

HOUSE MADE BREAD
Herb Focaccia, Whipped Garlic,
Basil Pesto (D,G,N) 9

CHEESE & CHORIZO
FUNDIDO
Squash Caponata, Pepitas,
Flour Tortillas (D,G) 18

For the Table

LOCAL ARTISAN CHEESE
Seasonal Jams &
Accompaniments (D,G,N) 19

ROASTED GARLIC
HUMMUS
Curried Cauliflower,
Pickled Golden Raisins, Grilled Pita,
Crispy Lavash,
Seasonal Vegetables (G) 15

Market Salads

BEET & 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) 22

ADDITIONS 2 Each
Sandy Ridge Fried Egg | Green Meadow Farm Bacon
Spicy Epic! Pickles | Kennett Square Mushrooms

Sides for Two

BRUSSELS SPROUTS
Smoked Bacon, Local Maple Syrup 11

CHARRED BROCCOLI
Orange Ginger Glaze 9

ROASTED MUSHROOMS
Truffle Bread Crumbs, Sherry Aioli (D,G) 9

TRUFFLE PARMESAN FRIES
Spicy Aioli (D,G) 9

FRIED EP!C PICKLES (G) 8

CRISPY POTATOES
Chimichurri, Preserved Lemon Yogurt (D) 9