

For the Table

BREAD & BUTTER

House Baked Bread,
Seasonal Garnishes (D,G) 8

MARYLAND CRAB DIP

Old Bay Seasoning,
Warm Toast Points (D,G,S) 18

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

POTATO LEEK SOUP

Smoked Bacon Crumble (D,G) 9

OYSTERS ON THE HALF*

Cocktail Sauce, Lemon,
Champagne Mignonette (S) MP

YELLOWFIN TUNA TARTARE*

Avocado, Sesame Soy Emulsion,
Sriracha, True Leaf Micro Cilantro (G) 17

BUFFALO CAULIFLOWER

Birchrun Blue Cheese, Black Pepper
Ranch, Celery and Carrot (D) 15

SMOKED TROUT TOAST

Duck Trap Smoked Trout, Sourdough,
Dill Creme Fraiche, Pickled Chili, Salt &
Vinegar Chips (D,G) 15

SANDY RIDGE FARMS DEVEILED EGGS

Half Dozen Cage-Free Eggs, Chef's
Assortment of Seasonal Fillings 11

BRAISED MEATBALLS

Three Cheese Polenta, Tomato Gravy,
Toasted Baguette (D,G) 14

Entrees

GREEN MEADOW FARM BEEF MEATLOAF

Brown Sugar Chipotle Glaze, Twice Baked Potato,
Broccoli, Local Cheddar (D,G) 26

SPICY LAMB BOLOGNESE

Severino Rigatoni, Jersey Crushed Tomatoes,
Wilted Spinach, Basil (D,G) 26

KENNETT SQUARE OMELET

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

JURGIELEWICZ DUCK BREAST

Hazelnut Creamed Farro, Beets,
Orange Agrodolce (D,G) 36

VERLASSO SALMON

Ginger, Garlic, Grilled Chinese Broccoli,
Orange Sesame Vinaigrette (D) 29

LOCUST POINT FARM HALF CHICKEN

Honey Thyme Glaze, Black Pepper Polenta,
Sauteed Mushrooms, Baby Carrots, Saba 27

THAI STEAK & NOODLE SALAD

Baby Arugula, Roasted Mushrooms, Bell Peppers, Carrots,
Spiced Peanuts, Cilantro, Thai Vinaigrette (D,G,N) 26

NEW JERSEY STRIPED BASS

Tomato & Olive Fregola, Braised Fennel,
Pickled Radish (G) 35

Add Protein

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

Sandwiches

MARYLAND CRAB CAKE BLT SANDWICH

Bibb Lettuce, Beefsteak Tomato, Smoked Bacon, Lemon
Caper Remoulade, Brioche Bun, Mixed Greens (D,G,S) 22

PULLED PORK SANDWICH

Mustard BBQ Sauce, Cabbage Slaw,
Potato Roll, Truffle Fries (D,G) 16

FRIED LOCUST POINT FARM CHICKEN SANDWICH

Shredded Lettuce, Spicy Pickles, Herb Mayo,
Brioche Bun (D,G) 16

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 for Two

GLAZED BRUSSELS SPROUTS

Local Maple Syrup, Smoked Bacon 11

TRUFFLE PARMESAN FRIES (D,G) 8

FRIED PICKLES (G) 7

ROASTED CARROTS

Caraway, Boursin, Mint, Lemon (D) 8

GRILLED BROCCOLI

Orange Sesame Vinaigrette 10

Mocktails

RPM

Iced Tea, Lemonade, Rhubarb Syrup,
Lime 5

JAMES DEAR

Cucumber Juice, Lime, Jalapeno,
Cilantro, Club Soda 5

BENJI, NO!JITO

Cucumber Juice, Agave, Lime,
Mint, Club Soda 5

MY DARLING

Lemonade, Strawberry, Club Soda 5

Market Salads

BEEF & ARUGULA

Shellbark Goat Cheese,
Herb Creme Fraiche, Crispy Polenta
Croutons (D) 13

BLT SALAD

Romaine, Bacon, Tomatoes, Blue Cheese,
Pickled Red Onion, Avocado, Hard Boiled
Egg, Buttermilk Ranch (D) 13

CAESAR SALAD

Grana Padano, Brioche Croutons,
Caesar Dressing (D,G) 12

BURRATA MOZZARELLA

Arugula, Frisee, Marinated Tomatoes,
Balsamic Vinaigrette, Pine Nuts,
Herb Croutons (D,N,G) 15