

Brunch Cocktails

FALL BELLINI
Pear & Elderflower;
or Apple Cider & Aperol 12

BAYSIL BLOODY
Revivalist Dragon Dance Spicy Gin,
Blood Mary, Philadelphia Distilling's
'Bay' Vodka, Basil 13

CHAI, EAGLES, CHAI!
Deep Eddy Sweet Tea Vodka, Limoncello,
Chai, Lemon, Maple 12

RED OR WHITE SANGRIA 12

Mocktails

WINNIE PALMER
Iced Tea, Lemonade, Chai 6

BRAND NEW LIFE
Lemonade, Apple Cider, Lemon
Cinnamon, Honey, Ginger Beer 6

LYNDY HOP
Iced Tea, Pear, Lime, Maple 6

FAST MACHINE
Warmed Apple Cider, Lime,
Caramelized Sugar 6

For the Table

CHEESE & CHORIZO
FUNDIDO
Squash Caponata, Pepitas,
Flour Tortillas (D,G) 18

HOUSE MADE BREAD
Herb Focaccia, Whipped Garlic,
Apple Butter (D,G) 9

LOCAL ARTISAN CHEESE
Seasonal Jams &
Accompaniments (D,G,N) 19

ROASTED GARLIC HUMMUS
Curried Cauliflower, Pickled
Golden Raisins, Grilled Pita, Crispy Lavash,
Seasonal Vegetables (G) 15

First Course

KENNETT SQUARE
MUSHROOM SOUP
Snipped Chives,
Truffle Creme Fraiche (D,G) 13

SANDY RIDGE FARMS
DEVILED EGGS
Half Dozen Cage-Free Eggs, Chef's
Assortment of Seasonal Fillings (D) 11

CRISPY CAULIFLOWER
House Made Hot Sauce, Black Pepper
Ranch, Birchrun Blue Cheese Crumbles,
Shaved Carrots (D) 15

APPLE & CHEDDAR SALAD
Three Springs Farms Apples, PA Noble
Cheddar, Arugula, Bitter Greens, Spiced
Pecans, Apple Vinaigrette (D,N) 14

BUTTERNUT SQUASH BISQUE
Apple, Cinnamon Mascarpone (D) 12

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

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

BEEF & ARUGULA SALAD
Shellbark Goat Cheese,
Herb Creme Fraiche,
Crispy Polenta Croutons (D) 14

CAESAR SALAD
Grana Padano, Brioche Croutons,
Caesar Dressing (D,G) 13

Add Protein

Chicken 9 | Organic Tofu 6 | Pacific Shrimp 12 | Verlasso Salmon 13 | Ahi Tuna 14

Entrees

BREAKFAST SANDWICH
House Made Sausage, Farm Eggs, Cooper Sharp American
Cheese, Pepper Relish, Everything Muffin, Truffle Fries (D,G) 15

KENNETT SQUARE OMELET
Local Mushrooms, Caramelized Onions,
PA Noble Cheddar, Home Fries (D) 15

LANCASTER COUNTY OMELET
Smoked Bacon, Goat Cheese, Spinach,
Roasted Tomatoes, Home Fries (D) 15

CHILAQUILES VERDE
Corn Tortillas, Tomatillo Salsa Verde, Cotija,
Pickled Red Onion, Sunny Side Up Eggs (D) 17

AVOCADO BLT
Fried Egg, Thick Cut Bacon, Lettuce, Tomato, Avocado,
Spicy Aioli, Toasted Brioche, Truffle Fries (D,G) 17

FALL STEAK SALAD
Baby Arugula, Kennett Square Mushrooms,
Cranberries, Radish, Pomegranate Vinaigrette,
Pepitas, Grana Padano (D,G) 26

CINNAMON SUGAR WAFFLE
Three Springs Farms Cinnamon Apple Compote,
Caramel Sauce, Creme Anglaise (D,G) 14

FARMER'S PLATE*
Two Farm Fresh Eggs Any Style,
Thick Cut Bacon, Toast, Home Fries (D,G) 16

AHI TUNA SANDWICH
Lemon Caper Remoulade, Bibb Lettuce, Tomato,
Brioche Bun, Mixed Greens (D,G) 24

SMOKED HAM MELT
Brie, Bitter Greens, Apple Butter Mustard, Sourdough,
Truffle Parmesan Fries (D,G) 16

STEAK & EGGS*
Two Eggs, House Made Steak Sauce, Home Fries,
Mixed Greens (D,G) 36

GREEN MEADOW FARM
DOUBLE CHEDDAR BURGER*
Smoked Bacon Mayo, Bibb Lettuce, Grilled Red Onion,
Brioche Bun, Truffle Parmesan Fries (D,G) 21

ADDITIONS 2 EACH
Sandy Ridge Fried Egg
Green Meadow Farm Bacon
Spicy Epic! Pickles
Kennett Square Mushrooms

Sides for Two

BRUSSELS SPROUTS
Smoked Bacon, Local Maple Syrup 11

TRUFFLE PARMESAN FRIES (D,G) 9 | FRIED PICKLES (G) 8

HOME FRIES 7 | THICK CUT BACON 9