

Share

First Course

- MARYLAND CRAB DIP
Oven Roasted Tomatoes, Local Herbs,
Toasted Baguette (D,G,S) 24
- ROASTED RED PEPPER
& WALNUT DIP
Pomegranate Seeds, Toasted
Walnuts, Pita, Lavash (G,N) 17
- SHRIMP & AVOCADO DIP
Pickled Jalapeno Peppers,
Micro Cilantro,
House Made Tortillas Chips (D,G,S) 23

- KENNETT SQUARE
MUSHROOM SOUP
Truffle Crème Fraîche, Chives (D,G) 13
- HEIRLOOM TOMATO
GAZPACHO
Cucumber & Tomato Salad, Basil 11
- LOCAL ARTISAN CHEESE
Jams & Accoutrements (D,G,N) 19
- OYSTERS ON THE HALF*
Cocktail, Shallot Mignonette,
Lemon (S) MP

- YELLOWFIN TUNA
TARTARE*
Avocado, Sriracha,
Sesame Soy Emulsion,
Cilantro (G) 18
- SANDY RIDGE
DEILED EGGS
Chef's Assortment of
Seasonal Fillings 11
- HONEY CORNBREAD
Salted Honey Butter,
Strawberry Jam (D,G) 9

Market Salads

- BEET & ARUGULA
Shellbark Hollow Goat Cheese,
Herb Crème Fraîche,
Crispy Polenta 'Croutons' (D) 14
- GRILLED STONE FRUIT
SALAD
Candied Pecans, Arugula, Aged Cheddar,
Crispy Prosciutto, Basil Vinaigrette,
Honey Glaze (D,N) 15

- SUMMER HARVEST SALAD
Baby Lettuces, Heirloom Tomatoes,
Roasted Squash, Baby Carrots, Scallions,
Charred Corn, Crispy Grana Padano,
Green Goddess (D) 14
- CAESAR SALAD
Romaine, Red Endive,
Sourdough Croutons, Parmesan,
Lemon Anchovy Dressing (D,G) 13

- THAI STEAK NOODLE
SALAD
Chilled Tenderloin Tips, Udon Noodles,
Shiitake, Peanuts, Baby Greens, Cilantro
Lime Vinaigrette (G,N) 29
- ADD PROTEIN
Chicken 9 | Organic Tofu 6
Pacific Shrimp 12
Verlasso Salmon 15

Entrees

- FARMERS PLATE
Cage Free Eggs Choice of Preparation, Toast,
Green Meadow Farm Bacon, Home Fries (D,G) 15
- GRILLED CHEESE COMBO
Havarti, American & Cheddar Cheese, Brioche,
Cup of Tomato Soup, Mixed Greens (D,G) 18
- KENNETT SQUARE OMELET
Three Cage Free Eggs, Roasted Mushrooms,
Caramelized Onions, Sharp Cheddar, Home Fries (D) 15
- LANCASTER COUNTY OMELET
Three Cage Free Eggs, Smoked Bacon, Goat Cheese,
Spinach, Oven Dried Tomatoes, Home Fries (D) 16
- HEIRLOOM TOMATO SANDWICH
Pesto Aioli, Fresh Mozzarella, Ciabatta,
House Made Chips (D,G,N) 17
- AVOCADO BLT
Fried Egg, Thick Cut Bacon, Lettuce, Tomato, Avocado,
Spicy Aioli, Toasted Brioche, Truffle Fries (D,G) 17
- BUTTERMILK FRIED
CHICKEN SANDWICH
Marinated Chicken Thigh, Herb Ranch, Spicy Epic Pickles,
Romaine, Brioche Bun, Truffle Fries (D,G) 18

- SOUTHWEST SHRIMP SALAD
Romaine Lettuce, Black Bean & Corn Relish, Brown Rice,
Avocado, Pickled Jalapeno, Cherry Tomato,
Crispy Corn Tortillas, Chipotle Ranch (D,S) 29
- EGGPLANT "PARM"
Burrata, Pomodoro Sauce, Basil Pesto, Roasted Garlic, Saba
(D,G,N) 15/25
- SALMON SLIDERS
Cucumber, Wasabi Aioli, Mixed Greens,
Choice of Soup (D,G) 22
- TUNA MELT
Havarti Cheese, Multi-grain Toast,
Choice of Soup, Mixed Greens (D,G) 18
- VEGAN CHEESE BURGER
Plant based burger, Cheddar, Pickles, Onion, Lettuce,
1000 Island Sauce, Sweet Potato Bun, Fries (G) 24
- GREEN MEADOW FARM
DOUBLE CHEDDAR BURGER
Smoked Bacon Mayo, Bibb Lettuce, Tomato, Grilled Red Onion,
Brioche, Truffle Fries (D,G) 24
- BURGER ADDITIONS 2 each
Cage Free Farm Egg | Spicy Epic Pickles

Sides for Two

- HEIRLOOM TOMATOES
Balsamic, Basil, Crispy Grana (D) 10
- TRUFFLE PARMESAN FRIES
Spicy Aioli (D,G) 9

- FRIED EPIC PICKLES (G) 8
- HOME FRIES 7
- THICK CUT BACON 9

*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*