

~ To Share ~

BREAD BASKET
House-Made Hawaiian Rolls, Sea Salt Butter,
Spicy Honey, B & B Pickles (D,G) 12

ROASTED GARLIC HUMMUS
Farm Fresh Crudite, Grilled Pita,
Herb Olive Oil (G) 17

CHARCUTERIE BOARD
Locally Cured Meats & Cheeses, Truffled
Honey, Local Jam, Marcona Almonds,
Grilled Sourdough (D,G,N) 25

MARYLAND STYLE CRAB DIP
Oven Roasted Tomatoes, Herbs,
Toasted Baguette (D,G,S) 26

SNACK BOARD
Bacon Wrapped Dates, Fried Pickles,
Ricotta-Strawberry-Hazelnut Toast Points,
Deviled Eggs, Red Grapes, Roasted Nuts
(D,G,N) 24

LOCAL ARTISAN CHEESE
Choice of Three, Seasonal Accompaniments
(D,G,N) 19 Additional Cheese 6

GOAT CHEESE
WHIPPED RICOTTA
Fifer Orchards Farm Strawberries,
Spiced Hazelnuts, Mint, Aged Balsamic,
Grilled Sourdough (D,G,N) 19

KENNETT SQUARE
MUSHROOM SOUP
Truffle Crème Fraîche, Chives (D) 14

YELLOW TOMATO
GAZPACHO
Oak Grove Farm Watermelon,
Chili Oil (G) 13

FRENCH ONION SOUP
Sourdough Croutons, Melted Swiss &
Provolone (D,G) 15

FRIED PICKLES
Assorted Pickles, Panko Crusted, Spicy
Aioli (G) 14

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

POTATO & PA NOBLE
CHEDDAR PIEROGIES
House-made, Charred Sweet Corn,
Kielbasa, Dijon Crème Fraiche (D,G) 16

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

~ First Course ~

YELLOWFIN TUNA
TARTARE*
Avocado, Sriracha, Sesame Soy
Emulsion, Micro Cilantro (G) 18

SUMMER BERRIES SALAD
Birchrun Blue Cheese, Shaved Fennel,
Baby Greens, Savory Granola, Honey
Raspberry Vinaigrette (D,G) 15

BEET & ARUGULA
Shellbark Hollow Goat Cheese, Herb
Crème Fraîche, Crispy Polenta ‘Croutons’
(D,G) 15

LITTLE GEM SALAD
Local Heirloom Tomatoes, Cucumber,
Toasted Pistachios, Pickled Onion,
Green Goddess (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

SUNNY HARVEST CO-OP
SHISHITO PEPPERS
Sea Salt, Roasted Garlic, Lemon 14

CEDAR MEADOW FARM TOMATOES
House Made Heirloom Tomato & White Cheddar Pie,
Aged Balsamic Vinegar (D,G) 16

FLAIRE FARMS EGGPLANT
Crispy Eggplant, Caponata, Burrata, Basil Oil,
Balsamic Reduction (D,G) 16

LANCASTER FARM FRESH CO-OP CORN
Off The Cobb, Street Corn Style, Cotija Cheese,
Chipotle Creme, Micro Cilantro (D) 12

Entrees

JERSEY FLOUNDER PICCATA
Lemon Caper Butter, Creamy Crab & Broccoli Orzo (D,G,S) 39

SEAFOOD BUCATINI
Bay Scallops, Shrimp, Baby Zucchini, Corn, Tomato, Garlic,
White Wine, Lemon Breadcrumbs (D,G,S) 30

VERLASSO SALMON
Corn Crust, Zucchini & Cucumber Salad, Marinated Tomatoes,
Creamy Basil Dressing (D) 33

SPICY THAI STEAK SALAD*
Chilled Tenderloin Tips, Udon Noodles, Shiitake Mushrooms,
Peanuts, Baby Greens, Julienne Vegetables, Cilantro Lime
Vinaigrette (G,N) 28

ASIAN BBQ PORK RIBS
Indian Orchard Cucumber & Watermelon Salad, Sesame Crusted
Steamed Rice (G) 29

ITALIAN STYLE BEEF DIPPER
Homemade Giardiniera, Horseradish, Beef Jus, Long Roll,
Truffle Fries (D,G) 25

FISH & CHIPS
Beer Batter Cod, Thick Cut Fries, Green Onion Tartare Sauce,
Cabbage & Pickle Slaw, Lemon, Malt Vinegar (G) 32

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

ROASTED FREEBIRD HALF CHICKEN
Amish Style Potato Salad, Herby Chicken Jus (D) 29

RAINBOW TROUT
Grilled Corn, Sugar Snap Peas, Pancetta,
Roasted Summer Pepper (D) 30

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

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

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

IMPOSSIBLE PATTY MELT
Smoked Onion Jam, Spicy Pickles, Creamy Pepper Sauce,
Vegan Provolone, Sourdough, French Fries (G) 25

WHITE DOG ‘DOUBLE CHEDDAR’ BURGER*
Green Meadow Farm Smoked Bacon Mayo, Bibb Lettuce, Tomato,
Grilled Red Onion, Brioche, Truffle Parmesan Fries (D,G) 25

Burger Additions + 2 EACH
Cage-Free Egg, Black Pepper Bacon,
Kennett Square Mushrooms, Spicy Ep!c Pickles

**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 5 or more.*