

BREAD & BUTTER
House Baked Bread, Seasonal Garnishes,
Honey Sea Salt Butter (D,G) 8

MARYLAND CRAB DIP
Old Bay Seasoning,
Warm Toast Points (D,G,S) 17

For the Table

LOCAL ARTISAN CHEESE
Seasonal Jams &
Accompaniments (D,G,N) 17

ROASTED GARLIC
HUMMUS
Garlic Confit, Lemon Olive Oil,
Grilled Pita, Crispy Lavash,
Seasonal Vegetables (G) 12

First Course

KENNETT SQUARE
MUSHROOM SOUP
Snipped Chives,
Truffle Creme Fraiche (D,G) 10

BUTTERNUT SQUASH
SOUP
Seven Stars Yogurt, Honeycrisp Apples,
Spiced Pumpkin Seeds (D) 9

CURRIED CAULIFLOWER
Coconut Green Curry, Pickled Sweet Bell
Peppers, Micro Cilantro & Basil 14

MEADOW RUN FARM
LAMB SLIDERS
Tomato-Olive Tapenade, Tzatziki,
Mini Brioche Rolls (D,G) 15

YELLOWFIN TUNA
TARTARE*
Avocado, Sesame Soy Emulsion,
Sriracha, True Leaf Micro Cilantro (G) 16

SANDY RIDGE FARMS
DEVEILED EGGS
Half Dozen Cage-Free Eggs, Chef's
Assortment of Seasonal Fillings 11

TEMPURA
CHICKEN "WINGS"
Shaved Celery, Chili Lime Glaze
Birchrun Blue Cheese Dressing (D) 14

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

Market Salads

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

TUSCAN KALE SALAD
Granny Smith Apples, Shaved Root
Vegetables, Apple Cider Vinaigrette 12

BABY ROMAINE SALAD
Grana Padano, Brioche Croutons,
Lemon Anchovy Dressing (D,G) 12

POACHED PEAR SALAD
Artisan Greens, Birchrun Blue Cheese,
Dried Cherries, Spiced Pecans,
Balsamic Vinaigrette (D) 13

ADD PROTEIN
Chicken 7 | Tofu 6 | Shrimp 11
Verlasso Salmon 12 | Crab Cake 14

Entrees

MARYLAND CRAB CAKE SANDWICH
Shaved Fennel, Baby Arugula, Lemon Caper Remoulade,
Mixed Greens (D,G,S) 22

FRIED LOCUST POINT FARM
CHICKEN SANDWICH
Shredded Lettuce, Spicy Pickles, Herb Mayo,
Brioche Bun (D,G) 16

14 OZ. SAKURA PORK CHOP
Roasted Apples, Salsa Verde, Spiced Apple Cider Reduction 34

MUSHROOM MANICOTTI GRATINEE
Porcini Cream, Boursin, Fine Herbs,
White Truffle Oil (D,G) 22

WHOLE GRILLED RAINBOW TROUT
Warm Green Lentils, Bacon Vinaigrette
Mixed Greens 28

GREEN MEADOW FARM BEEF MEATLOAF
Whipped Yukon Gold Potatoes, Roasted Baby Carrots,
Wild Mushroom Gravy, Crispy Onions (D,G) 24

GREEN MEADOW FARM
DOUBLE CHEDDAR BURGER*
Smoked Bacon Mayo, Bibb Lettuce, Grilled Red Onion,
Brioche, Truffle Parmesan Fries (D,G) 19

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

Sides

TRUFFLE PARMESAN FRIES (D) 8

GLAZED BRUSSELS SPROUTS
Local Maple Syrup, Smoked Bacon 11

FRIED PICKLES (G) 7

KENNETT SQUARE MUSHROOMS (D) 9

GRILLED CHINESE BROCCOLI
Orange Sesame Vinaigrette 10

THICK CUT BACON 10

SPICY LAMB BOLOGNESE
Severino Rigatoni, Jersey Crushed Tomatoes,
Wilted Spinach, Basil (D,G) 24

14 OZ. SEVEN HILLS FARM NY STRIP STEAK*
Bernaise Emulsion, Truffle Parmesan Fries,
Spicy Aioli (D) 45

VERLASSO SALMON
Roasted Root Vegetables, Crushed Fingerling Potatoes,
Whole Grain Mustard Sauce (D) 29

MAINE DAYBOAT SCALLOPS
Curried Cauliflower, Golden Raisins, Parsnip,
Caper Brown Butter (G,S) 34

LOCUST POINT FARM HALF CHICKEN
Braised Collard Greens, Wild Mushrooms,
Grilled Lemon, Natural Chicken Jus 27

THAI STEAK & NOODLE SALAD
Baby Arugula, Roasted Mushrooms, Bell Peppers, Carrots,
Spiced Peanuts, Thai Vinaigrette (D,G,N) 26

GRILLED RHODE ISLAND SWORDFISH
Ginger, Garlic, Grilled Chinese Broccoli,
Orange Sesame Vinaigrette (D) 29

Dessert

VANILLA BEAN CREME BRULEE
Spiced Shortbread (D,G) 10

APPLE PIE BREAD PUDDING
Cinnamon Glaze, Pie Crust, Vanilla Ice Cream (D,G) 10

OLIVE OIL CAKE
White Chocolate Cream, Cranberry Sauce, Creme Anglaise,
Almond Tuile, Orange Segments (D,G,N) 10

CHOCOLATE & CARAMEL TART
Chocolate Pistachio Granola, Caramel Sauce, Sea Salt,
Espresso Ice Cream (D,G,N) 10

COOKIE PLATE
Selection of House Made Cookies, Ice Cold Milk (D,G) 10