

- 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) 22
- 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
- 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 Pumpernickel (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
- BEEF & 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

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

Entrees

- ROTISSERIE ROASTED GIANNONE FARMS HALF CHICKEN**
Smoky 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**
Birchrun 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

<p>CRISPY BRUSSELS SPROUTS Pennsylvania Maple Dressing, Bacon</p>	<p><i>Seasonal Sides</i> <i>9 each</i></p>	<p>FRIED PICKLES Garlic Panko Crusted, Spicy Mayo (G)</p>
<p>BROCCOLINI Shallots, Toasted Garlic, Butter (D)</p>		<p>TRUFFLE FRIES Grana Padano, Truffle Oil, Chives (D)</p>
<p>SESAME CRUSTED STEAMED RICE Spicy Linvilla Orchard Pear Slaw, Soy Sauce</p>		<p>COUNTRY MASHED POTATOES Mushroom Gravy, Chives (D)</p>

*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