

*Share*

**MARYLAND CRAB DIP**  
Oven Roasted Tomatoes, Local Herbs,  
Toasted Baguette (D,G,S) 24

**LOCAL ARTISAN CHEESE**  
Jams & Accoutrements (D,G,N) 19

**SHRIMP & AVOCADO DIP**  
Pickled Jalapeno Peppers, Micro Cilantro,  
House Made Tortillas Chips (D,G,S) 23

**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

**HEIRLOOM TOMATO  
GAZPACHO**  
Cucumber & Tomato Salad, Basil 11

**HAWAIIAN ROLLS**  
Sea Salt, Honey Butter (D,G) 10

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

**SANDY RIDGE  
DEVILED EGGS**  
Chef's Assortment of Seasonal Fillings 11

**VERLASSO SALMON SLIDERS**  
Cucumber, Wasabi Aioli,  
Brioche Bun (G) 16

**EGGPLANT "PARM"**  
Pomodoro Sauce, Basil Pesto, Burrata,  
Roasted Garlic, Saba (D,G, N) 15/25

**OYSTERS ON THE HALF\***  
Cocktail, Shallot Mignonette,  
Lemon (S) MP

*Market Salads*

**CAESAR SALAD**  
Romaine, Red Endive, Sourdough Croutons, Parmesan,  
Lemon Anchovy Dressing (D,G) 13

**SUMMER HARVEST SALAD**  
Baby Lettuces, Heirloom Tomatoes, Roasted Squash,  
Baby Carrots, Scallions, Charred Corn,  
Crispy Grana Padano, Green Goddess (D) 14

**BEEF & ARUGULA**  
Shellbark Hollow Goat Cheese, Herb Crème Fraîche  
Crispy Polenta 'Croutons' (D) 14

**GRILLED STONE FRUIT SALAD**  
Candied Pecans, Arugula, Aged Cheddar, Crispy Ham,  
Basil Vinaigrette, Honey Glaze (D,N) 15

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

*Entrees*

**VERLASSO SALMON**  
Summer Vegetable Ratatouille, Saba, Lemon Oil,  
Breadcrumbs (D,G) 31

**RAINBOW TROUT**  
Heirloom Tomato Salad, Basil Vinaigrette 29

**FISH & CHIPS**  
Alaskan Cod, Red Cabbage Slaw, Old Bay Fries,  
Lemon Caper Tartar Sauce (G) 29

**SOUTHWEST SHRIMP SALAD**  
Romaine Lettuce, Black Bean & Corn Relish, Brown Rice,  
Avocado, Pickled Jalapeno, Cherry Tomato,  
Crispy Corn Tortillas, Chipotle Ranch (D,S) 29

**PESTO CRUSTED MAHI MAHI**  
Eggplant Caponata, Yellow Tomato Puree (G,D,N) 35

**14 OZ SAKURA PORK CHOP**  
Warm Potato Salad, Collard Greens,  
Herb Chimichurri 45

**SPICY LAMB BOLOGNESE**  
Severino Rigatoni, Jersey Crushed Tomatoes,  
Wilted Spinach, Basil (D,G) 27

**HONEY GLAZED DUCK**  
Jalapeno & Smoked Gouda Grits, Sweet Tea Glaze,  
Peach Salad (D) 42

**SLOW ROASTED HALF CHICKEN**  
BBQ Glaze, Charred Corn, Shishito Peppers, Ranch (D) 28

**14 OZ 1855 BLACK ANGUS  
NEW YORK STRIP**  
Truffle Parmesan French Fries, Baby Arugula,  
Pickled Shallot Butter, Steak Sauce (D,G) 56

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

**THAI STEAK NOODLE 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

**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

**HEIRLOOM TOMATOES**  
Balsamic, Basil, Crispy Grana (D) 10

**SHISHITO PEPPERS**  
Spicy Sunflower Sauce, Everything Spice (G) 9

**TRUFFLE FRIES (G) 9**

*Sides for Two*

**MEXICAN STREET CORN**  
Off the Cob, Chipotle Aioli, Cotija Cheese,  
Cilantro (D) 10

**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