

Share

- MARYLAND CRAB DIP
Oven Roasted Tomatoes, Local Herbs,
Toasted Baguette (D,G,S) 24
- HAWAIIAN ROLLS
Sea Salt,
Honey Butter (D,G) 10
- LOCAL ARTISAN CHEESE
Jams & Accoutrements
(D,G,N) 19
- ROASTED GARLIC
HUMMUS
Epic Pickles Giardiniera, Pita,
Lavash (G) 14

First Course

- KENNETT SQUARE
MUSHROOM SOUP
Truffle Crème Fraiche, Chives (D,G) 13
- YELLOW TOMATO GAZPACHO
Watermelon & Cucumber Salad,
Chili Oil (G) 12
- SANDY RIDGE
DEVEILED EGGS
Chef's Assortment of Seasonal Fillings 11
- PEI MUSSELS
Garlic & White Wine, Bacon,
Long Hots (D,G) 19
- GOAT CHEESE WHIPPED
RICOTTA
Balsamic Macerated Strawberries, Hazelnut,
Basil, Toasted Sourdough (D,G,N) 17
- YELLOWFIN TUNA TARTARE
Avocado, Sriracha, Sesame Soy Emulsion,
Cilantro (G) 18
- JUMBO SHRIMP COCKTAIL
Guindilla Pepper,
Fresh Horse Radish (S) 22
- OYSTERS ON THE HALF
Cocktail, Shallot Mignonette, Lemon (S) MP

Market Salads

- CAESAR SALAD
Romaine, Red Endive, Crouton, Parmesan Crisp,
Lemon Anchovy Dressing (D,G) 13
 - HEIRLOOM TOMATO PANZANELLA
Local Tomatoes, Pepperoncini, Grilled Cheese Croutons
(G) 14
 - BEET & ARUGULA
Shellbark Hollow Goat Cheese, Herb Crème Fraiche,
Crispy Polenta 'Croutons' (D) 14
 - GREEK SALAD
Gem Lettuce, Olives, Feta, Roasted Peppers, Artichoke Hearts,
Marinated Red Onion (D) 14
- ADD PROTEIN Chicken 9 | Organic Tofu 6 | Pacific Shrimp 12 | Verlasso Salmon 15

Entrees

- VERLASSO SALMON
Eggplant Caponata, Zucchini Fritter,
Basil Creme Fraiche (D) 31
- IDAHO RAINBOW TROUT
Green Beans, Caramelized Shallots, Kennett Square
Mushrooms, Hazelnut Brown Butter, Grilled Lemon (D,N) 30
- BBQ PORK STEAK
Dill Pickle Potato Salad,
Marinated Watermelon (D) 29
- PAN SEARED SCALLOPS
Jersey Corn & Tomato Succotash, Romesco Sauce,
Crispy Pork Belly (D,N,S) 48
- SHRIMP ABLT SALAD
Bibb Lettuce, Avocado, Tomato, Smoked Bacon,
Pickled Red Onions, Chipotle Ranch (D,S) 28
- SPICY LAMB BOLOGNESE
Severino Rigatoni, Jersey Crushed Tomatoes,
Wilted Spinach, Basil (D,G) 27
- GREEN MEADOW FARM
BEEF MEATLOAF
Brown Sugar Chipotle Glaze,
Broccoli Twice Baked Potato, Local Cheddar (D,G) 29
- ADOBO SHRIMP & SPAGHETTI
Heirloom Tomatoes, Charred Sweet Corn, Scallions,
Tomato White Wine Butter, Herb Breadcrumbs (D,G,S) 30
- BEER CAN CHICKEN
Creamed Corn, Smoked and Pickled Peppers,
Heirloom Tomato (D,G) 31
- 1855 BLACK ANGUS
NEW YORK STRIP
Red Wine Shallot Butter, Watercress Salad,
Truffle Parmesan Fries, Cabernet Demi (D,G) 56
- THAI STEAK NOODLE SALAD
Chilled Tenderloin Tips, Udon Noodles, Shiitake Mushrooms,
Spiced Peanuts, Baby Greens, Julienne Vegetables,
Cilantro Lime Vinaigrette (G,N) 29
- FISH & CHIPS
Alaskan Cod, Red Cabbage Slaw, Old Bay Fries,
Lemon Caper Tartar Sauce (G) 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, Grilled Red Onion,
Brioche Bun, Truffle Parmesan Fries (D,G) 22

- HEIRLOOM TOMATOES 9
- CHARRED ZUCCHINI
Red Chermoula, Lemon Yogurt,
Honey, Cashew (N) 10
- TRUFFLE PARMESAN FRIES
Spicy Aioli (D,G) 9

*Sides
for
two*

- GLAZED CUCUMBERS
Sweet & Sour Glaze, Peanuts,
Mixed Herbs (N) 9
- FRIED EP!C PICKLES (G) 8
- ROASTED MUSHROOMS
Truffle Bread Crumbs, Sherry Aioli (D,G) 9

Consuming raw or under cooked seafood, shellfish, eggs or meats increases the risk of food borne illness.

20% Gratuity will be added to Parties 6 or more