

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

GOAT CHEESE WHIPPED RICOTTA
Balsamic Macerated Strawberries, Hazelnut, Basil, Toasted
Sourdough (D,G,N) 17

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

YELLOW TOMATO GAZPACHO
Watermelon & Cucumber Salad,
Chili Oil (G) 12

Market Salads

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

BROADWING FARM
HEIRLOOM TOMATOES*
Blackberries, Basil, Saba, Pink Peppercorn, Olive Oil,
Crunchy Torn Bread (G) 14

GREEK SALAD*
Gem Lettuce, Olives, Feta, Roasted Peppers,
Artichoke Barigoule, Marinated Red Onion (D) 14

Add Organic Tofu 6

Entrees

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

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

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

Sides

GLAZED CUCUMBERS*
Sweet & Sour Glaze, Peanuts, Mixed Herbs (N) 9

HEIRLOOM TOMATOES* 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