

~ <i>To Share</i> ~		~ <i>First Course</i> ~	
BREAD BASKET House-made Hawaiian Rolls, Sea Salt Butter, Spicy Honey, B & B Pickles (D,G) 12		POTATO & PA NOBLE CHEDDAR PIEROGIES House Made, Crispy Bacon, Summer Peppers, Green Onions, Brown Butter, Sour Cream (D,G) 16	
FOOT LONG HOT DOG All Beef, Butter Toasted Bun, Local & House-made Condiments (D,G) 22		ROTISSERIE CHICKEN WINGS Birchrun Blue Cheese, Pickled Vegetables (D,G) 17	
CARAMELIZED ONION DIP House-made Ranch Potato Chips, Farm Fresh Crudite (D,G) 17		BEET & ARUGULA Shellbark Hollow Goat Cheese, Herb Crème Fraîche, Crispy Polenta ‘Croutons’ (D,G) 14	
SNACK BOARD Locally Cured Meats, Cheese, Deviled Eggs, Pickles, Chips, and Varying Accoutrements. (D,G,N) 23		LITTLE GEM SALAD Local Heirloom Tomatoes, Cucumber, Toasted Pistachios, Pickled Onion, Green Goddess (D,N) 14	
LOCAL ARTISAN CHEESE Choice of 3 Cheeses, Seasonal Accompaniments (D,G,N) 19 <i>Additional Cheese</i> 6		CAESAR SALAD Romaine, Red Endive, Sourdough Crouton, Parmesan, Lemon Anchovy Dressing (D,G) 13	
GOAT CHEESE WHIPPED RICOTTA Fifer Orchards Farm Strawberries, Spiced Hazelnuts, Mint, Aged Balsamic, Grilled Sourdough (D,G,N) 19		ADD PROTEIN TO SALAD Free-Range Chicken Breast 9 Pacific Shrimp 12 Organic Tofu 6 Verlasso Salmon 14	
OYSTERS ON THE HALF* Cocktail Sauce, Lemon, Mignonette (S) 22			
KENNETT SQUARE MUSHROOM SOUP Truffle Crème Fraîche, Chives (D) 14			
YELLOW TOMATO GAZPACHO Oak Grove Farm Watermelon, Chili Oil (G) 13			
FRENCH ONION SOUP Sourdough Crouton, Melted Swiss & Provolone (D,G) 14			
FRIED PICKLES Assorted Pickle Styles, Panko Crusted, Spicy Aioli (G) 13			
SANDY RIDGE FARM DEVILED EGGS Traditional Filling, Crispy Shallots, Smoked Paprika (G) 12			
YELLOWFIN TUNA TARTARE* Avocado, Sriracha, Sesame Soy Emulsion, Micro Cilantro (G) 18			
SUMMER BERRIES SALAD Birchrun Blue Cheese, Shaved Fennel, Baby Greens, Savory Granola, Honey Raspberry Vinaigrette (D,G) 14			

..... <i>Farm Features</i>	
SUNNY HARVEST CO-OP SHISHITO PEPPERS Yogurt, Chili Flake, Black Garlic Molasses (D,G) 14	
CEDAR MEADOW FARM HEIRLOOM TOMATOES Heirloom Tomatoes, Basil, Extra Virgin Olive Oil, Sea Salt 11	
SEPTEMBER FARM CHEDDAR CHEESE CURDS Hot Honey Drizzle, Horseradish Ranch Dipping Sauce (D,G) 16	
LANCASTER FARM FRESH CO-OP SUMMER MELONS Feta and Herb Oil (D) 11	

..... <i>Entrees</i>	
IVY CITY SMOKED SALMON CHOPPED SALAD Local Greens, Pickled Tinkerbell Peppers, Everything Bagel Spice, Pumpernickel Croutons, Creamy Horseradish Dressing (D,G) 27	
ROTISSERIE FREEBIRD HALF CHICKEN Amish Style Potato Salad, Herby Chicken Jus (D) 29	
ASIAN BBQ PORK RIBS Indian Orchard Cucumber & Watermelon Salad, Sesame Crusted Steamed Rice (G) 29	
JERSEY FLOUNDER PICCATA Lemon Caper Butter, Creamy Crab & Broccoli Orzo (D,G,S) 39	
LAMB LONDON BROIL 12oz Lamb Steak, Buzby Farm Cucumber & Tomato Salad, Yogurt, Mint Salsa Verde (D) 45	
GREEN MEADOW FARM BEEF MEATLOAF Country Style Mashed Potatoes, Swiss Chard, Crispy Onions, Mushroom Gravy (D,G) 29	
SPICY THAI STEAK SALAD* Chilled Tenderloin Tips, Udon Noodles, Shiitake Mushrooms, Peanuts, Baby Greens, Julienne Vegetables, Cilantro Lime Vinaigrette (G,N) 28	
DEVILED CRAB CAKE SANDWICH Fried Deviled Crab Cake, Cocktail Sauce, Cole Slaw, Brioche Bun, Truffle Fries (D,G,S) 24	
SEAFOOD BUCATINI Bay Scallops, Shrimp, Baby Zucchini, Corn, Tomato, Garlic, White Wine, Lemon Breadcrumbs (D,G,S) 30	
NEW YORK STRIP FRITES* 14 oz Black Rock Farm Angus, Red Wine Shallot Butter, House Steak Sauce, Truffle Parmesan Fries (D,G) 60	
VERLASSO SALMON Grilled Corn, Sugar Snap Peas, Pancetta, Roasted Summer Pepper (D,G) 33	
IMPOSSIBLE PATTY MELT Smoked Onion Jam, Spicy Pickles, Creamy Pepper Sauce, Vegan Provolone, Sourdough, French Fries (G) 25	
SPICY LAMB BOLOGNESE House Made Rigatoni, Jersey Crushed Tomatoes, Wilted Spinach, Basil Ricotta (D,G) 28	
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 Cage-Free Egg Kennett Square Mushrooms Spicy Epic Pickles Black Pepper Bacon	

**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.