

~ *To Share* ~

BREAD BASKET

House Made Hawaiian Rolls, Sea Salt Whipped Butter, Hot Honey (D,G) 11

LOCAL ARTISAN CHEESE

Choice of Three, Seasonal Accompaniments (D,G,N) 20
Additional Cheese +6

PRINCE EDWARD ISLAND MUSSELS

Herbs, Lemon, Garlic Grilled Bread, Choice of Red Tomato or White Wine Broth (D,G,S) 25

FARMHOUSE SNACK BOARD

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

WHIPPED FETA

Jersey Cranberries, Grapes, Spiced Hazelnuts, Toasted Sourdough (D,G,N) 19

BUFFALO CHICKEN DIP

Free Range Chicken, Sharp Cheddar, Toasted Baguette, Ranch, Carrots and Celery (D,G) 19

KENNETT SQUARE MUSHROOM SOUP

Truffle Crème Fraîche, Chives (D) 15

LOCAL SQUASH BISQUE

Roasted Pumpkin Seeds, Chili Oil 14 🐾

PA NOBLE CHEDDAR & POTATO PIEROGIES

Smoked Kielbasa, Cabbage, Onion, Sour Cream (D,G) 16

SANDY RIDGE FARM DEVEILED EGGS

Traditional Filling, Crispy Shallots, Smoked Paprika 12

YELLOWFIN TUNA TARTARE*

Avocado, Sriracha, Sesame Soy Emulsion, Micro Cilantro (G) 20

ROTISSERIE CHICKEN WINGS

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

FRIED PICKLES

Panko Crusted Kosher Dill Pickle Spears, Spicy Aioli 12

OYSTERS ON THE HALF*

Choice of East or West Coast, Cocktail Sauce, Champagne Mignonette (S) MP

FRENCH ONION SOUP

Sourdough Crouton, Melted Swiss & Provolone (D,G) 16

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) 15

ADD PROTEIN TO SALAD:

Free Range Chicken Breast 10
Pacific Shrimp 13
Organic Tofu 7 🐾
Verlasso Salmon 15
Black Rock Farm Steak 20

..... *Farm Features*

SEPTEMBER FARM CHEDDAR CHEESE CURDS

Tempura Fried, Hot Honey Drizzle, Horseradish Ranch (D) 16

KOREAN FRIED CAULIFLOWER

Sunny Harvest Cauliflower, Gochujang Glaze, Scallions 15 🐾

CANDIED “YAMS”

Muzzarelli Farm Sweet Potatoes, Cinnamon Butter, Spiced Walnuts (D,N) 13

LANCASTER CO-OP BRUSSELS SPROUTS

Pennsylvania Maple Dressing, Bacon, Honey Mustard Pretzel Crumbles (G) 13

..... *Entrees*

SEAFOOD CAVATELLI

Bay Scallops, Shrimp, Tomato, Broccoli Rabe, Roasted Garlic Cream, Lemon Breadcrumbs (D,G,S) 31
Vegetarian (D,G) 22

VERLASSO SALMON

Pecan Crusted, Bourbon Mustard Glaze, Sweet Potato, Apples, Eagle Road Farm Lacinato Kale (D,N) 33

SPICY LAMB BOLOGNESE

House Made Rigatoni, Jersey Crushed Tomatoes, Wilted Spinach, Basil Whipped Ricotta (D,G) 28

HOUSE MADE BUTTERNUT SQUASH RAVIOLIS

Wild Mushrooms, Kale, Brown Butter, Wild Rosemary Goat Cheese, Sage & Pumpkin Seed Gremolata (D,G) 25

JERSEY FLOUNDER PICCATA

Creamy Crab & Broccoli Orzo, Lemon Caper Butter Sauce (D,G,S) 39

ROTISSERIE FREEBIRD HALF CHICKEN

Roasted Root Vegetables, Herby Chicken Jus (D) 30

BUTCHER’S CUT*

Chef’s Daily Selection of Sustainably-Sourced Protein, Seasonal Accompaniments MP

MEADOW RUN FARM LAMB SHANK*

Honey Nut Squash, Olives, Rosemary, Soft Parmesan Polenta (D) 46

GREEN MEADOW FARM BEEF MEATLOAF

Country Style Mashed Potatoes, Swiss Chard, Crispy Onions, Mushroom Gravy (D,G) 29

STICKY ASIAN PORK RIBS

Char Siu BBQ Glaze, Local Cabbage, Pear and Chili Crunch Slaw, Sesame Crusted Steamed Rice (G) 29

SPICY THAI NOODLE SALAD*

Baby Greens, Julienne Vegetables, Shiitakes, Peanuts, Cilantro Lime Vinaigrette (G,N)
With Chilled Beef Tenderloin 29
With Organic Tofu 23 🐾

CANTERBURY CURE SMOKED SALMON CHOPPED SALAD

Local Greens, Tomato, Pickles, Tinkerbell Peppers,Everything Bagel Spice, Rye Croutons, Creamy Horseradish Dressing (D,G) 27

IMPOSSIBLE PATTY MELT

Caramelized Onions, Mushrooms, Spicy Pickles, Smoked Provolone, BBQ Aioli, Sourdough, French Fries (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) 27

BURGER ADDITIONS +2:

Cage Free Egg
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.