

- To Share -

- BREAD BASKET**
House Made Hawaiian Rolls, Sea Salt Whipped Butter, Fruitwood Orchard Spicy Honey, B & B Pickles (D,G) 10
- ROASTED GARLIC HUMMUS**
Farm Fresh Crudite, Grilled Pita, Green Tomato Chermoula (G) 17
- LOCAL ARTISAN CHEESE**
Seasonal Jam & Accoutrements (D,G,N) 19
- FOOT LONG HOT DOG**
All Beef, Butter Toasted Bun, Local & House Made Condiments (D,G) 21
- SNACK BOARD**
Locally Cured Meats, Cheese, Seasonal Fruit, Deviled Eggs, Pickles and Accoutrements (D,G) 23
- GOAT CHEESE WHIPPED RICOTTA**
Strawberries, Spiced Hazelnuts, Mint, Aged Balsamic, Grilled Sourdough (D,G,N) 18
- MARYLAND STYLE CRAB DIP**
PA Noble Cheddar, Ritz Cracker Crumble, Toasted Baguette (D,G,S) 24

- First Course -

- KENNETT SQUARE MUSHROOM SOUP**
Truffle Crème Fraîche, Chives (D,G) 13
- YELLOW TOMATO GAZPACHO**
Watermelon, Cucumber, Chili Oil (G) 12
- FRENCH ONION SOUP**
Sourdough, Swiss & Provolone (D,G) 14
- SANDY RIDGE DEVILED EGGS**
Cage-Free Eggs, Chef's Assortment of Seasonal Fillings 12
- GREEN CIRCLE CHICKEN WINGS**
Toasted Peanuts, Chilis, Sunny Harvest Broccoli, Soy Ginger Glaze (N) 17
- JERSEY TOMATO TOAST**
Maplebrook Farm Stracciatella, Arugula, Basil Pesto, Balsamic, Rustic Bread (D,G) 15
- OYSTERS ON THE HALF***
Cocktail Sauce, Lemon, Mignonette (S) MP

- YELLOWFIN TUNA TARTARE***
Avocado, Sriracha, Sesame Soy Emulsion, Micro Cilantro (G) 18
- BEEF & ARUGULA SALAD**
Shellbark Hollow Goat Cheese, Herb Crème Fraîche, Crispy Polenta 'Croutons' (D) 14
- SUMMER BERRIES SALAD**
Birchrun Blue Cheese, Baby Greens, Savory Granola, Honey Raspberry Vinaigrette (D,G) 15
- BROAD WING FARM TOMATO SALAD**
Cucumber, Little Gem, Basil Buttermilk Ranch, Corn Nuts (D) 14
- CAESAR SALAD**
Romaine, Red Endive, Sourdough Crouton, Parmesan, Lemon Anchovy Dressing (D,G) 13

ADD PROTEIN TO SALAD
 FREE RANGE CHICKEN BREAST 10
 PACIFIC SHRIMP 12 | TOFU 8
 VERLASSO SALMON 14

Entrees

- ROTISSERIE ROASTED GIANNONE FARMS HALF CHICKEN**
Amish Style Potato Salad, Herb Chicken Jus (D) 29
- LOCAL FLOUNDER PICCATA**
Lemon Caper Butter, Creamy Crab & Broccoli Orzo (D,G,S) 36
- SCALLOP & SHRIMP PRIMAVERA**
Baby Zucchini, Corn, Tomato, Spaghetti, Garlic, White Wine, Grana Padano (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**
Indian Orchard Cucumber & Watermelon Salad, Sesame Crusted Steamed Rice 29
- BLACKENED SHRIMP B.L.T. SALAD**
Heirloom Cherry Tomatoes, Bacon, Pickled Tinkerbell Peppers, Iceberg Wedge, Horseradish Remoulade Dressing (G,S) 26
- SPICY THAI STEAK SALAD***
Chilled Tenderloin Tips, Udon Noodles, Shiitake Mushrooms, Peanuts, Baby Greens, Julienne Vegetables, Cilantro Lime Vinaigrette (G,N) 26
- LA BELLE FARM ROASTED HALF DUCK**
Grilled Peach Agrodolce, Grilled Scallions, Choice of Side 42

- SPICY LAMB BOLOGNESE**
House Made Rigatoni, Jersey Crushed Tomatoes, Wilted Spinach, Whipped Basil Ricotta (D,G) 27
- GREEN MEADOW FARM BEEF MEATLOAF**
Country Style Mashed Potatoes, Broccoli, Crispy Onions, Mushroom Gravy (D,G) 27
- VERLASSO SALMON**
Coombs Farm Green Beans, Vidalia Onion Fritter, Bearnaise (D,G) 30
- EGGPLANT MILANESE**
Crispy Eggplant Cutlet, Baby Arugula, Shaved Lanchego, Heirloom Tomato Coulis (D,G) 23
- RAINBOW TROUT**
Grilled Corn & Tasso Ham Succotash, Local Pepper Relish (D,G) 28
- CENTER CUT FILET MIGNON**
Santa Carota Ranch, Birchrun Blue Cheese Butter, Smoked Onion Jam, Grilled Asparagus (D,G) 6 Ounces 49 | 8 Ounces 59
- IVY CITY SMOKED SALMON CLUB**
Black Pepper Bacon, Avocado, Butter Lettuce, Tomato, Garlic Aioli, Country Toast, House Made Potato Chips (D,G) 23
- WHITE DOG 'DOUBLE CHEDDAR' BURGER***
Green Meadow Farm Smoked Bacon Mayo, Bibb Lettuce, Tomato, Grilled Red Onion, Brioche, Truffle Parmesan Fries (D,G) 24

COOMBS FARM ASPARAGUS
Lemon, Olive Oil, Crispy Shallots (D)

GRILLED BROCCOLI
Herb Sour Cream, Toasted Breadcrumbs (D,G)

FRIED PICKLES
Garlic Panko Crusted, Spicy Mayo (G)

Seasonal Sides

9 each

AMISH STYLE POTATO SALAD
Baby Pickles, Hard Boiled Eggs

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

RUSTIC MASHED POTATOES
Sour Cream, Chives (D)

**Consuming raw or under cooked seafood, shellfish, eggs or meats increases the risk of food borne illness.*

A 3% credit card convenience fee is applied to all checks, unless using debit cards or cash | 20% Gratuity will be added to Parties 6 or more