bearnaise Sauce (D,G) 32

**FLOUNDER PICCATA**  
Lemon Caper Butter, Creamy Crab & Broccoli Orzo (D,G,S) 38

**SPRING LAMB LONDON BROIL\***  
12 oz Lamb Steak, Marinated Cucumber & Tomato Salad, Seven Stars Yogurt, Mint Salsa Verde (D) 44

**RAINBOW TROUT**  
New Potatoes, Green Beans, Almonds, Red Pepper Romesco (D,N) 28

**ASIAN BBQ PORK SPARE RIBS**  
Pickled Cucumber & Spring Radish Slaw, Sesame Steamed Rice (G) 29

**8 OZ CENTER CUT FILET MIGNON**  
Birchrun Blue Cheese Butter, Smoked Onion Jam, Broccolini (D) 56

**BLACKENED SHRIMP CHOPPED SALAD**  
Local Greens, Pickled Tinkerbell Peppers, Cherry Tomato, Croutons, Creamy Horseradish Dressing (D,G,S) 26

**WHITE DOG 'DOUBLE CHEDDAR' BURGER\***  
Green Meadow Farm Smoked Bacon Mayo, Bibb Lettuce, Tomato, Grilled Red Onion, Brioche, Truffle Parmesan Fries (D,G) 25

**COOMBS FARM ASPARAGUS**  
Lemon Gremolata, Olive Oil (D) 11

**BROCCOLINI**  
Shallots, Toasted Garlic, Butter (D) 11

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

**FRIED PICKLES**  
Garlic Panko Crusted, Spicy Mayo (G) 9

*Seasonal Sides*

**THUNDER & LIGHTNING**  
Marinated Cucumber, Red Onion & Tomato Salad, Pimento Cheese Spread (D) 10

**SMOKEY MAC N CHEESE**  
House Made Macaroni, Smoked Gouda, Butter Breadcrumbs (D,G) 10

**COUNTRY MASHED POTATOES**  
Mushroom Gravy, Chives (D) 10

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

*A 3% credit card surcharge is applied to all checks, unless using debit cards or cash | 20% Gratuity will be added to Parties 6 or more*