

*Share*

- MARYLAND CRAB DIP  
Oven Roasted Tomatoes, Local Herbs, Toasted Baguette (D,G,S) 24
- HAWAIIAN ROLLS  
Sea Salt, Honey Butter (D,G) 10
- LOCAL ARTISAN CHEESE  
Jams & Accoutrements (D,G,N) 19
- ROASTED GARLIC HUMMUS  
Roasted Squash, Pepitas, Pita, Lavash (G) 14

*First Course*

- KENNETT SQUARE MUSHROOM SOUP  
Truffle Crème Fraîche, Chives (D,G) 13
- ROASTED BUTTERNUT SQUASH SOUP  
Apple Slaw, Pepitas (D) 13
- SANDY RIDGE DEVEILED EGGS  
Chef's Assortment of Seasonal Fillings 11
- GREEN MEADOW FARM BEEF MEATBALLS  
Smoked Cheddar Polenta, Kennett Square Wild Mushrooms, Truffle Gravy (D,G) 17
- GOAT CHEESE WHIPPED RICOTTA  
Pomegranate Seeds, Hazelnut Crumble, Toasted Sourdough (D,G,N) 17
- YELLOWFIN TUNA TARTARE\*  
Avocado, Sriracha, Sesame Soy Emulsion, Cilantro (G) 18
- CRISPY CAULIFLOWER  
Buffalo Sauce, Black Pepper Ranch, Blue Cheese Crumble, Carrot & Celery Salad (D) 15
- OYSTERS ON THE HALF\*  
Cocktail, Shallot Mignonette, Lemon (S) MP

*Market Salads*

- CAESAR SALAD  
Romaine, Red Endive, Crouton, Parmesan Crisp, Lemon Anchovy Dressing (D,G) 13
- THREE SPRINGS FARM APPLE SALAD  
Tuscan Kale, Arugula, Red Endive, Dried Cranberries, Candied Walnuts, Balsamic Vinaigrette, PA Noble Cheddar, Apple Butter (D,N) 14
- BEET & ARUGULA  
Shellbark Hollow Goat Cheese, Herb Crème Fraîche Crispy Polenta 'Croutons' (D) 14
- POACHED PEAR SALAD  
Fall Greens, Birchrun Blue Cheese, Smoked Bacon, Hazelnuts Lemon Oil (D,N) 14

ADD PROTEIN Chicken 9 | Organic Tofu 6 | Pacific Shrimp 12 | Verlasso Salmon 15

*Entrees*

- VERLASSO SALMON  
Sweet Potato Gnocchi, Wild Mushrooms, Tuscan Kale, Lemon (D,G) 31
- IDAHO RAINBOW TROUT  
Bell Pepper Piperade, Marinated Cherry Tomatoes, Saffron -Citrus Broth, Espelette Butter (D,S) 30
- 10 OZ PORK STEAK  
Whipped Sweet Potato, Roasted Brussels Sprouts, Fig & Orange Glaze (D) 29
- PUMPKIN TORTELLINI  
Brussels Sprouts Leaves, Roasted Squash, Sage Cream, Brown Butter Breadcrumbs (D,G) 26
- CHICKEN POT PIE  
Roasted Freebird Chicken, Roasted Vegetables, Pastry Crust (D,G) 28
- SPICY LAMB BOLOGNESE  
Severino Rigatoni, Jersey Crushed Tomatoes, Wilted Spinach, Basil (D,G) 27
- GREEN MEADOW FARM BEEF MEATLOAF  
Brown Sugar Chipotle Glaze, Broccoli Twice Baked Potato, Local Cheddar (D,G) 29
- FARMER'S PIE  
Green Meadow Farm Beef, Fall Vegetables, Wild Mushrooms, Farro, Red Wine Beef Gravy, Goat Cheese-Potato Crust (G,D) 27
- JURGIELEWICZ DUCK BREAST  
Farro & Fall Vegetable Pilaf, Cauliflower Puree, Cranberry Port Wine Jus (D,G) 37
- 14 OZ 1855 BLACK ANGUS NEW YORK STRIP  
Red Wine Shallot Butter, Watercress Salad, Truffle Parmesan Fries, Cabernet Demi (D,G) 56
- THAI STEAK NOODLE SALAD  
Chilled Tenderloin Tips, Udon Noodles, Shiitake Mushrooms, Spiced Peanuts, Baby Greens, Julienne Vegetables, Cilantro Lime Vinaigrette (G,N, S) 29
- FISH & CHIPS  
Alaskan Cod, Red Cabbage Slaw, Old Bay Fries, Lemon Caper Tartar Sauce (G) 29
- 8 OZ GRILLED SWORDFISH  
Charred Broccoli, Ginger-Garlic Butter, Orange Glaze (D) 36
- VEGAN CHEESE BURGER  
Plant Based Burger, Cheddar, Pickles, Onion, 1000 Island Sauce, Sweet Potato Bun, Fries (G) 24
- GREEN MEADOW FARM DOUBLE CHEDDAR BURGER\*  
Smoked Bacon Mayo, Bibb Lettuce, Tomato Grilled Red Onion, Brioche Bun, Truffle Parmesan Fries (D,G) 24
- ADDITIONS 2 Each  
Sandy Ridge Fried Egg, Green Meadow Farm Bacon, Spicy Ep!c Pickles, Kennett Square Mushrooms

- ROASTED BRUSSELS SPROUTS  
Smoked Bacon, PA Maple Syrup 10
- TRUFFLE FRIES (G) 9
- TWICE BAKED POTATO  
Broccoli, Cheddar Cheese (D) 9

*Sides for Two*

- CHARRED BROCCOLI  
Orange-Ginger Glaze 9
- ROASTED MUSHROOMS  
Truffle Bread Crumbs, Sherry Aioli (D,G) 9
- FRIED EP!C PICKLES (G) 8

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

A 2% 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