

For the Table

ROASTED GARLIC HUMMUS

Farm Fresh Crudite, Grilled Pita, Lavash Chips, Herb Marinated Baby Carrots (G) 17

GOAT CHEESE WHIPPED RICOTTA

Local Roasted Pears, Grapes, Balsamic, Spiced Hazelnuts, Grilled Sourdough (D,G,N) 18

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) 13

AUTUMN SQUASH BISQUE

Roasted Pumpkin Seeds, Chili Oil 12

BUFFALO CAULIFLOWER

Black Pepper Ranch, Birchrunch Blue Cheese Crumble, Carrots & Celery (D,G) 15

SANDY RIDGE DEVEILED EGGS

Cage-Free Eggs, Chef's Choice of Filling 11

FALL HARVEST SALAD

Tuscan Kale, Arugula, Butternut Squash, Cauliflower, Apples, Candied Pecans, Pepitas, Pennsylvania Maple-Dijon Vinaigrette (N) 14

BEEF & ARUGULA SALAD

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

ADD ORGANIC TOFU 6

- Entrees -

FALL VEGETABLE FETTUCCHINE

Broccoli Rabe, Fire Roasted Peppers, Tomato, Curly Fettuccine, Garlic Cream, Toasted Parmesan (D,G) 25

THAI NOODLE SALAD - V

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

VEGAN CHEESE BURGER

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

- Seasonal Sides -

ROASTED BRUSSELS SPROUTS

Pennsylvania Maple Dressing 10

ROASTED MUSHROOMS

Truffle Breadcrumbs, Sherry Aioli (G) 9

FRIED PICKLES

Garlic Panko Crusted, Spicy Mayo (G) 9

TRUFFLE FRIES

Grana Padano, Truffle Oil, Chives (D) 9

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

