

- To Share -

LOCAL ARTISAN CHEESE

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

GOAT CHEESE WHIPPED RICOTTA

Roasted Local Pears, Grapes, Balsamic,
 Spiced Hazelnuts, Grilled Sourdough (D,G,N) 19

- First Course -

KENNETT SQUARE MUSHROOM SOUP

Truffle Crème Fraîche, Chives (D) 14

SQUASH BISQUE

Roasted Pumpkin Seeds, Chili Oil 12

SANDY RIDGE DEVEILED EGGS

Traditional Filling, Crispy Shallots, Smoked Paprika (G) 12

FRIED PICKLES

Garlic Panko Crusted, Spicy Mayo (G) 9

CRISPY CAULIFLOWER V

Kung Pao Sauce, Scallions, Chilis, Toasted Peanuts (N) 15

WILD MUSHROOM TOAST

Pickled Shallots, Maplebrook Farm
 Stracciatella, Grilled Pumpnickel (D,G) 15

BEET & ARUGULA SALAD

Shellbark Hollow Goat Cheese, Herb Crème Fraîche,
 Crispy Polenta 'Croutons' (D,G) 14

WINTER HARVEST SALAD

Broccoli, Cauliflower, Apples, Craisins, Pepitas, Pecans, Blue
 Cheese, Local Greens, Maple-Dijon Vinaigrette (D,N) 14



ADD TOFU 6



- Entrees -

THAI NOODLE SALAD V

Tofu, Udon Noodles, Shiitake Mushrooms, Peanuts, Baby
 Greens, Vegetables, Cilantro Lime Vinaigrette (G,N) 20

VEGETABLE ALFREDO

Broccoli Rabe, Fire Roasted Peppers, Tomato, Reginette
 Pasta, Garlic Cream, Crispy Parmesan (D,G) 23

IMPOSSIBLE PATTY MELT V

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

Seasonal Sides 9 each

TRUFFLE FRIES

Grana Padano, Truffle Oil, Chives (D)

CRISPY BRUSSELS
 SPROUTS

Pennsylvania Maple Dressing

BROCCOLINI

Shallots, Toasted Garlic, Butter (D)

**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

V CAN BE PREPARED VEGAN