



Midday Menu



CHARCUTERIE BOARD
Locally Cured Meats & Cheeses,
Truffled Honey, Mostarda, Almonds,
Grilled Sourdough (G,N) 24

**ROASTED RED PEPPER
& WALNUT DIP**
Pomegranate Seeds, Toasted
Walnuts, Pita, Lavash (G,N) 17

**WHITE BEAN & ROASTED
GARLIC HUMMUS**
Warm Pita, Crispy Lavash,
Local Vegetables (G) 17

**MARYLAND STYLE
CRAB DIP**
Oven Roasted Tomatoes, Local Herbs,
Toasted Baguette (D,G,S) 24
Vegetable Crudites per request Add 1

LOCAL ARTISAN CHEESE
Jams & Accoutrements (D,G,N) 19

For the Table

~ Small Plates ~

**KENNETT SQUARE
MUSHROOM SOUP**
Snipped Chives, Truffle Crème Fraîche
(D,G) 13

SPRING POTATO SOUP
Smoked Bacon, Pa Noble Cheddar,
Spring Onions (D) 13

**SANDY RIDGE FARMS
DEVEILED EGGS**
Cage-Free Eggs, Chef's Assortment of
Seasonal Fillings 11

FRENCH ONION SOUP
Sourdough, Swiss & Provolone (D,G) 14

OYSTERS ON THE HALF*
Cocktail Sauce, Lemon, Champagne
Mignonette (S) MP

GEM LETTUCE
Eagle Road Farm Carrots, Green Goddess
Dressing, Toasted Pistachio Nuts (D,N) 14

**YELLOWFIN TUNA
TARTARE***
Avocado, Sriracha, Sesame Soy Emulsion,
Micro Cilantro (G) 18

BEET & ARUGULA SALAD
Shellbark Goat Cheese, Herb Crème
Fraîche, Crispy Polenta Croutons (D) 13

**FIFER FARMS STRAWBERRY
BURRATA**
Baby Arugula, Strawberries, Burrata, Torn
Bread, Pickled Shallot, Raspberry Red
Wine Reduction, Local Honey (N) 14

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

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

~ Large Plates ~

**FRIED LOCUST POINT FARM CHICKEN
SANDWICH**
Marinated Chicken Thigh, Herb Ranch, Spicy Epic Pickles,
Romaine, Brioche Bun, Truffle Fries (D,G) 18

GRILLED CHEESE COMBO
Havarti, American & Cheddar Cheese, Brioche, Cup of Tomato
Soup, Mixed Greens (D,G) 18

VEGAN CHEESE BURGER
Double Smash Patties, Vegan Cheddar, Caramelized Onions,
Adobo Steak Sauce, Romaine, Mushroom "Bacon",
Sweet Potato Bun (G) 24

OISHII SHRIMP & GRAIN BOWL
Quinoa, Pickled Spring Radish, Cucumbers, Chickpeas, Snap
Peas, Tahini Vinaigrette(G,S) 28

SPICY LAMB BOLOGNESE
Severino Rigatoni, Jersey Crushed Tomatoes, Wilted Spinach,
Basil (D,G) 27

**KOCH'S FARM TURKEY CAESAR SALAD
WRAP**
Chipotle Turkey Salad, Romaine, Crispy Parmesan,
Sun-dried Tomato Wrap, Local Mixed Greens (D,G) 17

THAI STEAK NOODLE SALAD
Chilled Tenderloin Tips, Udon Noodles, Shiitake Mushrooms,
Spiced Peanuts, Baby Greens, Julienne Vegetables, Cilantro Lime
Vinaigrette (G,N) 29

WHITE DOG DOUBLE CHEDDAR BURGER*
Green Meadow Farm Smoked Bacon Mayo, Bibb Lettuce,
Grilled Red Onions, Brioche, Truffle Parmesan Fries (D,G) 24

ADDITIONS 2 EACH
Sandy Ridge Fried Egg
Green Meadow Farm Bacon
Spicy Epic! Pickles
Kennett Square Mushrooms

GRILLED ASPARAGUS
Whipped Feta, Crispy Shallots (D) 11

TRUFFLE FRIES
Truffle Oil, Grana Padano, Chives (D,G) 9

FRIED EP!C PICKLES (G) 8

Sides for Two

ROASTED MUSHROOMS
Truffle Bread Crumbs, Sherry Aioli (D,G) 9

"HASH BROWN"
Horseradish, Pickled Shallots, Herbs (D,G) 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