

Midday Menu

~ To Share ~

BREAD BASKET
House Made Cornbread, Sea Salt Whipped Butter, Spicy Honey (D,G) 10

ROASTED GARLIC HUMMUS
Farm Fresh Crudite, Grilled Pita, Green Tomato Chermoula (G) 17

LOCAL ARTISAN CHEESE
Seasonal Jam, Crostini & Accoutrements (D,G,N) 19

GOAT CHEESE WHIPPED RICOTTA
Local Strawberries, Spiced Hazelnuts, Mint, Aged Balsamic, Grilled Sourdough (D,G,N) 18

SNACK BOARD
Locally Cured Meats, Cheese, Seasonal Fruit, Deviled Eggs, Fried Pickles and Accoutrements (D,G) 23

FOOT LONG HOT DOG
All Beef, Butter Toasted Bun, Local & House Made Condiments (D,G) 21

MARYLAND STYLE CRAB DIP
PA Noble Cheddar, Ritz Cracker Crumble, Toasted Baguette (D,G,S) 24

~ First Course ~

KENNETT SQUARE MUSHROOM SOUP
Snipped Chives, Truffle Crème Fraîche (D,G) 13

YELLOW TOMATO GAZPACHO
Watermelon, Cucumber, Chili Oil (G) 12

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

SANDY RIDGE FARMS DEVILED EGGS
Cage-Free Eggs, Chef's Assortment of Seasonal Fillings 12

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

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

GREEN CIRCLE CHICKEN WINGS
Toasted Peanuts, Chilis, Soy-Ginger Glaze Sunny Harvest Broccoli (N) 17

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

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

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 ~

SPICY LAMB BOLOGNESE
House Made Rigatoni, Jersey Crushed Tomatoes, Wilted Spinach, Basil (D,G) 27

THAI STEAK NOODLE SALAD
Chilled Tenderloin Tips, Udon Noodles, Shiitake Mushrooms, Spiced Peanuts, Baby Greens, Julienne Vegetables, Cilantro Lime Vinaigrette (G,N) 26

BLACKENED SHRIMP B.L.T. SALAD
Heirloom Cherry Tomatoes, Bacon, Pickled Tinkerbell Peppers, Iceberg Wedge, Horseradish Remoulade Dressing (G,S) 26

PULLED PORK SANDWICH
Carolina BBQ Glaze, Caramelized Onions, Apple-Cabbage Slaw, Toasted Bun, House Made Potato Chips (D,G) 17

GIANNONE FARM CHICKEN CURRY SALAD WRAP
Apples, Golden Raisins, Cashews, Lettuce, Spinach Wrap, House Made Potato Chips (D,G) 16

IMPOSSIBLE PATTY MELT
Smoked Onion Jam, Creamy Pepper Sauce, Vegan Provolone, Vegan Sourdough, French Fries (G) 24

WHITE DOG DOUBLE CHEDDAR BURGER*
Green Meadow Farm Smoked Bacon Mayo, Bibb Lettuce, Grilled Red Onions, Brioche, Truffle Parmesan Fries (D,G) 24

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

GRILLED BROCCOLI
Herby Sour Cream, Toasted Breadcrumbs (D)

FRIED PICKLES
Garlic Panko Crusted, Spicy Mayo (G)

Seasonal Sides
9 each

AMISH POTATO SALAD
Baby Pickles, Hard Boiled Eggs

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

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

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