

~ *To Share* ~

~ *First Course* ~

BREAD BASKET
House Made Hawaiian Rolls, Local Honey & Sea Salt Whipped Butter (D,G) 10

FOOT LONG HOT DOG
All Beef, Butter Toasted Bun, Local & House-made Condiments (D,G) 22

SNACK BOARD
Locally Cured Meats, Cheese, Deviled Eggs, Pickles, Chips, & Varying Accoutrements. (D,G,N) 23

LOCAL ARTISAN CHEESE
Choice of 3 Cheeses, Seasonal Accompaniments (D,G,N) 19
Additional Cheese +6

GOAT CHEESE WHIPPED RICOTTA
Jersey Cranberries, Grapes, Spiced Hazelnuts, Toasted Sourdough (D,G,N) 18

OYSTERS ON THE HALF*
Cocktail Sauce, Lemon, Mignonette (S) 22

KENNETT SQUARE MUSHROOM SOUP
Truffle Crème Fraîche, Chives (D) 14

AUTUMN SQUASH BISQUE
Roasted Pumpkin Seeds, Chili Oil 14

FRENCH ONION SOUP
Sourdough Crouton, Melted Swiss & Provolone (D,G) 15

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

HOUSE MADE SWEET POTATO PIEROGIES
PA Noble Cheddar, Bacon, Onion, Brown Butter, Sour Cream (D,G) 16

ROTISSERIE CHICKEN WINGS
Pickled Vegetables, Herb Ranch (D,G) 17

BUFFALO CAULIFLOWER
Birchrun Blue Cheese, Black Pepper Ranch, Carrots & Celery (G,D) 15

BEET & ARUGULA
Shellbark Hollow Goat Cheese, Herb Crème Fraîche, Crispy Polenta ‘Croutons’ (D,G) 15

FALL HARVEST SALAD
Roasted Broccoli, Cauliflower, Apples, Craisins, Pepitas, Walnuts, Blue Cheese, Local Greens, Maple-Dijon Vinaigrette (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

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Farm Features

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GREEN MEADOW FARMS ROASTED ACORN SQUASH
Melted Shallots, Double Cream, Brown Sugar (D) 10

SEPTEMBER FARM CHEDDAR CHEESE CURDS
Tempura Fried, Hot Honey Drizzle, Horseradish Cream (D,G) 16

FLAIM FARMS MARINATED BABY BEETS
Whipped Blue Cheese, Gingersnap Cookies (D,G) 14

LANCASTER CO-OP BRUSSELS SPROUTS
Pennsylvania Maple Dressing, Bacon, Mustard Pretzel Crumbles (G) 12

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Entrees

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VERLASSO SALMON
Pecan Crusted, Maple Bourbon Glaze, Roasted Yams, Apples, Eagle Road Farm Lacinato Kale (D,G,N) 33

PAN SEARED RAINBOW TROUT
Crab Roe Brown Butter Almandine, Pureed Potatoes, Dilly Green Beans, Fennel Herb Salad (D,S,N) 30

JERSEY FLOUNDER PICCATA
Lemon Caper Butter, Creamy Crab & Broccoli Orzo (D,G,S) 39

SPICY THAI STEAK SALAD*
Chilled Tenderloin Tips, Udon Noodles, Shiitake Mushrooms, Peanuts, Baby Greens, Julienne Vegetables, Cilantro Lime Vinaigrette (G,N) 29

SPICY LAMB BOLOGNESE
House Made Rigatoni, Jersey Crushed Tomatoes, Wilted Spinach, Basil Ricotta (D,G) 28

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
Seasonal Cabbage & Chili Crunch Slaw, Sesame Steamed Rice (G) 29

ROTISSERIE ROASTED FREEBIRD HALF CHICKEN
Seasonal Baby Root Vegetables, Herb Chicken Jus, Salsa Verde 29

POT ROAST
Roasted Carrots, Mashed Potato, Mushroom Gravy (D,G) 32

SEAFOOD BUCATINI
Bay Scallops, Shrimp, Broccoli Rabe, Marinated Tomato, Garlic, White Wine, Lemon Breadcrumbs (D,G,S) 30

KOCH FARMS HOT TURKEY SANDWICH
Whole Roasted Turkey, Cranberry-Orange Chutney, Herb Turkey Gravy, Truffle Fries (D,G) 21

BUTCHER’S CUT*
Chef’s Daily Selection of Sustainably-Sourced Protein, Seasonal Accompaniments MP

IMPOSSIBLE PATTY MELT
Ep!c Spicy Pickles, Chipotle Aioli, Smoked Onion, 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, Spicy Ep!c Pickles
Black Pepper Bacon, Kennett Square Mushrooms