

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

BUFFALO CAULIFLOWER
Birchrn Blue Cheese, Black Pepper Ranch,
Celery and Carrot (D) 14

BURRATA MOZZERELLA
Figs, Three Springs Farm Apples,
Candied Pecans, Local Honey, Balsamic,
Grilled Sour Dough (D,G,N) 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

THREE CHEESE PIEROGIES
Short Rib Gravy,
Horseradish Creme Fraiche,
Pickled Red Onions (D,G) 14

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

Market Salads

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

BROCCOLI SALAD
Red Grapes, Mint, Feta, Baby Greens,
Golden Raisins, Toasted Sesame Dressing
(D) 13

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

POACHED PEAR SALAD
Artisan Greens, Birchrn 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 BLT SANDWICH
Bibb Lettuce, Beefsteak Tomato, Smoked Bacon, Lemon Caper
Remoulade, Brioche Bun, 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
Brown Sugar Chipotle Glaze, Twice Baked Potato,
Broccoli, Local Cheddar (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 BROCCOLI
Orange Sesame Vinaigrette 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
Whipped Sweet Potato, Baby Bok Choy,
Wild Mushrooms, Miso Butter (D,G) 29

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

LOCUST POINT FARM HALF CHICKEN
Honey Thyme Glaze, Baby Carrots, Spinach,
Pearl Onions, Marsala Sauce 27

THAI STEAK & NOODLE SALAD
Baby Arugula, Roasted Mushrooms, Bell Peppers, Carrots,
Spiced Peanuts, Cilantro, 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

CARAMEL CRANBERRY ALMOND TART
Vanilla Chantilly, Cinnamon Anglaise,
Almond Tuile (D,G,N) 10

CHOCOLATE TURTLE BROWNIE
Malted Pecans, Caramel Sauce,
Vanilla Ice Cream (D,G,N) 10

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