

For the Table

HAWAIIAN ROLLS

Sea Salt,
Honey Butter (D,G) 10

LOCAL ARTISAN CHEESE

Seasonal Jams &
Accompaniments (D,G,N) 19

ROASTED GARLIC
HUMMUS

Roasted Squash, Pepitas (G) 14

First Course

SANDY RIDGE DEVEILED EGGS

Half Dozen, Cage Free, Traditional Filling, Chives (D) 11

GOAT CHEESE WHIPPED RICOTTA

Pomegranate Seeds, Hazelnut Crumble,
Toasted Sourdough (D,G,N) 17

KENNETT SQUARE MUSHROOM SOUP

Crème Fraîche, Snipped Chives
White Truffle Oil (D,G) 13

ROASTED BUTTERNUT SQUASH SOUP

Apple Slaw, Pepitas (D,G) 13

Market Salads

ARUGULA & BEETS - V

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

THREE SPRINGS FARM APPLE SALAD

Tuscan Kale, Arugula, Red Endive, Dried Cranberries,
Candied Walnuts, Balsamic Vinaigrette, PA Noble Cheddar,
Apple Butter (D,N) 14

POACHED PEAR SALAD

Fall Greens, Birchrun Blue Cheese, Hazelnuts Lemon Oil
(D,N) 14

Add Organic Tofu 6

Entrees

THAI NOODLE SALAD

Shiitake Mushrooms, Julienne Vegetables, Baby Greens,
Peanuts, Organic Tofu, Cilantro Lime Vinaigrette (D,N,S) 22

ORGANIC VEGAN TOFU - V

Bell Pepper Piperade, Marinated Cherry Tomatoes,
Lemon Olive Oil, Saba (D) 19

VEGAN CHEESE BURGER

Plant Based Burger, Cheddar, Pickles, Onion, Lettuce,
1000 Island Sauce, Sesame Seed Bun, Fries (G) 24

Sides

ROASTED BRUSSELS SPROUTS - V

PA Maple Syrup 10

TWICE BAKED POTATO(D) 9

TRUFFLE PARMESAN FRIES

Spicy Aioli (D,G) 9

FRIED EPIC PICKLES (G) 8

CHARRED BROCCOLI - V 9

House Made Desserts

APPLE CRISP CHEESECAKE

Apple Compote, Walnut Streusel,
Caramel Sauce (D,G,N) 12

VANILLA BEAN CREME BRULÈE

Shortbread Cookie (D,G) 10

ICE CREAM & SORBET

Ask your server about our daily selections (D) 7.5

PUMPKIN BREAD PUDDING

Honey Cornbread, Cranberry, Vanilla Ice Cream (D,G) 12

CHOCOLATE HAZELNUT
CRUNCH TORTE

Devils Food, Milk Chocolate Mousse, Hazelnut (D,G,N) 12

V- Denotes Can Be Prepared Vegan

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