

~ To Share ~

- BREAD BASKET**
House Made Hawaiian Rolls, Local Honey & Sea Salt Whipped Butter (D,G) 10
- LOCAL ARTISAN CHEESE**
Choice of Three, Seasonal Accompaniments (D,G,N) 20
Additional Cheese +6
- DOGGIE IN A BLANKET**
Foot Long All Beef Hot Dog, House Made Pretzel Bread, Local & House Made Condiments (D,G) 22
- SNACK BOARD**
Locally Cured Meat, Cheese, Deviled Eggs, Nuts, Pickles, Chips, and Accoutrements (D,G,N) 24
- GOAT CHEESE WHIPPED RICOTTA**
Jersey Cranberries, Grapes, Spiced Hazelnuts, Toasted Sourdough (D,G,N) 18
- BUFFALO CHICKEN DIP**
Free Range Chicken, Cheddar, Toasted Baguette, Carrots & Celery (D,G) 19

- KENNETT SQUARE MUSHROOM SOUP**
Truffle Crème Fraîche, Chives (D) 15
- BUTTERNUT SQUASH BISQUE**
Roasted Pumpkin Seeds, Chili Oil 14
- FRENCH ONION SOUP**
Sourdough Crouton, Melted Swiss & Provolone (D,G) 16
- FRIED PICKLES**
Assorted Pickle Styles, Panko Crusted, Spicy Aioli (G) 13
- SANDY RIDGE FARM DEVILED EGGS**
Traditional Filling, Crispy Shallots, Smoked Paprika (G) 12
- YELLOWFIN TUNA TARTARE***
Avocado, Sriracha, Sesame Soy Emulsion, Micro Cilantro (G) 20
- HOUSE MADE SWEET POTATO PIEROGIES**
PA Noble Cheddar, Bacon, Onion, Brown Butter, Sour Cream (D,G) 16

- OYSTERS ON THE HALF***
Cocktail Sauce, Lemon, Mignonette (S) 22
- ROTISSERIE CHICKEN WINGS**
Creamy Lemon Pepper-Parmesan Sauce, Pickled Baby Peppers (D) 17
- WINTER HARVEST SALAD**
Roasted Broccoli, Cauliflower, Apples, Craisins, Pepitas, Walnuts, Blue Cheese, Local Greens, Maple-Dijon Vinaigrette (D,N) 15
- BEET & ARUGULA SALAD**
Shellbark Hollow Goat Cheese, Herb Crème Fraîche, Crispy Polenta 'Croutons' (D) 15
- CAESAR SALAD**
Romaine, Red Endive, Sourdough Croutons, Parmesan, Lemon Anchovy Dressing (D,G) 14

Add Protein to Salad:
Free-Range Chicken Breast 9,
Pacific Shrimp 12, Organic Tofu 7,
Verlasso Salmon 14,
Black Rock Farm Steak 19

Farm Features

MUZZARELLI FARMS CAULIFLOWER
Kung Pao Sauce, Scallions, Chilis, Toasted Peanuts (N) 15

LANCASTER CO-OP BRUSSELS SPROUTS
Pennsylvania Maple Dressing, Bacon, Mustard Pretzel Crumbles (G) 14

SEPTEMBER FARM CHEDDAR CHEESE CURDS
Tempura Fried, Hot Honey Drizzle, Horseradish Cream (D) 16

PHILLIPS MUSHROOM FARMS WILD MUSHROOMS
Pickled Shallots, Whipped Burrata, Brown Butter Vinaigrette, Pumpernickel Toast (D,G) 16

Entrees

ROTISSERIE FREEBIRD HALF CHICKEN
Seasonal Baby Root Vegetables, Herb Chicken Jus (D) 29

IMPOSSIBLE PATTY MELT
Epic Spicy Pickles, Chipotle Aioli, Smoked Onions, Vegan Provolone, Sourdough, French Fries (G) 26

SEAFOOD BUCATINI
Bay Scallops, Shrimp, Tomato, Broccoli Rabe, Garlic, White Wine, Lemon Breadcrumbs (D,G,S) 30

VERLASSO SALMON
Pecan Crusted, Maple Bourbon Glaze, Roasted Yams, Apples, Eagle Road Farm Lacinato Kale (D,G,N) 33

BUTCHER'S CUT*
Chef's Daily Selection of Sustainably-Sourced Protein, Seasonal Accompaniments MP

ASIAN BBQ PORK RIBS
Seasonal Cabbage & Chili Crunch Slaw, Sesame Steamed Rice (G) 29

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

GREEN MEADOW FARM BEEF MEATLOAF
Country Style Mashed Potatoes, Swiss Chard, Crispy Onions, Mushroom Gravy (D,G) 29

DUROC PORK MILANESE
Highland Orchard Poached Pears, Smoked Pecans & Frisee Salad, Wild Rosemary Goat Cheese, Saba (D,G,N) 36

IVY CITY SMOKED SALMON CHOPPED SALAD
Local Greens, Pickled Tinkerbelle Peppers, Everything Bagel Spice, Pumpernickel Croutons, Creamy Horseradish Dressing (D,G) 27

RAINBOW TROUT
Carnival Cauliflower, Butternut Squash Puree, Almonds, Lemon Caper Brown Butter (D,N) 30

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

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

Burger Additions +2:
Cage-Free Egg
Epic Spicy Pickles
Black Pepper Bacon
Kennett Square Roasted Mushrooms

MEADOW RUN FARM LAMB SHANK
Local Squash, Olives, Rosemary, Soft Parmesan Polenta (D) 45

8 OZ CENTER CUT FILET MIGNON*
Birchrun Blue Cheese Butter, Smoked Onion Jam, Broccolini (D) 59

*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.