

- Share -

- CHARCUTERIE BOARD**
Locally Cured Meats & Cheeses, Truffled Honey, Mostarda, Almonds, Grilled Sourdough (G,N) 24
- CRAB DIP**
Maryland Style, Oven Roasted Tomatoes, Local Herbs, Toasted Baguette (D,G,S) 24
- WHITE BEAN & ROASTED GARLIC HUMMUS**
Vegetables, Pita, Crispy Lavash (G) 17
- ROASTED RED PEPPER & WALNUT DIP**
Pomegranate Seeds, Toasted Walnuts, Pita, Crispy Lavash (G,N) 17

- First Course -

- KENNETT SQUARE MUSHROOM SOUP**
Truffle Crème Fraîche, Chives (D,G) 13
- SPRING POTATO SOUP**
Smoked Bacon, Pa Noble Cheddar, Spring Onions (D) 13
- FRENCH ONION SOUP**
Sourdough, Swiss & Provolone (D,G) 14
- WILD SPINACH & ARTICHOKE CROQUETTES**
Cream Cheese, Parmesan, Lemon, Roasted Tomato Relish (D,G) 15
- LOCAL ARTISAN CHEESE**
Jam & Accoutrements (D,G,N) 19
- YELLOWFIN TUNA TARTARE***
Avocado, Sriracha, Sesame Soy Emulsion, Micro Cilantro (G) 18
- OYSTERS ON THE HALF***
Cocktail Sauce, Shallot Mignonette, Lemon (S) MP
- SANDY RIDGE DEVEILED EGGS**
Cage-Free Eggs, Chef's Choice of Filling 11

- Market Salads -

- CAESAR**
Romaine, Red Endive, Sourdough Croutons, Parmesan, Lemon Anchovy Dressing (D,G) 13
- FIFER FARMS STRAWBERRY BURRATA**
Burrata, Baby Arugula, Strawberries, Torn Bread, Pickled Shallot, Raspberry Red Wine Reduction, Local Honey (N) 14
- BEET & ARUGULA**
Shellbark Hollow Goat Cheese, Herb Crème Fraîche, Crispy Polenta 'Croutons' (D) 14
- GEM LETTUCE**
Eagle Road Farm Carrots, Green Goddess Dressing, Toasted Pistachio Nuts (D,N) 14



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



Entrees

- FARMERS PLATE***
Sandy Ridge Cage-Free Eggs Choice of Preparation, Toast, Green Meadow Farm Bacon, Home Fries (D,G) 15
- KENNETT SQUARE OMELET**
Three Sandy Ridge Cage-Free Eggs, Roasted Mushrooms, Caramelized Onions, Sharp Cheddar, Home Fries (D) 15
- LANCASTER COUNTY OMELET**
Three Sandy Ridge Cage-Free Eggs, Smoked Bacon, Goat Cheese, Spinach, Oven Dried Tomatoes, Home Fries (D) 16
- AVOCADO BLT**
Sandy Ridge Cage-Free Fried Eggs, Bacon, Smashed Avocado, Spicy Aioli, Toasted Brioche, Truffle Parmesan Fries (D,G) 17
- THAI STEAK NOODLE SALAD**
Chilled Tenderloin Tips, Udon Noodles, Shiitake, Spiced Peanuts, Local Baby Greens, Cilantro Lime Vinaigrette (G,N) 29
- BEET REUBEN**
Pastrami Spiced Beets, Sauerkraut, Swiss, 1,000 Island, Toasted Pumpnickel, Truffle Parmesan Fries (D,G) 16
- FRIED LOCUST POINT CHICKEN SANDWICH**
Marinated Chicken Thigh, Herb Ranch, Spicy Ep'c Pickles, Romaine, Brioche Bun, Truffle Parmesan Fries (D,G) 18
- OISHII SHRIMP & GRAIN BOWL**
Quinoa, Pickled Spring Radish, Cucumbers, Chickpeas, Snap Peas, Tahini Vinaigrette(G,S) 28
- 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 Bacon Mayo, Bibb Lettuce, Tomato, Grilled Red Onion, Brioche, Truffle Parmesan Fries (D,G) 24
- ADDITIONS 2 Each**
Sandy Ridge Cage-Free Egg
Green Meadow Farm Bacon
Spicy Ep'c Pickles
Kennett Square Mushrooms

- Lunch Combos -

Choice of Soup with Mixed Greens

- TUNA MELT**
Open Faced, Melted Havarti Cheese, Beefsteak Tomatoes, Portuguese Muffin (D,G) 18
- GRILLED CHEESE**
Havarti, Cheddar, Cooper American, Brioche Bread (D,G) 18
- KOCH'S FARM TURKEY CAESAR WRAP**
Chipotle Turkey Salad, Romaine, Crispy Parmesan, Sun-dried Tomato Wrap (D,G) 18
- SHORT RIB TACOS**
Smoked Chili Aioli, Cilantro Lime Salsa, Flour Tortillas (G) 20

<p>GRILLED ASPARAGUS Whipped Feta, Crispy Shallots (D) 11</p> <p>TRUFFLE PARMESAN FRIES Truffle Oil, Grana Padano, Chives (D,G) 9</p>	<p><i>Sides for Two</i></p>	<p>FRIED PICKLES Garlic Panko Crusted, Spicy Mayo (G) 8</p> <p>HOME FRIES 7</p> <p>THICK CUT BACON 9</p>
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Consuming raw or under cooked seafood, shellfish, eggs or meats increases the risk of food borne illness.

A 3% credit card processing fee is applied to all checks, unless using debit cards or cash | 20% Gratuity will be added to Parties 6 or more