

~ To Share ~

- BREAD BASKET
House-made Hawaiian Rolls,
Sea Salt Butter, Spicy Honey,
B & B Pickles (D,G) 12
- FOOT LONG HOT DOG
All Beef, Butter Toasted Bun, Local &
House-made Condiments (D,G) 22
- CARAMELIZED ONION DIP
House-made Ranch Potato Chips, Farm
Fresh Crudite (D,G) 17
- SNACK BOARD
Locally Cured Meats, Cheese,
Deviled Eggs, Pickles, Chips, &
Varying Accoutrements. (D,G,N) 24
- LOCAL ARTISAN CHEESE
Choice of 3 Cheeses, Seasonal
Accompaniments (D,G,N) 19
Additional Cheese 6
- GOAT CHEESE WHIPPED
RICOTTA
Fifer Orchards Farm Strawberries,
Spiced Hazelnuts, Mint, Aged Balsam-
ic, Grilled Sourdough (D,G,N) 19
- OYSTERS ON THE HALF*
Cocktail Sauce, Lemon,
Mignonette (S) 22

~ First Course ~

- POTATO & PA NOBLE
CHEDDAR PIEROGIES
House Made, Crispy Bacon, Summer
Peppers, Green Onions, Brown Butter,
Sour Cream (D,G) 16
- ROTISSERIE
CHICKEN WINGS
Birchrun Blue Cheese, Pickled
Vegetables (D,G) 17
- BEET & ARUGULA
Shellbark Hollow Goat Cheese, Herb
Crème Fraîche, Crispy Polenta ‘Croutons’
(D,G) 15
- LITTLE GEM SALAD
Local Heirloom Tomatoes,
Cucumber,Toasted Pistachios, Pickled
Onion, Green Goddess (D,N) 15
- CAESAR SALAD
Romaine, Red Endive, Sourdough
Crouton, Parmesan, Lemon Anchovy
Dressing (D,G) 14
- Add Protein to Salad:
Free-Range Chicken Breast 9,
Pacific Shrimp 12,
Organic Tofu 7,
Verlasso Salmon 14

Farm Features

- SUNNY HARVEST CO-OP
SHISHITO PEPPERS
Yogurt, Chili Flake, Black Garlic Molasses (D,G) 14
- SEPTEMBER FARM
CHEDDAR CHEESE CURDS
Hot Honey Drizzle, Horseradish Ranch Dipping Sauce (D,G) 16

- CEDAR MEADOW FARM
HEIRLOOM TOMATOES
Heirloom Tomatoes, Basil, Extra Virgin Olive Oil, Sea Salt 12
- LANCASTER FARM FRESH
CO-OP SUMMER MELONS
Feta and Herb Oil (D) 13

Entrees

- IVY CITY SMOKED SALMON CHOPPED
SALAD
Local Greens, Pickled Tinkerbell Peppers, Everything Bagel Spice,
Pumpernickel Croutons, Creamy Horseradish Dressing (D,G) 27
- ASIAN BBQ PORK RIBS
Indian Orchard Cucumber & Watermelon Salad, Sesame Crusted
Steamed Rice (G) 29
- LAMB LONDON BROIL
12oz Lamb Steak, Buzby Farm Cucumber & Tomato Salad,
Yogurt, Mint Salsa Verde (D) 45
- SPICY THAI STEAK SALAD*
Chilled Tenderloin Tips, Udon Noodles, Shiitake Mushrooms,
Peanuts, Baby Greens, Julienne Vegetables, Cilantro Lime
Vinaigrette (G,N) 29
- SEAFOOD BUCATINI
Bay Scallops, Shrimp, Baby Zucchini, Corn, Tomato, Garlic,
White Wine, Lemon Breadcrumbs (D,G,S) 31
- VERLASSO SALMON
Grilled Corn, Sugar Snap Peas, Pancetta, Roasted Summer Pepper
(D,G) 33
- SPICY LAMB BOLOGNESE
House Made Rigatoni, Jersey Crushed Tomatoes, Wilted Spinach,
Basil Ricotta (D,G) 28

- ROTISSERIE FREEBIRD HALF CHICKEN
Amish Style Potato Salad, Herby Chicken Jus (D) 29
- JERSEY FLOUNDER PICCATA
Lemon Caper Butter, Creamy Crab & Broccoli Orzo (D,G,S) 39
- GREEN MEADOW FARM BEEF MEATLOAF
Country Style Mashed Potatoes, Swiss Chard, Crispy Onions,
Mushroom Gravy (D,G) 29
- DEVEILED CRAB CAKE SANDWICH
Fried Deviled Crab Cake, Cocktail Sauce, Cole Slaw, Brioche Bun,
Truffle Fries (D,G,S) 24
- BUTCHER’S CUT*
Chef’s Daily Selection of Sustainably-Sourced Protein,
Seasonal Accompaniments MP
- IMPOSSIBLE PATTY MELT
Smoked Onion Jam, Spicy Pickles, Creamy Pepper Sauce,
Vegan Provolone, Sourdough, French Fries (G) 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
Cage-Free Egg, Black Pepper Bacon,
Kennett Square Mushrooms, Spicy Ep!c Pickles

*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 5 or more.