

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

THREE SPRINGS FARM APPLE SALAD
Tuscan Kale, Arugula, Red Endive, Dried Cranberries, Candied Walnuts, Balsamic Vinaigrette, PA Noble Cheddar, Apple Butter (D,N) 14

BEEF & 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 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