

GOAT CHEESE WHIPPED RICOTTA

Fifer's Farm Strawberries, Spiced Hazelnuts, Mint, Aged Balsamic, Grilled Sourdough (D,G,N) 19

MARYLAND CRAB DIP

Oven Roasted Tomatoes, Herbs, Toasted Baguette (D,G,S) 25

- To Share -

SNACK BOARD

Bacon Wrapped Dates, Deviled Eggs, Ricotta-Strawberry-Hazelnut Toast Points, Fried Pickles, Red Grapes, Roasted Nuts (D,G,N) 24

LOCAL ARTISAN CHEESE

Choice of 3 Cheeses, Seasonal Accompaniments (D,G,N) 19
Additional Cheese 6

CHARCUTERIE BOARD

Locally Cured Meats & Cheeses, Truffled Honey, Fruitwood Orchard Jam, Marcona Almonds, Grilled Sourdough (D,G,N) 25

- First Course -

KENNETT SQUARE

MUSHROOM SOUP

Truffle Crème Fraîche, Chives (D,G) 14

POTATO LEEK SOUP

Crispy Shallots, Chives (D) 13

FRENCH ONION SOUP

Sourdough, Swiss & Provolone (D,G) 14

OYSTERS ON THE HALF*

Cocktail Sauce, Lemon, Mignonette (S) MP

ROASTED GARLIC HUMMUS

Farm Fresh Crudite, Grilled Pita, Herb Olive Oil (G) 17

WILD SPINACH &

ARTICHOKE CROQUETTES

Cream Cheese, Parmesan, Roasted Tomato Relish (D,G) 15

SANDY RIDGE DEVEILED

EGGS

Cage-Free Eggs, Chef's Assortment of Seasonal Fillings 12

YELLOWFIN TUNA

TARTARE*

Avocado, Sriracha, Sesame Soy Emulsion, Micro Cilantro (G) 18

CAESAR SALAD

Romaine, Red Endive, Sourdough Croutons, Parmesan, Lemon Anchovy Dressing (D,G) 13

LITTLE GEM LETTUCE

SALAD

Eagle Road Farm Carrots, Toasted Pistachios, Green Goddess Dressing (D,N) 14

BEET & ARUGULA SALAD

Shellbark Hollow Goat Cheese, Herb Crème Fraîche, Crispy Polenta 'Croutons' (D,G) 14

🐾 **ADD PROTEIN** Free Range Chicken Breast 9 | Organic Tofu 6 | Pacific Shrimp 12 | Verlasso Salmon 14 🐾

Entrees

IVY CITY SMOKED SALMON CHOPPED SALAD

Local Greens, Pickled Tinkerbell Peppers, Everything Bagel Spice, Pumpnickel Croutons, Creamy Horseradish Dressing (D,G) 26

THAI STEAK NOODLE SALAD

Chilled Tenderloin Tips, Udon Noodles, Shiitake Mushrooms, Spiced Peanuts, Baby Greens, Julienne Vegetables, Cilantro Lime Vinaigrette (G,N) 28

IMPOSSIBLE PATTY MELT

Smoked Onion Jam, Creamy Pepper Sauce, Spicy Pickles, Vegan Provolone, Sourdough, French Fries (G) 25

SPICY LAMB BOLOGNESE

House Made Rigatoni, Jersey Crushed Tomatoes, Wilted Spinach, Basil (D,G) 28

GRILLED CHEESE

Havarti, Cheddar, Cooper American, Brioche Bread, Choice of Mushroom Soup or Potato Leek with Mixed Greens (D,G) 20

WHITE DOG 'DOUBLE CHEDDAR' BURGER*

Green Meadow Farm Smoked Bacon Mayo, Bibb Lettuce, Tomato, Grilled Red Onion, Brioche, Truffle Parmesan Fries (D,G) 25

FIFER'S FARM ASPARAGUS

Lemon Gremolata, Olive Oil (D,G) 11

ROASTED MUSHROOMS

Truffle Breadcrumbs, Sherry Aioli (G) 9

Seasonal

Sides

FRIED PICKLES

Garlic Panko Crusted, Spicy Mayo (G) 9

TRUFFLE FRIES

Grana Padano, Truffle Oil, Chives (D,G) 10

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

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