

Midday Menu

- To Share -

CARAMELIZED ONION DIP
House Made Ranch Potato Chips, Spring Vegetables (D) 16

SNACK BOARD
Locally Cured Meats, Cheese, Deviled Eggs, Nuts, Pickles, Chips, and Varying Accoutrements (D,G,N) 23

GOAT CHEESE WHIPPED RICOTTA

Fifer's Farm Strawberries, Spiced Hazelnuts, Mint, Aged Balsamic, Grilled Sourdough (D,G,N) 19

ROASTED GARLIC HUMMUS
Farm Fresh Crudite, Grilled Pita, Herb Olive Oil (G) 17

LOCAL ARTISAN CHEESE

Choice of Three, Seasonal Accompaniments (D,G,N) 19
Additional Cheese 6

- First Course -

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

CARROT GINGER BISQUE
Sweet & Spicy Pepitas, Micro Cilantro 13

FRENCH ONION SOUP
Sourdough, Swiss & Provolone (D,G) 14

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

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

SPINACH & ARTICHOKE CROQUETTES
Cream Cheese, Parmesan, Lemon, Roasted Tomato Relish (D,G) 16

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

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

BEET & ARUGULA SALAD
Shellbark Hollow Goat Cheese, Herb Crème Fraîche, Crispy Polenta 'Croutons' (D) 14

LITTLE GEM LETTUCE SALAD
Eagle Road Farm Carrots, Toasted Pistachios, Green Goddess Dressing (N) 14

CAESAR SALAD
Romaine, Red Endive, Sourdough Croutons, Parmesan, Lemon Anchovy Dressing (D,G) 13

ADD PROTEIN TO SALAD
FREE RANGE CHICKEN BREAST 9
PACIFIC SHRIMP 12 | TOFU 6
VERLASSO SALMON 14

- Entrees -

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

ROTISSERIE CHICKEN CURRY SALAD SANDWICH
Apples, Pickled Shallots, Golden Raisins, Almonds, Lettuce, Toasted Croissant, House Made Potato Chips (D,G,N) 16

BLACKENED SHRIMP CHOPPED SALAD
Local Greens, Pickled Tinkerbell Peppers, Cherry Tomato, Croutons, Creamy Horseradish Dressing (D,G,S) 26

PULLED PORK SANDWICH
Carolina BBQ Glaze, Apple-Cabbage Slaw, Toasted Bun, House Made Potato Chips (D,G) 16

IMPOSSIBLE PATTY MELT
Smoked Onion Jam, Creamy Pepper Sauce, Spicy Pickles, Vegan Provolone, Vegan Sourdough, French Fries (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) 25

ADDITIONS 2 Each
Sandy Ridge Cage-Free Egg
Kennett Square Mushrooms
Green Meadow Farm Smoked Bacon
Spicy Eplc Pickles

Seasonal Sides

FRIED PICKLES
Garlic Panko Crusted, Spicy Mayo (G) 9

COOMBS FARM ASPARAGUS
Lemon Gremolata, Olive Oil (D) 11

TRUFFLE FRIES
Grana Padano, Truffle Oil, Chives (D) 10

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