

BREAD & BUTTER

House Baked Bread,
Seasonal Garnishes (D,G) 8

MARYLAND CRAB DIP

Old Bay Seasoning, Warm
Toast Points (D,G,S) 18

For the Table

LOCAL ARTISAN CHEESE

Three Local Cheeses with
Seasonal Jams & Accoutrements
(D,G,N) 17

ROASTED GARLIC
HUMMUS

Garlic Confit, Lemon Olive Oil,
Grilled Pita, Crispy Lavash,
Seasonal Vegetables (G) 12

First Course

OYSTERS ON THE HALF*

Cocktail Sauce, Lemon,
Champagne Mignonette (S) MP

YELLOWFIN TUNA
TARTARE*

Avocado, Sesame Soy Emulsion,
Sriracha, True Leaf Micro Cilantro (G) 17

BUFFALO CAULIFLOWER

Birchrun Blue Cheese, Black Pepper Ranch,
Celery and Carrot (D) 15

SMOKED TROUT TOAST

Duck Trap Smoked Trout, Sourdough, Dill
Creme Fraiche, Pickled Chili, Salt & Vinegar
Chips (D,G) 15

POTATO LEEK
SOUP

Smoked Bacon Crumble (D,G) 9

KENNETT SQUARE
MUSHROOM SOUP

Snipped Chives,
Truffle Creme Fraiche (D,G) 10

SANDY RIDGE FARMS
DEVEILED EGGS

Half Dozen Cage-Free Eggs, Chef's
Assortment of Seasonal Fillings 11

BRAISED MEATBALLS

Three Cheese Polenta, Tomato Gravy,
Toasted Baguette (D,G) 14

Market Salads

BEET & ARUGULA

Shellbark Goat Cheese,
Herb Creme Fraiche, Crispy Polenta
Croutons (D) 13

BLT SALAD

Romaine, Bacon, Tomatoes, Blue Cheese,
Pickled Red Onion, Avocado, Hard Boiled
Egg, Buttermilk Ranch (D) 13

CAESAR SALAD

Grana Padano, Brioche Croutons,
Caesar Dressing (D,G) 12

BURRATA MOZZARELLA

Arugula, Frisee, Marinated Tomatoes,
Balsamic Vinaigrette, Pine Nuts,
Herb Croutons (D,N,G) 15

ADD PROTEIN

Chicken 7 | Tofu 6 | Shrimp 11
Verlasso Salmon 12 | Crab Cake 14

Entrees

CINNAMON & SUGAR WAFFLES

Apple Compote, Maple Caramel,
Crème Anglaise (D,G) 14

AVOCADO BLT

Fried Egg, Thick Cut Bacon, Lettuce, Tomato, Avocado,
Spicy Aioli, Toasted Brioche, Truffle Fries (D,G) 16

BREAKFAST SANDWICH

Grilled Lebanon Bologna, Farm Eggs, Cooper Sharp American
Cheese, Pepper Relish, Side of Truffle Fries (D,G) 14

KENNETT SQUARE OMELET

Local Mushrooms, Caramelized Onions,
PA Noble Cheddar, Home Fries (D,G) 14

LANCASTER COUNTY OMELET

Smoked Bacon, Goat Cheese, Spinach,
Roasted Tomatoes, Home Fries (D,G) 14

SMOKED SALMON BENEDICT

Baby Spinach, Toasted English Muffin, Old Bay Hollandaise,
Side Salad (D,G) 17

FRIED LOCUST POINT FARM
CHICKEN SANDWICH

Shredded Lettuce, Spicy Pickles, Herb Mayo,
Brioche Bun (D,G) 16

PULLED PORK SANDWICH

Mustard BBQ Sauce, Cabbage Slaw,
Potato Roll, Truffle Fries (D,G) 16

FARMER'S PLATE*

2 Farm Fresh Eggs Any Style, Home Fries,
Thick Cut Bacon, Toast, Home Fries (D,G) 16

THAI STEAK & NOODLE SALAD

Baby Arugula, Roasted Mushrooms, Bell Peppers, Carrots,
Spiced Peanuts, Thai Vinaigrette (D,G) 26

MARYLAND CRAB CAKE BLT SANDWICH

Bibb Lettuce, Beefsteak Tomato, Smoked Bacon, Lemon Caper
Remoulade, Brioche Bun, Mixed Greens (D,G,S) 22

BUTCHERS CUT*

Red Wine Shallot Butter, House Made Steak Sauce,
Choice of Sides (D,G) MP

GREEN MEADOW FARM

DOUBLE CHEDDAR BURGER*

Smoked Bacon Mayo, Bibb Lettuce, Grilled Red Onion,
Brioche, Truffle Parmesan Fries (D,G) 19

ADDITIONS 2 EACH

Sandy Ridge Fried Egg | Green Meadow Farm Bacon
Spicy Epic! Pickles | Kennett Square Mushrooms

Sides for Two

TRUFFLE PARMESAN FRIES (D,G) 8

GLAZED BRUSSELS SPROUTS

Local Maple Syrup, Smoked Bacon 11

HOME FRIES 7

FRIED PICKLES (G) 7

PORK SAUSAGE 7

THICK CUT BACON 8

Brunch Cocktails

SPRING BELLINI 12

Choice of Strawberry & Chartreuse;
or Rhubarb & Aperol

BAYSIL BLOODY 13

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

REDLINE 12

Deep Eddy Sweet Tea Vodka, Rhubarb, Lemon, Mint

RED OR WHITE SANGRIA 12

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

Due to Limited Seating We Kindly Request Guests Limit Themselves to 1 Hour and 30 Minutes Dining Time