

HOUSE MADE BREAD
Tomato Focaccia, Smoked Eggplant Puree,
Whipped Feta (D,G) 8

BAKED RICOTTA
Corn, Tomato, Balsamic,
Focaccia (D,G) 18

For the Table

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

ROASTED GARLIC HUMMUS
Tomato, Cucumber, Feta Cheese,
Grilled Pita, Crispy Lavash,
Seasonal Vegetables (G) 14

Market Salads

BEET & ARUGULA
Shellbark Goat Cheese, Herb Creme
Fraiche, Crispy Polenta Croutons (D) 13

BLT SALAD
Romaine, Bacon, Tomatoes, Blue Cheese,
Pickled Red Onion, Avocado,
Hard Boiled Egg, Buttermilk Ranch (D) 13

CAESAR SALAD
Grana Padano, Brioche Croutons,
Caesar Dressing (D,G) 12

WATERMELON SALAD
Cucumber, Feta Cheese, Pistachio,
Avocado Puree, Chili Oil (D,N) 14

KENNETT SQUARE MUSHROOM SOUP
Snipped Chives,
Truffle Creme Fraiche (D,G) 12

HEIRLOOM TOMATO GAZPACHO
Baby Tomatoes, Micro Basil 9

"HAM & CHEESE" TOAST
Heirloom Tomatoes, Burrata Mozzarella,
Crispy Prosciutto, Basil Aioli,
Sourdough, Saba (D,G) 15

CORN FRITTERS & SHRIMP SALAD
Jalapeno, Paprika, Cilantro (D,G,S) 15

First Course

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 (D) 10

CRISPY EGGPLANT
Pomodoro Sauce, Burrata Mozzarella,
Basil Pesto (D,G,N) 15

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

Add Protein Chicken 9 | Organic Tofu 6 | Pacific Shrimp 11 | Verlasso Salmon 12 | Ahi Tuna 14

Entrees

8 OZ. SAKURA PORK TENDERLOIN
Zucchini, Bell Peppers, Smoked Eggplant,
Pinenut & Pickled Raisin Vinaigrette (N) 30

VERLASSO SALMON
Farro, Summer Fruit Salsa (G) 30

LOCUST POINT FARM CHICKEN CUTLET SANDWICH
Roasted Tomato Mayo, Broccoli Rabe, Sharp Provolone,
Sesame Roll, Truffle Fries (D,G) 16

GRILLED RAINBOW TROUT
Local Green Beans, Wild Mushrooms,
Almond Brown Butter (D,N) 28

AHI TUNA SANDWICH
Wasabi Ranch, Cucumber, Bibb Lettuce, Brioche Bun,
Salt & Vinegar Chips (D,G) 24

HOUSE SMOKED TURKEY SANDWICH
Bread & Butter Pickles, Bibb Lettuce, Tomato,
Dijonnaise, Sourdough, Truffle Parmesan Fries (G) 16

SPICY LAMB BOLOGNESE
Severino Rigatoni, Jersey Crushed Tomatoes,
Wilted Spinach, Basil (D,G) 26

LOCUST POINT FARM HALF CHICKEN
Collard Greens, Slow Roasted Heirloom Tomatoes (D) 27

BUTCHERS CUT*
Red Wine Shallot Butter, House Made Steak Sauce,
Choice of Side (D,G) MP

GREEN MEADOW FARM BEEF MEATLOAF
Brown Sugar Chipotle Glaze, Twice Baked Potato,
Broccoli, Local Cheddar (D,G) 26

STEAK SALAD
Baby Arugula, Mixed Greens, Stone Fruit Panzanella,
Fresh Mozzarella, Balsamic Vinaigrette (G,D) 26

SEARED SWORDFISH
Marinated Cucumbers, Poblano-Corn Salad,
Tomato-Lime Sauce, Lime Crema (D) 34

GREEN MEADOW FARM DOUBLE CHEDDAR BURGER*
Smoked Bacon Mayo, Bibb Lettuce, Grilled Red Onion,
Brioche Bun, Truffle Parmesan Fries (D,G) 21

ADDITIONS 2 Each
Sandy Ridge Fried Egg | Green Meadow Farm Bacon
Spicy Epic! Pickles | Kennett Square Mushrooms

Sides for Two

MEXICAN STREET CORN
Jersey Corn Off The Cob, Chipotle Aioli,
Chili Powder, Cotija Cheese, Micro Cilantro (D) 9

BRAISED SUMMER GREENS
Smoked Bacon (D) 8

TRUFFLE PARMESAN FRIES
Spicy Aioli (D,G) 9

FRIED EP!C PICKLES (G) 8

HEIRLOOM TOMATOES
Basil Pesto, Crispy Shallots (D,N) 9