

- To Share -

- BREAD BASKET**
House Made Hawaiian Rolls, Sea Salt Butter, Spicy Honey, B & B Pickles (D,G) 10
- MARYLAND CRAB DIP**
PA Noble Cheddar, Ritz Cracker Crumble, Toasted Baguette (D,G,S) 25
- LOCAL ARTISAN CHEESE**
Choice of Three, Seasonal Accompaniments (D,G,N) 19
Additional Cheese 6
- FOOT LONG HOT DOG**
All Beef, Butter Toasted Bun, Local & House Made Condiments (D,G) 23
- SNACK BOARD**
Mortadella, Pepperoni, Pepper Shooters, Local Cheese, Chips, Deviled Eggs, Fruits, Nuts, Pickles (D,G,N) 22
- GOAT CHEESE WHIPPED RICOTTA**
Roasted Pears, Grapes, Balsamic, Spiced Hazelnuts, Grilled Sourdough (D,G,N) 19
- ROASTED GARLIC HUMMUS**
Grilled Pita, Lavash Chips, Carrot Chermoula (G) 16

- First Course -

- KENNETT SQUARE MUSHROOM SOUP**
Truffle Crème Fraîche, Chives (D,G) 14
- SQUASH BISQUE**
Roasted Pumpkin Seeds, Chili Oil 12
- FRENCH ONION SOUP**
Sourdough Crouton, Melted Swiss & Provolone (D,G) 14
- SANDY RIDGE DEVILED EGGS**
Traditional Filling, Crispy Shallots, Smoked Paprika (G) 12
- WILD MUSHROOM TOAST**
Pickled Shallots, Maplebrook Farm Stracciatella, Grilled Sourdough (D,G) 15
- YELLOWFIN TUNA TARTARE***
Avocado, Sriracha, Sesame Soy Emulsion, Micro Cilantro (G) 18
- SMOKEY MAC & CHEESE**
Pulled Pork, Carolina BBQ Glaze, Smoked Gouda, Pickled Jalapenos (D,G) 16
- OYSTERS ON THE HALF***
Cocktail Sauce, Lemon, Mignonette (S) MP
- BUFFALO CAULIFLOWER**
Black Pepper Ranch, Birchrun Blue Cheese Crumble, Carrots & Celery (D,G) 16
- BEEF & ARUGULA SALAD**
Shellbark Hollow Goat Cheese, Herb Crème Fraîche, Crispy Polenta 'Croutons' (D,G) 14
- WINTER HARVEST SALAD**
Broccoli, Cauliflower, Apples, Craisins, Pepitas, Pecans, Blue Cheese, Local Greens, Maple-Dijon Vinaigrette (D,N) 14
- CAESAR SALAD**
Romaine, Red Endive, Sourdough Crouton, Parmesan, Lemon Anchovy Dressing (D,G) 14
- ADD PROTEIN TO SALAD**
Free Range Chicken Breast 9
Organic Tofu 6
Pacific Shrimp 12
Verlasso Salmon 15

Entrees

- ROTISSERIE ROASTED GIANNONE FARMS HALF CHICKEN**
Smoky Mac & Cheese, Herb Chicken Jus (D,G) 29
- FLOUNDER PICCATA**
Lemon Caper Butter, Creamy Crab & Broccoli Orzo (D,G,S) 38
- SHRIMP & SCALLOP PASTA**
Broccoli Rabe, Fire Roasted Peppers, Tomato, Curly Fettuccine, Garlic Cream, Toasted Parmesan (D,G,S) 28
- NEW YORK STRIP FRITES***
14 oz Black Rock Farm Angus, Red Wine Shallot Butter, House Steak Sauce, Truffle Parmesan Fries (D,G) 55
- ASIAN BBQ PORK SPARE RIBS**
Spicy Linvilla Orchard Pear Slaw, Sesame Crusted Steamed Rice (G) 29
- SPICY LAMB BOLOGNESE**
House Made Rigatoni, Jersey Crushed Tomatoes, Wilted Spinach, Whipped Basil Ricotta (D,G) 28
- GREEN MEADOW FARM BEEF MEATLOAF**
Roasted Fingerling Potatoes, Swiss Chard, Crispy Onions, Mushroom Gravy (D,G) 29
- MEADOW RUN FARM LAMB SHANK**
Honey Nut Squash, Tomato, Olives, Soft Parmesan Polenta (D) 42
- VERLASSO SALMON**
Pecan Crusted, Maple Bourbon Glaze, Roasted Yams, Apples, Eagle Road Farm Lacinato Kale (D,G,N) 32
- PAN SEARED RAINBOW TROUT**
Crab Roe Brown Butter Almandine, Pommies Puree, Dilly Green Beans, Fennel Herb Salad (D,S) 29
- SPICY THAI STEAK SALAD***
Chilled Tenderloin Tips, Udon Noodles, Shiitake Mushrooms, Peanuts, Baby Greens, Julienne Vegetables, Cilantro Lime Vinaigrette (G,N) 28
- 8 OZ CENTER CUT FILET MIGNON**
Birchrun Blue Cheese Butter, Smoked Onion Jam, Broccolini (D) 57
- IVY CITY SMOKED SALMON CHOPPED SALAD**
Local Greens, Tomato, Pickled Tinkerbell Peppers, Citrus, Everything Bagel Spice, Pumpnickel Croutons, Creamy Horseradish Dressing (G,D) 25
- WHITE DOG 'DOUBLE CHEDDAR' BURGER***
Green Meadow Farm Smoked Bacon Mayo, Bibb Lettuce, Tomato, Grilled Red Onion, Brioche, Truffle Parmesan Fries (D,G) 25
- BURGER ADDITIONS 2 Each**
Sandy Ridge Farm Cage-Free Egg | Spicy Epic Pickles
Thick Cut Bacon | Kennett Square Mushrooms

CRISPY BRUSSEL SPROUTS
Pennsylvania Maple Dressing, Bacon 11

BROCCOLINI
Toasted Garlic, Olive Oil 11

SESAME CRUSTED STEAMED RICE
Spicy Linvilla Orchard Pear Slaw, Soy Sauce 9

Seasonal Sides

FRIED PICKLES
Garlic Panko Crusted, Spicy Mayo (G) 9

TRUFFLE FRIES
Grana Padano, Truffle Oil, Chives (D) 10

POMMES PUREE
Herby Chicken Jus (D) 9

**Consuming raw or under cooked seafood, shellfish, eggs or meats increases the risk of food borne illness.
A 3% credit card surcharge is applied to all checks, unless using debit cards or cash | 20% Gratuity will be added to Parties 6 or more*