

~ To Share ~

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

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

MARYLAND STYLE CRAB DIP
Oven Roasted Tomatoes, Herbs, Toasted Baguette (D,G,S) 25

GOAT CHEESE WHIPPED RICOTTA
Jersey Cranberries, Grapes, Spiced Hazelnuts, Toasted Sourdough (D,G,N) 18

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

BREAD BASKET
House Made Hawaiian Rolls, Local Honey & Sea Salt Whipped Butter (D,G) 10

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

AUTUMN SQUASH BISQUE
Roasted Pumpkin Seeds, Chili Oil 14

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

FRIED PICKLES
Assorted Pickles, Panko Crusted, Spicy Aioli (G) 13

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

HOUSE MADE SWEET POTATO PIEROGIES
PA Noble Cheddar, Bacon, Caramelized Onion, Brown Butter, Sour Cream (D,G) 16

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

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

FALL HARVEST SALAD
Roasted Broccoli, Cauliflower, Apples, Craisins, Pepitas, Walnuts, Blue Cheese, Local Greens, Maple-Dijon Vinaigrette (D,G) 15

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

ITALIAN STYLE ROAST PORK TOAST
Broccoli Rabe, Sharp Provolone, Long Hot Aioli, Garlic Toast (D,G) 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

MUZZARELLI FARMS CAULIFLOWER
Buffalo Hot Sauce, Blue Cheese Crumble, Black Pepper Ranch (D,G) 15

LANCASTER CO-OP BRUSSELS SPROUTS
Pennsylvania Maple Dressing, Bacon, Mustard Pretzel Crumbles (G) 12

SUNNY HARVEST CO-OP BROCCOLI
Char-grilled, Lemon Pepper-Parmesan Sauce (D,G) 12

Entrees

ROASTED FREEBIRD HALF CHICKEN
Seasonal Baby Root Vegetables, Herby Chicken Jus (D) 29

SEAFOOD BUCATINI
Bay Scallops, Shrimp, Broccoli Rabe, Marinated Tomato, Garlic, White Wine, Lemon Breadcrumbs (D,G,S) 30

KOCH FARMS HOT TURKEY SANDWICH
Whole Roasted Turkey, Cranberry-Orange Chutney, Herb Turkey Gravy, Truffle Fries (D,G) 21

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

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

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

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

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

RED WINE BRAISED SHORT RIB
Crispy Potato Rosti, Creamed Leeks, Baby Carrots, Horseradish (D) 40

VERLASSO SALMON
Pecan Crusted, Maple Bourbon Glaze, Roasted Yams, Apples, Eagle Road Farm Lacinato Kale (D,G,N) 33

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

ASIAN BBQ PORK RIBS
Seasonal Cabbage & Chili Crunch Slaw, Sesame Steamed Rice (G) 29

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

IMPOSSIBLE PATTY MELT
Ep!c Spicy Pickles, Chipotle Aioli, Smoked Onion, 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, Spicy Ep!c Pickles
Black Pepper Bacon, Kennett Square Mushrooms,

*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.