

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 DEVILED 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

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

THREE SPRINGS FARM APPLE SALAD  
Tuscan Kale, Arugula, Red Endive, Dried Cranberries, Candied Walnuts, Balsamic Vinaigrette, PA Noble Cheddar, Apple Butter (D,N) 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

JURGIELEWICZ DUCK BREAST  
Farro & Fall Vegetable Pilaf, Cauliflower Puree, Cranberry Port Wine Jus (D,G) 37

IDAHO RAINBOW TROUT  
Bell Pepper Piperade, Marinated Cherry Tomatoes, Saffron -Citrus Broth, Espelette Butter (D,S) 30

14 OZ 1855 BLACK ANGUS NEW YORK STRIP  
Red Wine Shallot Butter, Watercress Salad, Truffle Parmesan Fries, Cabernet Demi (D,G) 56

10 OZ PORK STEAK  
Whipped Sweet Potato, Roasted Brussels Sprouts, Fig & Orange Glaze (D) 29

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

PUMPKIN TORTELLINI  
Brussels Sprouts Leaves, Roasted Squash, Sage Cream, Brown Butter Breadcrumbs (D,G) 26

FISH & CHIPS  
Alaskan Cod, Red Cabbage Slaw, Old Bay Fries, Lemon Capers Tartar Sauce (G) 29

CHICKEN POT PIE  
Roasted Freebird Chicken, Roasted Vegetables, Pastry Crust (D,G) 28

8 OZ GRILLED SWORDFISH  
Charred Broccoli, Ginger-Garlic Butter, Orange Glaze (D) 36

SPICY LAMB BOLOGNESE  
Severino Rigatoni, Jersey Crushed Tomatoes, Wilted Spinach, Basil (D,G) 27

VEGAN CHEESE BURGER  
Plant Based Burger, Cheddar, Pickles, Onion, 1000 Island Sauce, Sweet Potato Bun, Fries (G) 24

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

GREEN MEADOW FARM DOUBLE CHEDDAR BURGER\*  
Smoked Bacon Mayo, Bibb Lettuce, Tomato Grilled Red Onion, Brioche Bun, Truffle Parmesan Fries (D,G) 24

FARMER'S PIE  
Green Meadow Farm Beef, Fall Vegetables, Wild Mushrooms, Farro, Red Wine Beef Gravy, Goat Cheese-Potato Crust (G,D) 27

ADDITIONS 2 Each  
Sandy Ridge Fried Egg, Green Meadow Farm Bacon, Spicy Epic 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 EPIC PICKLES (G) 8

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

A 3% 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