

<p>WHIPPED SHELLBARK HOLLOW GOAT CHEESE Fig Jam, Pickled Pears, Toasted Almonds, Warm Sourdough (D,G,N) 17</p>	<p><i>For the Table</i></p> <p>LOCAL ARTISAN CHEESE Seasonal Jam & Accompaniments (D,G,N) 19</p>	<p>ROASTED RED PEPPER & WALNUT DIP - V Pomegranate Seeds, Toasted Walnuts, Pita, Lavash (G,N) 17</p>
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- First Course -

- KENNETT SQUARE MUSHROOM SOUP
Crème Fraîche, Snipped Chives, White Truffle Oil (D,G) 13
- BUTTERNUT SQUASH BISQUE
Green Apple Granola, Pennsylvania Maple Syrup (D,G) 13
- SANDY RIDGE DEVEILED EGGS
Cage-Free, Traditional Filling, Chives 11
- BUFFALO CAULIFLOWER
Black Pepper Ranch, Birchrun Blue Cheese Crumbles,
Carrots & Celery (D,G) 15

- Entrees -

- SPICY THAI NOODLE SALAD - V
Shiitake Mushrooms, Julienne Vegetables,
Baby Greens, Peanuts, Organic Tofu,
Cilantro Lime Vinaigrette (G,N) 22
- BUTTERNUT SQUASH RAVIOLI
Brown Butter, Wild Mushrooms, Pepitas Gremolata,
Rosemary Pesto, Grana Padana (D,G) 25
- VEGAN CHEESE BURGER - V
Plant Based Burger, Cheddar, Pickles, Onion, Lettuce,
1000 Island Sauce, Sesame Seed Bun, Fries (G) 24

- Market Salads -

- ARUGULA & BEETS
Shellbark Goat Cheese, Herb Crème Fraîche,
Polenta 'Croutons' (D) 14
- HIGHLAND ORCHARD
POACHED PEAR - V
Baby Iceberg, Bacon, Cage-Free Hard-Boiled Egg, Blue
Cheese, Crouton Crumbles, Warm Spice Vinaigrette (D,G) 15
- WINTER HARVEST - V
Tuscan Kale, Arugula, Butternut Squash, Cauliflower,
Apples, Candied Pecans, Pepitas,
Pennsylvania Maple- Dijon Vinaigrette (N) 14

ADD Organic Tofu 6

- Seasonal Sides -

- TRUFFLE PARMESAN FRIES
Shaved Grana Padano, White Truffle Oil (D,G) 9
- FRIED EP!C PICKLES
Garlic Panko Crusted, Spicy Mayo (D,G) 8
- BRUSSELS SPROUTS
Pennsylvania Maple Syrup 12
- ROASTED MUSHROOMS - V
(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*

V- Denotes Can Be Prepared Vegan

