

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
Three Local Cheeses with
Seasonal Jams & Accoutrements
(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 Sadads

BEEF & 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,G) 13

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

Entrees

STUFFED FRENCH TOAST
Cinnamon Apple Compote, Maple Caramel,
Crème Anglaise (D,G) 14

AVOCADO BLT
Fried Egg, Thick Cut Bacon, Lettuce, Tomato, Avocado,
Spicy Aioli, Toasted Brioche, Truffle Fries (D,G) 16

CHICKEN APPLE SAUSAGE SANDWICH
Farm Egg, Spicy Aioli, Baby Arugula, Brioche Bun(D,G) 14

KENNETT SQUARE OMELET
Local Mushrooms, Caramelized Onions,
PA Noble Cheddar, Home Fries (D,G) 14

LANCASTER COUNTY OMELET (D,G)
Smoked Bacon, Goat Cheese, Spinach,
Roasted Tomatoes, Home Fries (D,G) 14

SMOKED SALMON BENEDICT
Baby Spinach, Toasted English Muffin, Old Bay Hollandaise,
Side Salad (D,G) 17

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

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

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

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

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

HOME FRIES 7

FRIED PICKLES (G) 7

CHICKEN APPLE SAUSAGE 7

THICK CUT BACON 8

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

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

Due to Limited Seating We Kindly Request Guests Limit Themselves to 1 Hour and 30 Minutes Dining Time