

*~ To Share ~*

**LOCAL ARTISAN CHEESE**  
Choice of Three, Seasonal Accompaniments (D,G,N) 20 Additional Cheese +6

**CARAMELIZED ONION DIP**  
House Made Ranch Potato Chips, Spring Vegetable Crudit  (D) 17

**GREEN MEADOW FARM BEEF CHILI CHEESE DIP**  
Sharp Cheddar, Pico De Gallo, Pickled Jalapeno, Crispy Corn Tortillas (D) 18

**WHIPPED FETA**  
Marinated Heirloom Baby Tomatoes, Basil Pesto, Aged Balsamic, Toasted Sourdough (D,G) 18

**CHARCUTERIE BOARD**  
Locally Cured Meats & Cheeses, Truffled Honey, Local Jam, Marcona Almonds, Grilled Sourdough (D,G,N) 26

**BREAD BASKET**  
House Made Hawaiian Rolls, Sea Salt Whipped Butter, Hot Honey (D,G) 11

**KENNETT SQUARE MUSHROOM SOUP**  
Truffle Cr me Fra che, Chives (D) 15

**CARROT GINGER 🐾**  
Sweet & Spicy Pepitas, Micro Cilantro 14

**FRENCH ONION SOUP**  
Sourdough Croutons, Melted Swiss & Provolone (D,G) 16

**FRIED PICKLES**  
Panko Crusted Kosher Dill Pickle Spears, Spicy Aioli (G) 12

**SANDY RIDGE FARM DEVEILED EGGS**  
Cage-Free Eggs, Chef’s Assortment of Seasonal Fillings 12

**HOUSE MADE SPRING POTATO PIEROGIES**  
PA Noble Cheddar, Caramelized Onions, Bacon, Herb Brown Butter, Sour Cream (D,G) 16

**YELLOWFIN TUNA TARTARE\***  
Avocado, Sriracha, Sesame Soy Emulsion, Micro Cilantro (G) 20

**OYSTERS ON THE HALF\***  
Cocktail Sauce, Lemon, Mignonette (S) 22

**LITTLE GEM LETTUCE SALAD**  
Eagle Road Farm Carrots, Toasted Pistachios, Pickled Onion, Green Goddess Dressing (D,N) 14

**BEEF & ARUGULA**  
Shellbark Hollow Goat Cheese, Herb Cr me Fra che, Crispy Polenta ‘Croutons’ (D) 15

**BABY SPINACH SALAD**  
Fifer’s Farm Strawberries, Candied Pecans, Red Onion, Blue Cheese, White Balsamic Vinaigrette (D,N) 15

**CAESAR SALAD**  
Romaine, Red Endive, Sourdough Crouton, Parmesan, Lemon Anchovy Dressing (D,G) 14

**ADD PROTEIN TO SALAD:**  
Free-Range Chicken Breast 9  
Pacific Shrimp 12  
Organic Tofu 7 🐾  
Verlasso Salmon 14

*Farm Features*

**KING’S FARM CREAMER POTATOES**  
Loaded Potatoes, Buttery Pie Crust, Bacon, Scallions, Cheddar (D,G) 14

**FIFER’S FARM ASPARAGUS**  
Chargrilled, Poppy Seed Ranch Dressing, Fried Onion Crumble (D,G) 12

**SEPTEMBER FARM CHEDDAR CHEESE CURDS**  
Tempura Fried, Hot Honey Drizzle, Horseradish Cream (D) 16

**LOCUST POINT CHICKEN**  
Crispy Chicken Wings, Special Dry Rub, Spicy Pickles, Blue Cheese Dressing (D) 17

*Entrees*

**GIANNONE HALF CHICKEN**  
Country Style Mashed Potatoes, Spring Onion Chicken Jus (D) 30

**VERLASSO SALMON**  
New Potato & Onion Crust, Asparagus, Bearnaise Sauce (D,G,) 33

**SEAFOOD PRIMAVERA**  
Bay Scallops, Shrimp, Asparagus, Peas, Tomato, House Made Rotini, Pesto Cream, Parmesan Breadcrumbs (D,G,S) 30  
*Vegetarian* 20

**SPICY THAI NOODLE SALAD\***  
Homemade Udon Noodles, Baby Greens, Julienne Vegetables, Shiitakes, Peanuts, Cilantro Lime Vinaigrette (G,N)  
*With Chilled Beef Tenderloin* 29  
*With Organic Tofu* 23 🐾

**BLACKENED SHRIMP ABLT SALAD**  
Local Greens, Heirloom Tomato, Avocado, Black Pepper Bacon, Chipotle Ranch, Crispy Corn Crunch (D,S) 28

**ASIAN BBQ PORK RIBS**  
Local Pea, Cabbage, Cucumber & Chilled Rice Noodle Salad (G) 29

**BUTCHER’S CUT\***  
Chef’s Daily Selection of Sustainably-Sourced Protein, Seasonal Accompaniments MP

**IVY CITY SMOKED SALMON CHOPPED SALAD**  
Local Greens, Pickled Tinkerbell Peppers, Everything Bagel Spice, Pumpernickel Croutons, Creamy Horseradish Dressing (D,G) 27

**SPICY LAMB BOLOGNESE**  
House Made Rigatoni, Jersey Crushed Tomatoes, Wilted Spinach, Basil Ricotta (D,G) 28

**IMPOSSIBLE PATTY MELT**  
Smoked Onion Jam, Spicy Pickles, Creamy Pepper Sauce, Vegan Provolone, Sourdough, French Fries (G) 27 🐾

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

**WHITE DOG ‘DOUBLE CHEDDAR’ BURGER\***  
Green Meadow Farm Smoked Bacon Mayo, Bibb Lettuce, Tomato, Grilled Red Onion, Brioche, Truffle Parmesan Fries (D,G) 27

**RAINBOW TROUT**  
Creamed English Peas, Baby Bella Mushrooms, Crispy Prosciutto, Rye Croutons, Lemon (D,G) 29

**BURGER ADDITIONS + 2 EACH:**  
Cage-Free Egg, Spicy Epic Pickles  
Black Pepper Bacon, Kennett Square Mushrooms,

**FISH & CHIPS**  
Crispy Batter, Cabbage & Pickle Slaw, Lemon, Tartare Sauce, Malt Vinegar, Wedge Fries 30

\*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.