

*For the Table*

**ROASTED GARLIC HUMMUS**

Farm Fresh Crudite, Grilled Pita, Lavash Chips, Carrot  
Chermoula (G) 17

**BREAD BASKET**

House Made Hawaiian Rolls, Sea Salt Whipped Butter,  
Fruitwood Orchard Spicy Honey, B & B Pickles (D,G) 12

**GOAT CHEESE WHIPPED RICOTTA**

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

**LOCAL ARTISAN CHEESE**

Jam & Accoutrements (D,G,N) 19

*- 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, Birchrun 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 FETTUCCINE**

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

**FRIED PICKLES**

Garlic Panko Crusted, Spicy Mayo (G) 9

**ROASTED MUSHROOMS**

Truffle Breadcrumbs, Sherry Aioli (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 convenience fee is applied to all checks, unless using debit cards or cash

