

For the Table

ROASTED GARLIC HUMMUS

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

GOAT CHEESE WHIPPED RICOTTA

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

LOCAL ARTISAN CHEESE

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

- First Course -

KENNETT SQUARE MUSHROOM SOUP

Truffle Crème Fraîche, Chives (D) 14

FRIED PICKLES

Garlic Panko Crusted, Spicy Mayo (G) 9

POTATO LEEK SOUP

Crispy Shallots, Chives (D) 13

LITTLE GEM LETTUCE SALAD

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

WILD SPINACH & ARTICHOKE CROQUETTES

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

BEEF & ARUGULA SALAD

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

SANDY RIDGE DEVEILED EGGS

Cage-Free Eggs, Chef's Choice of Filling 12

ADD ORGANIC TOFU 6

- Entrees -

PASTA PRIMAVERA

Asparagus, Peas, Tomato, Broccoli, House Made Rotini, Pesto Cream, Lemon Breadcrumbs (D,G) 22

THAI NOODLE SALAD - V

Organic Tofu, Udon Noodles, Shiitake Mushrooms, Peanuts, Baby Greens, Vegetables, Cilantro Lime Vinaigrette (G,N) 22

IMPOSSIBLE PATTY MELT

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

- Seasonal Sides -

FIFER'S FARM ASPARAGUS

Lemon Gremolata, Olive Oil (D,G) 11

SMOKEY MAC N CHEESE

House Made Macaroni, Smoked Gouda, Butter Breadcrumbs (D,G) 10

ROASTED MUSHROOMS

Truffle Breadcrumbs, Sherry Aioli (G) 9

TRUFFLE FRIES

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

V- Denotes Can Be Prepared Vegan

*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