

WHIPPED FETA
Blistered Shishito Peppers & Tomatoes,
Olives, Crispy Lavash (D,G) 16

**HOUSE MADE
SOFT PRETZEL BREAD**
Spinach & Artichoke Spread,
Honey Butter (D,G) 10

For the Table

**ROASTED GARLIC
HUMMUS**
Epic Pickles Giardiniera,
Grilled Pita & Lavash (G) 14

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

*Market
Salads*

BEET & ARUGULA
Shellbark Goat Cheese,
Herb Creme Fraiche,
Crispy Polenta Croutons (D) 14

CAESAR SALAD
Romaine, Red Endive, Crouton,
Parmesan Crisp,
Lemon Anchovy Dressing (D,G) 13

BURRATA SALAD
Spring Peas, Green Herbs,
Local Honey, Everything Spice,
Extra Virgin Olive Oil (D) 15

First Course

**KENNETT SQUARE
MUSHROOM SOUP**
Snipped Chives,
Truffle Creme Fraiche (D,G) 13

CARROT GINGER BISQUE
Coconut, Cashew "Cream", Blue Moon
Acres Micro Cilantro (N) 12

JERK CHICKEN LOLLIPOPS
Uncle Vinny's Jerk Rub,
Pickled Chillies 18

KUNG PAO CAULIFLOWER
Cucumber, Scallions, Chilis,
Crushed Peanuts,
Soy-Ginger Glaze (N) 15

**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 11

SMOKY MAC & CHEESE
Carolina BBQ Pulled Pork, Smoked Gouda,
Pickled Jalapeno (D,G) 16

OYSTERS ON THE HALF*
Cocktail Sauce, Lemon,
Champagne Mignonette (S) MP

Add Protein

Chicken 9 | Organic Tofu 6 | Pacific Shrimp 12 | Verlasso Salmon 15 |

Entrees

VERLASSO SALMON
Crispy Potatoes, Lemon Yogurt, Marinated Olives,
Oven Roasted Tomatoes (D) 31

IDAHO RAINBOW TROUT
Fingerling Potatoes, Spring Onions, Grilled Lemon,
Caper Herb Butter (D) 28

PORK MILANESE
Spring Radish and Snow Pea Salad, Local Herbs,
Green Goddess Dressing (D,G) 32

GRILLED AHI TUNA
Charred Broccoli, Orange-Ginger Glaze,
Chili Butter (D) 38

THAI STEAK NOODLE SALAD
Chilled Tenderlon Tips, Udon Noodles, Shitake Mushrooms,
Spiced Peanuts, Baby Greens, Julienne Vegetables, Cilantro
Lime Vinaigrette (G,N) 29

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

BONELESS BRICK CHICKEN
Creamed Mushrooms, Grilled Asparagus,
Red Wine Chicken Jus (D) 32

1855 BLACK ANGUS NEW YORK STRIP
Red Wine Shallot Butter, Watercress Salad,
Truffle Parmesan Fries, Cabernet Demi (D,G) 58

SHRIMP ABLT SALAD
Bibb Lettuce, Avocado, Tomato, Smoked Bacon,
Pickled Red Onions, Chipotle Ranch (D,S) 28

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, 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

GRILLED ASPARAGUS
Farm Egg, Truffle Vinaigrette 10

CHARRED BROCCOLI
Orange Ginger Glaze 9

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

*Sides
for Two*

TRUFFLE PARMESAN FRIES
Spicy Aioli (D,G) 9

FRIED EPIC PICKLES (G) 8

CRISPY POTATOES
Chimichurri, Preserved Lemon Yogurt (D) 9

*Consuming raw or under-cooked seafood, shellfish, eggs or meats increases the risk of food borne illness. 5.11.22
A 20% Gratuity May Be Added to Parties of 6 or More