

~ To Share ~

BREAD BASKET
House-Made Hawaiian Rolls, Sea Salt Butter, Spicy Honey, B & B Pickles (D,G) 12

CARAMELIZED ONION DIP
House-Made Ranch Potato Chips, Farm Fresh Crudite (D,G) 17

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) 22

SNACK BOARD
Locally Cured Meats, Cheese, Deviled Eggs, Nuts, Pickles, Chips, and Accoutrements (D,G,N) 24

GOAT CHEESE WHIPPED RICOTTA
Fifer Orchards Farm Strawberries, Spiced Hazelnuts, Mint, Aged Balsamic, Grilled Sourdough (D,G,N) 19

MARYLAND STYLE CRAB DIP
PA Noble Cheddar, Pepper, Parmesan, Toasted Baguette (D,G,S) 26

KENNETT SQUARE MUSHROOM SOUP
Truffle Crème Fraîche, Chives (D) 14

YELLOW TOMATO GAZPACHO
Oak Grove Farm Watermelon, Chili Oil (G) 14

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

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

SUMMER BERRIES SALAD
Birchrún Blue Cheese, Shaved Fennel, Baby Greens, Savory Granola, Honey Raspberry Vinaigrette (D,G) 15

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

OYSTERS ON THE HALF*
Cocktail Sauce, Lemon, Mignonette (S) 22

~ First Course ~

HOME MADE POTATO & PA NOBLE CHEDDAR PIEROGIS
Crispy Bacon, Summer Peppers, Green Onions, Brown Butter, Sour Cream (D,G) 16

ROTISSERIE CHICKEN WINGS
Creamy Lemon Pepper-Parmesan Sauce, Pickled Baby Peppers (D) 17

BEET & ARUGULA SALAD
Shellbark Hollow Goat Cheese, Herb Crème Fraîche, Crispy Polenta ‘Croutons’ (D) 15

LITTLE GEM SALAD
Local Heirloom Tomatoes, Cucumber, Toasted Pistachios, Pickled Onion, Green Goddess (D,N) 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

Farm Features

SUNNY HARVEST CO-OP SHISHITO PEPPERS
Yogurt, Chili Flake, Black Garlic Molasses (D) 14

SEPTEMBER FARM CHEDDAR CHEESE CURDS
Hot Honey Drizzle, Horseradish Ranch (D,G) 16

CEDAR MEADOW FARM GREEN TOMATOES
Cornflake Crusted, Spicy Buffalo Sauce, Blue Cheese (D,G) 15

LANCASTER FARM FRESH CO-OP SUMMER MELON
Herb Olive Oil, Feta (D) 13

Entrees

ROTISSERIE FREEBIRD HALF CHICKEN
Amish Style Potato Salad, Herby Chicken Jus (D) 29

SEAFOOD BUCATINI
Bay Scallops, Shrimp, Baby Zucchini, Corn, Tomato, 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
Bone-In Center Chop, Heirloom Tomato Agrodolce, Whipped Burrata, Baby Arugula Salad (D,G) 36

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

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

RAINBOW TROUT
Grilled Corn, Sugar Snap Peas, Pancetta, Roasted Pepper (D) 29

VERLASSO SALMON
Corn Crust, Zucchini & Cucumber Salad, Marinated Tomatoes, Creamy Basil Dressing (D) 32

JERSEY FLOUNDER PICCATA
Lemon Caper Butter, Creamy Crab & Broccoli Orzo (D,G,S) 39

EGGPLANT PARMESAN
Eggplant Cutlets, Mozzarella, Sharp Provolone Cream, Spicy Marinara, Basil Pesto (D,G) 23

ASIAN BBQ PORK RIBS
Indian Orchard Cucumber & Watermelon Salad, Sesame Crusted Steamed Rice (G) 29

8 OZ CENTER CUT FILET MIGNON*
Birchrún Blue Cheese Butter, Smoked Onion Jam, Broccolini (D) 57

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, Black Pepper Bacon, Kennett Square Mushrooms, Spicy Eplc Pickles

*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 5 or more.