

## For the Table

HOUSE MADE  
SOFT PRETZEL BREAD  
Spinach & Artichoke Spread,  
Honey Butter (D,G) 10

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

ROASTED GARLIC HUMMUS  
Epic Pickles Giardiniera,  
Grilled Pita & Lavash (G) 14

## First Course

SANDY RIDGE DEVEILED EGGS  
Half Dozen, Cage Free, Traditional Filling, Chives 11

KUNG PAO CAULIFLOWER  
Cucumber, Scallions, Chilis, Crushed Peanuts,  
Soy-Ginger Glaze (N) 15

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

CARROT GINGER BISQUE  
Coconut, Cashew "Cream", Blue Moon  
Acres Micro Cilantro (N) 12

## Market Salads

ARUGULA & BEETS\*  
Shellbark Goat Cheese,  
Herb Crème Fraîche,  
Polenta 'Croutons' (D) 14

BURRATA SALAD  
Spring Peas, Green Herbs, Local Honey,  
Extra Virgin Olive Oil, Everything Spice (D) 15

Add Organic Tofu 6

## Entrees

THAI NOODLE SALAD  
Shiitake Mushroom, Julienne Vegetables, Baby Greens,  
Peanuts, Organic Tofu, Cilantro Lime Vinaigrette (N) 22

VEGAN CHEESE BURGER  
Plant based burger, Cheddar, Pickles, Onion, Lettuce,  
1000 Island Sauce, Sesame Seed Bun, Fries (G) 24

ORGANIC VEGAN TOFU\*  
Crispy Potatoes, Lemon Yogurt, Marinated Olives,  
Oven Roasted Tomatoes (D) 19

## Sides

GRILLED ASPARAGUS\*  
Farm Egg, Truffle Vinaigrette 10

CHARRED BROCCOLI  
9

TRUFFLE PARMESAN FRIES  
Spicy Aioli (D,G) 9

FRIED EP!C PICKLES (G) 8

CRISPY POTATOES\*  
Chimichurri, Preserved Lemon Yogurt (D) 9

## House Made Desserts

CARROT CHEESECAKE  
Coconut Coulis, Golden Raisins, Lace Tuile (D,G) 12

VANILLA BEAN CREME BRULÉE  
Shortbread Cookie, Fresh Berries (D,G) 10

CHOCOLATE TURTLE BROWNIE  
Malted Pecans, Caramel Sauce, Ice Cream (D,G,N) 12

PEANUT BUTTER CRUNCH  
Chocolate Ganache, Caramel,  
Malted Pretzel Crunch (D,G,N) 12

STRAWBERRY SHORTCAKE  
Vanilla Sponge Cake, Strawberries,  
Vanilla Chantilly (D,G) 12

\* Denotes Can Be Prepared Vegan