

*Share*

- ROASTED GARLIC HUMMUS  
Epic Pickles Giardiniera, Grilled Pita & Lavash (G) 15
- MARYLAND CRAB DIP  
Oven Roasted Tomatoes, Local Herbs, Toasted Baguette (D,G,S) 24
- HAWAIIAN ROLLS  
Maldon, Honey Butter (D,G) 10
- LOCAL ARTISAN CHEESE  
Seasonal Jams & Accompaniments (D,G,N) 19

*First Course*

- KENNETT SQUARE MUSHROOM SOUP  
Snipped Chives, Truffle Creme Fraiche (D,G) 13
- BUTTERNUT SQUASH SOUP  
Apple Slaw, Spiced Pecans (D,N) 13
- BROCCOLI CHEDDAR TOAST  
Sharp Cheddar, Thick Cut Sourdough, House Made Pickles (D,G) 15
- KENNETT SQUARE MUSHROOM ARANCINI  
Preserved Lemon-Truffle Aioli, Sage, Shaved Pecorino (D,G) 16
- YELLOWFIN TUNA TARTARE\*  
Avocado, Sesame Soy Emulsion, Sriracha, True Leaf Micro Cilantro (G) 18
- GENERAL TSO'S CAULIFLOWER  
Rice Flour Batter, Sesame Seeds, Cilantro (G) 15
- SANDY RIDGE FARMS DEVEILED EGGS  
Half Dozen Cage-Free Eggs, Caviar 11
- OYSTERS ON THE HALF\*  
Cocktail Sauce, Lemon, Champagne Mignonette (S) MP

*Market Salads*

- BEET & ARUGULA  
Shellbark Goat Cheese, Herb Creme Fraiche, Crispy Polenta Croutons (D,G) 14
  - CAESAR SALAD  
Romaine, Red Endive, Crouton, Parmesan Crisp, Lemon Anchovy Dressing (D,G) 13
  - AUTUMN GRAIN SALAD  
Roasted Fall Vegetables, Apple, Farro, Grilled Scallion Ranch, Craisins, Honey Sherry Vinaigrette (G) 14
  - POACHED PEAR SALAD  
Baby Greens, Shaved Fennel, Blue Cheese, Aged Balsamic, Candied Pecans (G,N) 14
- ADD PROTEIN    Locust Point Farm Chicken 9 | Organic Tofu 6 | Pacific Shrimp 12 | Verlasso Salmon 15

*Entrees*

- VERLASSO SALMON  
Braised Red Cabbage, Celery Root Puree, Apple (D) 31
  - IDAHO RAINBOW TROUT  
Curried Cauliflower, Pickled Raisins, Capers, Olives, Chermoula (D) 30
  - GRILLED DUROC PORK STEAK  
Butternut Squash "Farrotto", Wilted Spinach, Trumpet Mushrooms, Balsamic Pork Jus (D,G) 29
  - SPICY LAMB BOLOGNESE  
Severino Rigatoni, Jersey Crushed Tomatoes, Wilted Spinach, Basil (D,G) 27
  - SHRIMP ABLT SALAD  
Bibb Lettuce, Avocado, Tomato, Smoked Bacon, Pickled Red Onions, Chipotle Ranch (D,S) 27
  - GREEN MEADOW FARM BEEF MEATLOAF  
Brown Sugar Chipotle Glaze, Broccoli Twice Baked Potato, Local Cheddar (D,G) 28
  - BEER CAN CHICKEN  
1/2 Roasted Freebird Chicken, Roasted Brussels Sprouts, Whipped Sweet Potato, Cranberry Demi Glace (D,G) 31
  - BUTTERNUT SQUASH RAVIOLI  
Roasted Butternut Squash, Shaved Brussels Sprouts, Prosciutto, Sage Cream (D,G) 26
  - PAN SEARED SWORDFISH  
Marinated Sweet Peppers, Broccoli Rabe, Gigante Beans, Spanish Chorizo, Herb Bread Crumbs (D,G) 34
  - 1855 BLACK ANGUS NEW YORK STRIP  
Red Wine Shallot Butter, Watercress Salad, Truffle Parmesan Fries, House Steak Sauce (D,G) 56
  - THAI STEAK NOODLE SALAD  
Chilled Tenderloin Tips, Udon Noodles, Shiitake Mushrooms, Spiced Peanuts, Baby Greens, Julienne Vegetables, Cilantro Lime Vinaigrette (G,N) 29
  - AUTUMN COBB SALAD  
Grilled Chicken Breast, Diced Apple, Smoked Bacon, Hard Boiled Egg, Pecans, Crumbled Goat Cheese, Honey Mustard Vinaigrette (D,N) 25
  - VEGAN CHEESE BURGER  
Plant Based Burger, Cheddar, Pickles, Onion, 1000 Island Sauce, Sweet Potato Bun, Fries (G) 24
  - GREEN MEADOW FARM DOUBLE CHEDDAR BURGER\*  
Smoked Bacon Mayo, Bibb Lettuce, Grilled Red Onion, Brioche Bun, Truffle Parmesan Fries (D,G) 24
- ADDITIONS 2 Each  
Sandy Ridge Fried Egg | Green Meadow Farm Bacon  
Spicy Epic! Pickles | Kennett Square Mushrooms

*Sides for Two*

- DELICATA SQUASH RINGS  
Malt Aioli 10 (G)
- CRISPY BRUSSELS SPROUTS  
Bacon, PA Maple Syrup, Sea Salt (G) 10
- ROASTED MUSHROOMS  
Truffle Bread Crumbs, Sherry Aioli (D,G) 9
- TRUFFLE PARMESAN FRIES  
Truffle Oil, Grana, Chives (D,G) 10
- FRIED EPIC PICKLES (G) 8
- SAUTEED BROCCOLI RABE  
Grilled Scallion Aioli, Pecorino, Lemon (D,G) 10

\*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

20% Gratuity will be added to Parties 5 or more