

*- To Share -*

- MARYLAND CRAB DIP  
PA Noble Cheddar, Ritz Cracker Crumble,  
Toasted Baguette (D,G,S) 24
- 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) 18
- 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

*- First Course -*

- KENNETT SQUARE  
MUSHROOM SOUP  
Truffle Crème Fraîche, Chives (D,G) 13
- 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 DEVEILED  
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

- 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) 15
- 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) 36
- 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) 27
- 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) 31
- 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) 24

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

ROASTED BRUSSELS SPROUTS  
Pennsylvania Maple Dressing, Bacon 10

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) 9

\*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  
GM 12.21.24