

~ To Share ~

MARYLAND CRAB DIP
PA Noble Cheddar, Ritz Cracker Crumble,
Toasted Baguette (D,G,S) 25

LOCAL ARTISAN CHEESE
Choice of 3 Cheeses, Seasonal
Accompaniments (D,G,N) 19
Additional Cheese 6

FOOT LONG HOT DOG
All Beef, Butter Toasted Bun, Local & House
Made Condiments. (D,G) 21

CHARCUTERIE BOARD
Locally Cured Meats & Cheeses, Truffled
Honey, Fruitwood Orchard Jam, Marcona
Almonds, Grilled Sourdough (D,G,N) 25

**GOAT CHEESE WHIPPED
RICOTTA**
Local Roasted Pears, Grapes, Balsamic,
Spiced Hazelnuts, Grilled Sourdough
(D,G,N) 19

ROASTED GARLIC HUMMUS
Farm Fresh Crudite, Grilled Pita, Lavash
Chips, Herb Marinated Baby Carrots (G) 17

SNACK BOARD
Bacon Wrapped Dates, Deviled Eggs,
Ricotta-Apple-Hazelnut Toast Points,
Grapes, Nuts, Dried Fruit, Fried Pickles
(D,G,N) 24

**KENNETT SQUARE
MUSHROOM SOUP**
Truffle Crème Fraîche, Chives (D,G) 14

SQUASH BISQUE
Roasted Pumpkin Seeds, Chili Oil 12

FRENCH ONION SOUP
Sourdough, Swiss & Provolone (D,G) 14

BREAD BASKET
House Made Hawaiian Rolls, Sea Salt
Butter, Spicy Honey, B & B Pickles (D,G) 12

**SANDY RIDGE DEVILED
EGGS**
Cage-Free Eggs, Chef's Assortment of
Seasonal Fillings (G) 12

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

AGED CHEDDAR PIEROGIES
Short Rib Gravy, Wild Mushrooms,
Horseradish (D,G) 16

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

~ First Course ~

**GREEN MEADOW FARM
BAKED MEATBALLS**
Mozzarella, Pomodoro Sauce, Garlic Bread
(D,G) 16

BUFFALO CAULIFLOWER
Black Pepper Ranch, Birchrun Blue Cheese
Crumble, Carrots & Celery (D,G) 16

BEEF & ARUGULA SALAD
Shellbark Hollow Goat Cheese, Herb Crème
Fraîche, Crispy Polenta 'Croutons' (D) 14

WINTER HARVEST SALAD
Tuscan Kale, Arugula, Butternut Squash,
Cauliflower, Apples, Candied Pecans,
Pepitas, Pennsylvania Maple-Dijon
Vinaigrette (N) 14

CAESAR SALAD
Romaine, Red Endive, Sourdough
Crouton, Parmesan, Lemon Anchovy
Dressing (D,G) 13

ADD PROTEIN TO SALAD
Free Range Chicken Breast 9 |
Organic Tofu 6 | Pacific Shrimp 12
Verlasso Salmon 15

Entrees

**ROASTED GIANNONE FARMS HALF
CHICKEN**
Smoky Mac & Cheese, Herb Chicken Jus (D) 29

FLOUNDER PICCATA
Lemon Caper Butter, Creamy Crab & Broccoli Orzo (D,G,S) 38

GREEN MEADOW FARM BEEF MEATLOAF
Brown Sugar Chipotle Glaze, Broccoli Twice Baked Potato,
Local Cheddar (D,G) 29

NEW YORK STRIP STEAK*
14 oz Black Rock Farm Angus, Red Wine Shallot Butter, House
Steak Sauce, Truffle Parmesan Fries (D) 55

RED WINE BRAISED BEEF SHORT RIB
Crispy Potato Rosti, Creamed Leeks, Baby Carrots, Horseradish
(D) 40

SPICY LAMB BOLOGNESE
House Made Rigatoni, Jersey Crushed Tomatoes, Wilted Spinach,
Whipped Basil Ricotta (D,G) 28

JURGIELEWICZ & SON DUCK BREAST*
Honey & Lavender Crust, Butternut Squash Caponata, Creamy
Polenta (D) 42

SCALLOP & SHRIMP PASTA
Broccoli Rabe, Fire Roasted Peppers, Tomato, Curly Fettuccine,
Garlic Cream, Toasted Parmesan (D,G,S) 28

VERLASSO SALMON
Pecan Crusted, Maple Bourbon Glaze, Roasted Yams, Apples,
Eagle Road Farm Lacinato Kale (D,G,N) 32

KOCH FARMS HOT TURKEY SANDWICH
Whole Roasted Turkey, Cranberry-Orange Chutney, Herb Turkey
Gravy, Truffle Fries (D,G) 20

ASIAN BBQ PORK RIBS
Highland Orchard Pear & Bok Choy Kimchi, Sesame Crusted
Steamed Rice (G) 29

SPICY THAI STEAK SALAD*
Chilled Tenderloin Tips, Udon Noodles, Shiitake Mushrooms,
Peanuts, Baby Greens, Julienne Vegetables, Cilantro Lime
Vinaigrette (G,N) 29

VEGAN CHEESE BURGER
Double Smash Patties, Vegan Cheddar, Caramelized Onions,
Adobo Steak Sauce, Romaine, Mushroom "Bacon", Sweet Potato
Bun (G) 24

WHITE DOG 'DOUBLE CHEDDAR' BURGER*
Green Meadow Farm Smoked Bacon Mayo, Bibb Lettuce, Tomato,
Grilled Red Onion, Brioche, Truffle Parmesan Fries (D,G) 25

BURGER ADDITIONS 2 Each
Sandy Ridge Farm Cage-Free Egg | Spicy Ep/c Pickles
Thick Cut Bacon | Kennett Square Mushrooms

ROASTED BRUSSELS SPROUTS
Pennsylvania Maple Dressing, Bacon 11

ROASTED MUSHROOMS
Truffle Breadcrumbs, Sherry Aioli (G) 9

*Seasonal
Sides*

FRIED PICKLES
Garlic Panko Crusted, Spicy Mayo (G) 9

TRUFFLE FRIES
Grana Padano, Truffle Oil, Chives (D) 10

*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