

- To Share -

LOCAL ARTISAN CHEESE

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

GOAT CHEESE WHIPPED RICOTTA

Roasted Local Pears, Grapes, Balsamic, Spiced Hazelnuts, Grilled Sourdough (D,G,N) 18

- First Course -

KENNETT SQUARE MUSHROOM SOUP

Truffle Crème Fraîche, Chives (D) 13

AUTUMN 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 Pumpernickel (D,G) 16

BEET & ARUGULA SALAD

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

FALL HARVEST SALAD

Roasted Broccoli, Apples, Craisins, Pepitas, Pecans, Birchrun 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

IMPOSSIBLE PATTY MELT V

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

FALL VEGETABLE ALFREDO

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

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 processing fee 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