

<p><b>HOUSE MADE BREAD</b> Herb Focaccia, Whipped Garlic, Apple Butter (D,G) 9</p> <p><b>CHEESE &amp; CHORIZO FUNDIDO</b> Squash Caponata, Pepitas, Flour Tortillas (D,G) 18</p>	<p><i>For the Table</i></p> <p><b>LOCAL ARTISAN CHEESE</b> Seasonal Jams &amp; Accompaniments (D,G,N) 19</p>	<p><b>ROASTED GARLIC HUMMUS</b> Curried Cauliflower, Pickled Golden Raisins, Grilled Pita, Crispy Lavash, Seasonal Vegetables (G) 15</p>
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*Market Salads*

- BEEF & ARUGULA**  
Shellbark Goat Cheese, Herb Creme Fraiche, Crispy Polenta Croutons (D) 14
- CAESAR SALAD**  
Grana Padano, Brioche Croutons, Caesar Dressing (D,G) 13
- APPLE & CHEDDAR SALAD**  
Three Springs Farms Apples, PA Noble Cheddar, Arugula, Bitter Greens, Spiced Pecans, Apple Vinaigrette (D,N) 14

- KENNETT SQUARE MUSHROOM SOUP**  
Snipped Chives, Truffle Creme Fraiche (D,G) 13
- BUTTERNUT SQUASH BISQUE**  
Apple, Cinnamon Mascarpone (D) 12
- SHORT RIB TOAST**  
Shellbark Hollow Goat Cheese, Crispy Onions, Horseradish (D,G) 16
- CRISPY CAULIFLOWER**  
House Made Hot Sauce, Black Pepper Ranch, Birchrun Blue Cheese Crumbles, Shaved Carrots (D) 15

*First Course*

- YELLOWFIN TUNA TARTARE\***  
Avocado, Sesame Soy Emulsion, Sriracha, True Leaf Micro Cilantro (G) 18
- SANDY RIDGE FARMS DEVEILED EGGS**  
Half Dozen Cage-Free Eggs, Chef's Assortment of Seasonal Fillings (D) 11
- BLUE BAY MUSSELS**  
Coconut Curry, Apples, Cilantro, Scallions, Grilled Baguette (D,G,S) 15
- OYSTERS ON THE HALF\***  
Cocktail Sauce, Lemon, Champagne Mignonette (S) MP

*Add Protein*

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

*Entrees*

- LAMB SHANK**  
Fregola Sarda, Root Vegetables, Olive-Tomato Tapenade (G) 40
- VERLASSO SALMON**  
Wild Rice, Butternut Squash, Brussels Sprouts, Toasted Pepitas (D,G) 30
- SEVERINO BUTTERNUT SQUASH RAVIOLI**  
Delicata Squash, Arrope, Fried Sage, Grana Padano, Pepita Pesto (D,G) 25
- GRILLED RAINBOW TROUT**  
Roasted Sweet Potato, Pickled Chilis, Frisee, Beet Cream (D) 28
- AHI TUNA SANDWICH**  
Lemon Caper Remoulade, Bibb Lettuce, Tomato, Brioche Bun, Mixed Greens (D,G) 24
- GRILLED SWORDFISH**  
Charred Broccoli, Orange-Ginger Glaze, Chili Butter (D) 34
- SPICY LAMB BOLOGNESE**  
Severino Rigatoni, Jersey Crushed Tomatoes, Wilted Spinach, Basil (D,G) 27

- LOCUST POINT FARM HALF CHICKEN**  
Wild Mushroom Jus, Herby Potatoes, Preserved Lemon Yogurt (D) 29
- 14 OZ "1855" STRIP STEAK\***  
Red Wine Shallot Butter, House Made Steak Sauce, Choice of Side (D,G) 56
- GREEN MEADOW FARM BEEF MEATLOAF**  
Brown Sugar Chipotle Glaze, Broccoli Twice Baked Potato, Local Cheddar (D,G) 28
- FALL STEAK SALAD**  
Baby Arugula, Kennett Square Mushrooms, Cranberries, Radish, Pomegranate Vinaigrette, Pepitas, Grana Padano (D,G) 26
- NORDIC HALIBUT**  
White Beans, Tuscan Kale, Prosciutto Butter (D) 38
- 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

<p><i>Sides for Two</i></p>	
<p><b>BRUSSELS SPROUTS</b> Smoked Bacon, Local Maple Syrup 11</p> <p><b>CHARRED BROCCOLI</b> Orange Ginger Glaze 9</p> <p><b>ROASTED MUSHROOMS</b> Truffle Bread Crumbs, Sherry Aioli (D,G) 9</p>	<p><b>TRUFFLE PARMESAN FRIES</b> Spicy Aioli (D,G) 9</p> <p><b>FRIED EP!C PICKLES (G) 8</b></p> <p><b>CRISPY POTATOES</b> Chimichurri, Preserved Lemon Yogurt (D) 9</p>

\*Consuming raw or under-cooked seafood, shellfish, eggs or meats increases the risk of food borne illness. 10.5.21