

~ 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) 24
- 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) 21
- GOAT CHEESE WHIPPED RICOTTA**
Roasted Local Pears, Grapes, Balsamic, Spiced Hazelnuts, Grilled Sourdough (D,G,N) 18
- 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) 13
- AUTUMN SQUASH BISQUE**
Roasted Pumpkin Seeds, Chili Oil 13
- FRENCH ONION SOUP**
Sourdough, Swiss & Provolone (D,G) 14
- SANDY RIDGE DEVEILED EGGS**
Traditional Filling, Crispy Shallots, Smoked Paprika (G) 12
- WILD MUSHROOM TOAST**
Pickled Shallots, Maplebrook Farm Stracciatella, Grilled Pumpernickel (D,G) 15
- YELLOWFIN TUNA TARTARE***
Avocado, Sriracha, Sesame Soy Emulsion, Micro Cilantro (G) 18
- SMOKEY 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
- BEEF & ARUGULA SALAD**
Shellbark Hollow Goat Cheese, Herb Crème Fraîche, Crispy Polenta 'Croutons' (D) 14
- FALL 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 12
 TOFU 6
 VERLASSO SALMON 14

Entrees

- ROTISSERIE ROASTED GIANNONE FARMS HALF CHICKEN**
Smokey Mac & Cheese, Herb Chicken Jus (D,G) 29
- FLOUNDER PICCATA**
Lemon Caper Butter, Creamy Crab & Broccoli Orzo (D,G,S) 36
- 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) 29
- 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**
Birchrn Blue Cheese Butter, Smoked Onion Jam, Broccolini (D) 56
- IVY CITY SMOKED SALMON CHOPPED SALAD**
Local Greens, Pickled Tinkerbell Peppers, Everything Bagel Spice, Pumpernickel 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*