

~ *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) 19  
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) 14

**AUTUMN SQUASH BISQUE**  
Roasted Pumpkin Seeds, Chili Oil 14

**FRENCH ONION SOUP**  
Sourdough Crouton, Melted Swiss & Provolone (D,G) 15

**FRIED PICKLES**  
Assorted Pickle Styles, Panko Crusted, Spicy Aioli (G) 13

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

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

**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

**FALL 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

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

**LANCASTER CO-OP BRUSSELS SPROUTS**  
Pennsylvania Maple Dressing, Bacon, Mustard Pretzel Crumbles (G) 12

**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

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

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

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

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

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

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

**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) 57

**IMPOSSIBLE PATTY MELT**  
Ep!c Spicy Pickles, Chipotle Aioli, Smoked Onions, Vegan Provolone, Sourdough, French Fries (G) 25

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

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

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

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

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

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

\*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. CS 10.29.25