

~ To Share ~

BREAD BASKET

House Made Pumpkin Bread, Brown Sugar Crumb, Local
Honey & Sea Salt Whipped Butter (D,G) 11

LOCAL ARTISAN CHEESE

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

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

~ First Course ~

KENNETT SQUARE MUSHROOM SOUP

Truffle Crème Fraîche, Chives (D) 15

LOCAL SQUASH BISQUE

Roasted Pumpkin Seeds, Chili Oil 14 🐾

ROTISSERIE CHICKEN WINGS

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

OYSTERS ON THE HALF*

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

FRIED PICKLES

Panko Crusted Kosher Dill Pickle Spears,
Spicy Aioli 12

YELLOWFIN TUNA TARTARE*

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

SANDY RIDGE FARM DEVILED EGGS

Traditional Filling, Crispy Shallots,
Smoked Paprika 12

FRENCH ONION SOUP

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

BEET & ARUGULA

Shellbark Hollow Goat Cheese,
Herb Crème Fraîche, Crispy Polenta
'Croutons' (D) 15

HARVEST SALAD

Roasted Broccoli, Cauliflower, Apples,
Craisins, Pepitas, Walnuts, Blue Cheese,
Local Greens, Maple-Dijon Vinaigrette
(D,N) 15

CAESAR SALAD

Romaine, Red Endive, Sourdough
Crouton, 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

Entrees

SPICY THAI NOODLE SALAD

Baby Greens, Julienne Vegetables, Shiitakes, Peanuts, Cilantro
Lime Vinaigrette (G,N)

*With Chilled Beef Tenderloin 29**

With Organic Tofu 23 🐾

SPICY LAMB BOLOGNESE

House Made Rigatoni, Jersey Crushed Tomatoes, Wilted Spinach,
Whipped Basil Ricotta (D,G) 16/28

IMPOSSIBLE PATTY MELT

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

WALDORF CHICKEN SALAD

Honey Crisp Apples, Grapes, Walnuts, Arugula, Toasted Croissant,
House Made Potato Chips (D,G,N) 18

OPEN FACED TUNA MELT

Green Meadow Farm Bacon, Swiss, Pepperoncini,
Portuguese Muffin, House Made Potato Chips (D,G) 19

CANTERBURY CURE SMOKED SALMON CHOPPED SALAD

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

SEAFOOD CAVATELLI

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

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.