

~ *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

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

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
Buffalo Hot Sauce, Blue Cheese Crumble, Black Pepper Ranch (D) 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

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

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

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

8 OZ CENTER CUT FILET MIGNON*
Birchrun 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
Ep!c Spicy Pickles
Black Pepper Bacon
Kennett Square Roasted Mushrooms