

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

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

HEIRLOOM TOMATO PANZANELLA

Local Tomatoes, Pepperoncini,
Grilled Cheese Croutons (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*

Sauteed Haricot Vert & Shallots, Mushrooms,
Lemon Olive Oil, (D) 19

VEGAN CHEESE BURGER

Plant based burger, Cheddar, Pickles, Onion, Lettuce,
1000 Island Sauce, Sesame Seed Bun, Fries (G,N) 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

CHARRED ZUCCHINI

Red Chermoula, Lemon Yogurt,
Honey, Cashew (D,N) 10

House Made Desserts

BLUEBERRY ALMOND CAKE

Blueberry Sauce, Amaretto, Vanilla Ice Cream (D,G,N) 12

VANILLA BEAN CREME BRULÉE

Shortbread Cookie, Fresh Berries (D,G) 10

ICE CREAM & SORBET

Ask your server about our daily selections (D) 7.5

BROWNIE SUNDAE

Toasted Marshmallow Sauce, S'mores Granola,
Vanilla Ice Cream (D,G,N) 12

CHOCOLATE MOUSSE CAKE

Devil's Food, Milk Chocolate Mousse,
Dark Chocolate Crumb (D,G) 12

* Denotes Can Be Prepared Vegan