

*- To Share -*

- BREAD BASKET**  
House Made Hawaiian Rolls, Sea Salt Butter, Spicy Honey, B & B Pickles (D,G) 10
- MARYLAND CRAB DIP**  
PA Noble Cheddar, Ritz Cracker Crumble, Toasted Baguette (D,G,S) 25
- LOCAL ARTISAN CHEESE**  
Choice of Three, Seasonal Accompaniments (D,G,N) 19  
*Additional Cheese 6*
- FOOT LONG HOT DOG**  
All Beef, Butter Toasted Bun, Local & House Made Condiments (D,G) 21
- SNACK BOARD**  
Mortadella, Pepperoni, Pepper Shooters, Local Cheese, Chips, Deviled Eggs, Fruits, Nuts, Pickles (D,G,N) 22
- GOAT CHEESE WHIPPED RICOTTA**  
Roasted Local Pears, Grapes, Balsamic, Spiced Hazelnuts, Grilled Sourdough (D,G,N) 19
- BUFFALO CHICKEN DIP**  
Pulled Rotisserie Chicken, Flatbread Chips, Carrots & Celery, Ranch (D,G) 18

*- First Course -*

- KENNETT SQUARE MUSHROOM SOUP**  
Truffle Crème Fraîche, Chives (D) 14
- SQUASH BISQUE**  
Roasted Pumpkin Seeds, Chili Oil 13
- FRENCH ONION SOUP**  
Sourdough, Swiss & Provolone (D,G) 14
- SANDY RIDGE DEVILED EGGS**  
Traditional Filling, Crispy Shallots, Smoked Paprika (G) 12
- WILD MUSHROOM TOAST**  
Pickled Shallots, Maplebrook Farm Stracciatella, Grilled Pumppernickel (D,G) 15
- YELLOWFIN TUNA TARTARE\***  
Avocado, Sriracha, Sesame Soy Emulsion, Micro Cilantro (G) 18
- SMOKY MAC & CHEESE**  
Pulled Pork, Carolina BBQ Glaze, Smoked Gouda, Pickled Jalapenos (D,G) 16
- OYSTERS ON THE HALF\***  
Cocktail Sauce, Lemon, Mignonette (S) MP
- CRISPY CAULIFLOWER**  
Kung Pao Sauce, Scallions, Chilis, Toasted Peanuts (N) 15
- BEET & ARUGULA SALAD**  
Shellbark Hollow Goat Cheese, Herb Crème Fraîche, Crispy Polenta 'Croutons' (D) 14
- WINTER HARVEST SALAD**  
Broccoli, Cauliflower, Apples, Craisins, Pepitas, Pecans, Blue Cheese, Local Greens, Maple-Dijon Vinaigrette (D,N) 14
- CAESAR SALAD**  
Romaine, Red Endive, Sourdough Croutons, Parmesan, Lemon Anchovy Dressing (D,G) 13

ADD PROTEIN TO SALAD  
 FREE RANGE CHICKEN BREAST 10  
 PACIFIC SHRIMP 13  
 TOFU 6  
 VERLASSO SALMON 14

*Entrees*

- ROTISSERIE ROASTED GIANNONE FARMS HALF CHICKEN**  
Smoky Mac & Cheese, Herb Chicken Jus (D,G) 29
- FLOUNDER PICCATO**  
Lemon Caper Butter, Creamy Crab & Broccoli Orzo (D,G,S) 38
- SHRIMP & SCALLOP PASTA**  
Broccoli Rabe, Fire Roasted Peppers, Tomato, Curly Fettuccine, Garlic Cream, Toasted Parmesan (D,G,S) 28
- NEW YORK STRIP FRITES\***  
14 oz Black Rock Farm Angus, Red Wine Shallot Butter, House Steak Sauce, Truffle Parmesan Fries (D) 55
- ASIAN BBQ PORK SPARE RIBS**  
Spicy Linvilla Orchard Pear Slaw, Sesame Crusted Steamed Rice (G) 29
- SPICY LAMB BOLOGNESE**  
House Made Rigatoni, Jersey Crushed Tomatoes, Wilted Spinach, Basil Whipped Ricotta (D,G) 27
- GREEN MEADOW FARM BEEF MEATLOAF**  
Country Style Mashed Potatoes, Swiss Chard, Crispy Onions, Mushroom Gravy (D,G) 28
- MEADOW RUN FARM LAMB SHANK**  
Honey Nut Squash, Tomato, Olives, Soft Parmesan Polenta (D) 42
- VERLASSO SALMON**  
Pecan Crusted, Maple Bourbon Glaze, Roasted Yams, Apples, Eagle Road Farm Lacinato Kale (D,G,N) 32
- JUMBO LUMP CRAB CAKES**  
Citrus & Shaved Fennel Salad, Red Pepper Remoulade, Old Bay Fries (D,S) 40
- RAINBOW TROUT**  
Brussel Sprouts, Baby Turnip & Black Pepper Bacon Hash, Parsnip Puree, Apple Cider Gastrique (D) 29
- SPICY THAI STEAK SALAD\***  
Chilled Tenderloin Tips, Udon Noodles, Shiitake Mushrooms, Peanuts, Baby Greens, Julienne Vegetables, Cilantro Lime Vinaigrette (G,N) 26
- 8 OZ CENTER CUT FILET MIGNON**  
Birchrun Blue Cheese Butter, Smoked Onion Jam, Broccolini (D) 56
- IVY CITY SMOKED SALMON CHOPPED SALAD**  
Local Greens, Pickled Tinkerbell Peppers, Everything Bagel Spice, Pumppernickel Croutons, Creamy Horseradish Dressing (D,G) 25
- WHITE DOG 'DOUBLE CHEDDAR' BURGER\***  
Green Meadow Farm Smoked Bacon Mayo, Bibb Lettuce, Tomato, Grilled Red Onion, Brioche, Truffle Parmesan Fries (D,G) 24

**CRISPY BRUSSELS SPROUTS**  
Pennsylvania Maple Dressing, Bacon

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

**SESAME CRUSTED STEAMED RICE**  
Spicy Linvilla Orchard Pear Slaw, Soy Sauce

*Seasonal Sides*

*9 each*

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

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

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

*\*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*