

~ To Share ~

- BREAD BASKET**
House Made Hawaiian Rolls, Sea Salt Whipped Butter, Fruitwood Orchard Spicy Honey, B & B Pickles (D,G) 12
- MARYLAND CRAB DIP**
PA Noble Cheddar, Ritz Cracker Crumble, Toasted Baguette (D,G,S) 24
- LOCAL ARTISAN CHEESE**
Seasonal Jam & Accoutrements (D,G,N) 19
- FOOT LONG HOT DOG**
All Beef, Butter Toasted Bun, Local & House Made Condiments. (D,G) 21
- CHARCUTERIE BOARD**
Locally Cured Meats & Cheeses, Truffled Honey, Fruitwood Orchard Jam, Marcona Almonds, Grilled Sourdough (D,G,N) 25
- GOAT CHEESE WHIPPED RICOTTA**
Local Roasted Pears, Grapes, Balsamic, Spiced Hazelnuts, Grilled Sourdough (D,G,N) 18
- ROASTED GARLIC HUMMUS**
Farm Fresh Crudite, Grilled Pita, Lavash Chips, Carrot Chermoula (G) 17

~ First Course ~

- KENNETT SQUARE MUSHROOM SOUP**
Truffle Crème Fraîche, Chives (D) 13
- AUTUMN SQUASH BISQUE**
Roasted Pumpkin Seeds, Chili Oil 12
- FRENCH ONION SOUP**
Sourdough, Swiss & Provolone (D,G) 14
- SANDY RIDGE DEVEILED EGGS**
Cage-Free Eggs, Chef's Assortment of Seasonal Fillings (G) 12
- GREEN MEADOW FARM BAKED MEATBALLS**
Mozzerella, Pomodoro Sauce, Garlic Bread (D,G) 16
- YELLOWFIN TUNA TARTARE***
Avocado, Sriracha, Sesame Soy Emulsion, Micro Cilantro (G) 18
- AGED CHEDDAR PIEROGIES**
Short Rib Gravy, Wild Mushrooms, Horseradish (D,G) 16

- OYSTERS ON THE HALF***
Cocktail Sauce, Lemon, Mignonette (S) MP
- BUFFALO CAULIFLOWER**
Black Pepper Ranch, Birchrun Blue Cheese Crumble, Carrots & Celery (D,G) 15
- BEEF & ARUGULA SALAD**
Shellbark Hollow Goat Cheese, Herb Crème Fraîche, Crispy Polenta 'Croutons' (D) 14
- FALL HARVEST SALAD**
Tuscan Kale, Arugula, Butternut Squash, Cauliflower, Apples, Candied Pecans, Pepitas, Pennsylvania Maple-Dijon Vinaigrette (N) 14
- CAESAR SALAD**
Romaine, Red Endive, Sourdough Crouton, Parmesan, Lemon Anchovy Dressing (D,G) 13

ADD PROTEIN TO SALAD
Free Range Chicken Breast 9 |
Organic Tofu 6 | Pacific Shrimp 12
Verlasso Salmon 15

Entrees

- ROASTED GIANNONE FARMS HALF CHICKEN**
Smokey Mac & Cheese, Herb Chicken Jus (D) 29
- LOCAL FLOUNDER PICCATA**
Lemon Caper Butter, Creamy Crab & Broccoli Orzo (D,G,S) 36
- GREEN MEADOW FARM BEEF MEATLOAF**
Brown Sugar Chipotle Glaze, Broccoli Twice Baked Potato, Local Cheddar (D,G) 29
- NEW YORK STRIP STEAK***
14 oz Black Rock Farm Angus, Red Wine Shallot Butter, House Steak Sauce, Truffle Parmesan Fries (D) 55
- RED WINE BRAISED BEEF SHORT RIB**
Crispy Potato Rosti, Creamed Leeks, Baby Carrots, Horseradish (D) 40
- SPICY LAMB BOLOGNESE**
House Made Rigatoni, Jersey Crushed Tomatoes, Wilted Spinach, Whipped Basil Ricotta (D,G) 27
- JURGIELEWICZ & SON DUCK BREAST***
Honey & Lavender Crust, Butternut Squash Caponata, Creamy Polenta (D) 42
- SCALLOP & SHRIMP PASTA**
Broccoli Rabe, Fire Roasted Peppers, Tomato, Curly Fettuccine, Garlic Cream, Toasted Parmesan (D,G,S) 28

- VERLASSO SALMON**
Pecan Crusted, Maple Bourbon Glaze, Roasted Yams, Apples, Eagle Road Farm Lacinato Kale (D,G,N) 31
- KOCH FARMS HOT TURKEY SANDWICH**
Whole Roasted Turkey, Cranberry-Orange Chutney, Herb Turkey Gravy, Truffle Fries (D,G) 20
- ASIAN BBQ PORK RIBS**
Linvilla Orchard Pear & Bok Choy Kimchi, Sesame Crusted Steamed Rice (G) 29
- SPICY THAI STEAK SALAD***
Chilled Tenderloin Tips, Udon Noodles, Shiitake Mushrooms, Peanuts, Baby Greens, Julienne Vegetables, Cilantro Lime Vinaigrette (G,N) 26
- VEGAN CHEESE BURGER**
Double Smash Patties, Vegan Cheddar, Caramelized Onions, Adobo Steak Sauce, Romaine, Mushroom "Bacon", Sweet Potato Bun (G) 24
- WHITE DOG 'DOUBLE CHEDDAR' BURGER***
Green Meadow Farm Smoked Bacon Mayo, Bibb Lettuce, Tomato, Grilled Red Onion, Brioche, Truffle Parmesan Fries (D,G) 24

BURGER ADDITIONS 2 Each
Sandy Ridge Farm Cage-Free Egg | Spicy Ep/c Pickles
Thick Cut Bacon | Kennett Square Mushrooms

ROASTED BRUSSELS SPROUTS
Pennsylvania Maple Dressing, Bacon 10

ROASTED MUSHROOMS
Truffle Breadcrumbs, Sherry Aioli (G) 9

Seasonal Sides

FRIED PICKLES
Garlic Panko Crusted, Spicy Mayo (G) 9

TRUFFLE FRIES
Grana Padano, Truffle Oil, Chives (D) 9

**Consuming raw or under cooked seafood, shellfish, eggs or meats increases the risk of food borne illness.
A 3% credit card convenience fee is applied to all checks, unless using debit cards or cash | 20% Gratuity will be added to Parties 6 or more*