

~ Share ~


- MARYLAND STYLE CRAB DIP
Oven Roasted Tomatoes, Local Herbs, Toasted Baguette (D,G,S) 24
- LOCAL ARTISAN CHEESE
Jam & Accoutrements (D,G,N) 19
- WHIPPED SHELLBARK HOLLOW GOAT CHEESE
Fig Jam, Pickled Pears, Toasted Almonds, Warm Sourdough (D,G,N) 17
- ROASTED RED PEPPER & WALNUT DIP
Pomegranate Seeds, Toasted Walnuts, Pita, Lavash (G,N) 17

~ First Course ~

- KENNETT SQUARE MUSHROOM SOUP
Truffle Crème Fraîche, Chives (D,G) 13
- BUTTERNUT SQUASH BISQUE
Green Apple Granola, Pennsylvania Maple Syrup (D,G) 13
- HOUSE MADE HAWAIIAN ROLLS
Maldon Sea Salt, Kime's Mill Apple Spread, Whipped Honey Butter (D,G) 10
- SANDY RIDGE DEVEILED EGGS
Cage-Free Eggs, Chef's Choice of Filling 11
- YELLOWFIN TUNA TARTARE*
Avocado, Sriracha, Sesame Soy Emulsion, Micro Cilantro (G) 18
- ITALIAN STYLE PORK TOAST
Broccoli Rabe, Sharp Provolone, Long Hot Aioli, Garlic Sourdough (G) 17
- BUFFALO CAULIFLOWER
Black Pepper Ranch, Birchrun Blue Cheese Crumble, Carrots and Celery (D,G) 15
- OYSTERS ON THE HALF*
Cocktail Sauce, Shallot Mignonette, Lemon (S) MP

~ Market Salads ~

- CAESAR
Romaine, Red Endive, Sourdough Croutons, Parmesan, Lemon Anchovy Dressing (D,G) 13
- WINTER HARVEST
Tuscan Kale, Arugula, Butternut Squash, Cauliflower, Apples, Candied Pecans, Pepitas, Pennsylvania Maple- Dijon Vinaigrette (N) 14
- BEET & ARUGULA
Shellbark Hollow Goat Cheese, Herb Crème Fraîche Crispy Polenta 'Croutons' (D) 14
- HIGHLAND ORCHARD POACHED PEAR
Baby Iceberg, Bacon, Cage Free Hard-Boiled Egg, Blue Cheese, Crouton Crumbles, Warm Spice Vinaigrette (D,G) 15

 **ADD PROTEIN** Free Range Chicken Breast 9 | Organic Tofu 6 | Pacific Shrimp 12 | Verlasso Salmon 15 

Entrees

- VERLASSO SALMON
Pecan Crusted, Maple Bourbon Glaze, Roasted Yams, Apples, Eagle Road Farm Lacinato Kale (D,G,N) 31
- RAINBOW TROUT
Winter Vegetable & Black Pepper Bacon Hash, Buttery Rutabaga Puree, Linvilla Orchard Apple Cider Gastrique (D) 29
- GRILLED LINE CAUGHT SWORDFISH
Baby Sweet Potato, Broccoli Rabe, Smoked Bacon Jam 35
- BUTTERNUT SQUASH RAVIOLI
Brown Butter, Wild Mushrooms, Pepita Gremolata, Rosemary Pesto, Grana Padano (D,G) 25
- RED WINE BRAISED BEEF SHORT RIB
Crispy Potato Rosti, Creamed Leeks, Baby Carrots, Horseradish (D) 38
- SAKURA 14 OZ PORK CHOP*
Three Spring Farm Apple Chutney, Rainbow Swiss Chard, Micro Cilantro 45
- ROASTED HALF CHICKEN
Pumpkin Polenta, Cranberries, Herby Chicken Jus (D) 28
- JURGIELEWICZ & SON DUCK BREAST*
Honey Lavender Crust, Butternut Squash, Roasted Brussels Sprouts, Dried Cherry Sauce (D) 42
- SPICY LAMB BOLOGNESE
Severino Rigatoni, Jersey Crushed Tomatoes, Wilted Spinach, Basil (D,G) 27
- BUTCHER'S CUT*
Chef's daily feature of locally sourced protein, accompanying sauce, your choice of side MP
- GREEN MEADOW FARM BEEF MEATLOAF
Brown Sugar Chipotle Glaze, Broccoli Twice Baked Potato, Local Cheddar (D,G) 29
- SPICY THAI STEAK SALAD
Chilled Tenderloin Tips, Udon Noodles, Shiitake Mushrooms, Spiced Peanuts, Baby Greens, Julienne Vegetables, Cilantro Lime Vinaigrette (G,N) 29
- VEGAN CHEESE BURGER
Plant Based Burger, Cheddar, Pickles, Onion, 1000 Island Sauce, Sweet Potato Bun, Fries (G) 24
- WHITE DOG 'DOUBLE CHEDDAR' BURGER*
Green Meadow Farm Bacon Mayo, Bibb Lettuce, Tomato, Grilled Red Onion, Brioche, Truffle Parmesan Fries (D,G) 24
- ADDITIONS 2 Each
Sandy Ridge Cage-Free Egg | Kennett Square Mushrooms
Green Meadow Farm Smoked Bacon | Spicy Epic Pickles

- BRUSSELS SPROUTS
Smoked Bacon, Local Maple Syrup 12
- BRAISED BABY CARROTS
Red Wine, Horseradish Cream, Crispy Shallots (D) 9
- TRUFFLE PARMESAN FRIES
Truffle Oil, Grana Padano, Chives (D,G) 9

Sides for Two

- BROCCOLI RABE
Roasted Garlic, Chili Flake, Smoked Bacon Jam 12
- ROASTED MUSHROOMS
Truffle Bread Crumbs, Sherry Aioli (D,G) 9
- FRIED PICKLES
Garlic Panko Crusted, Spicy Mayo (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*