

LOCAL ARTISAN  
CHEESE BOARD  
Three Local Cheeses,  
Seasonal Jam, Honey &  
Mustard (D,G,N) 18

## For the Table

MARYLAND CRAB DIP  
Toasted Pita and Lavash (D,G,S) 18

ROASTED GARLIC  
HUMMUS  
Roasted Tomato, Feta,  
Za'atar, Grilled Pita,  
Toasted Lavash (D,G) 12

## First Course

KENNETT SQUARE  
MUSHROOM SOUP  
White Truffle Oil, Creme Fraiche,  
Snipped Chives (D,G) 10

YELLOWFIN TUNA  
TARTARE\*  
Avocado, Sesame Soy Emulsion,  
True Leaf Micro Cilantro (G) 18

BUTTERNUT SQUASH BISQUE  
Compressed Apples, Spiced Walnuts  
(D,G,N) 10

SMOKED SALMON LATKES  
Chive Creme Fraiche (D,G) 16

OYSTERS ON THE HALF\*  
East Coast, Champagne-  
Black Pepper Mignonette (S) MP

AUTUMN BURRATA SALAD  
Heirloom Squash, Fennel Confit,  
Baby Lettuce, Pumpnickel Croutons,  
Pepitas, Aged Balsamic Vinaigrette  
(D,G) 14

SANDY RIDGE FARMS  
DEVILED EGGS  
Half Dozen, Cage-Free, Topped  
with Caviar & Chives 11

BABY ROMAINE SALAD  
Shaved Grana Padano,  
Caesar Dressing (D,G) 13

BEET & ARUGULA  
Shellbark Goat Cheese,  
Crispy Polenta Croutons,  
Herb Creme Fraiche (D,G) 14

KALE WALDORF SALAD  
Granny Smith Apples, Shaved Fennel,  
Grapes, Candied Walnut Crumble, Lemon  
Tarragon Yogurt (D,G,N) 14

ADD PROTEIN Verlasso Salmon 12 | Chicken 7 | Shrimp 11 | Organic Tofu 6

## Market Sides

TRUFFLE PARMESAN FRIES  
Truffle Oil, Grana, Chives (D,G) 8

SWEET POTATO CASSEROLE  
Burnt Fluff, Walnut Streusel (D,G,N) 11

BROCCOLI RABE  
Grana Padana, Tomato Conserva (D) 11

FRIED PICKLES  
Panko Crusted, Spicy Aioli (G) 7

HOUSE MADE TATER TOTS  
Beet Ketchup (G) 8

BRUSSELS SPROUTS  
Pork Belly, Cider Gastrique (G) 11

## Mocktails

WINNIE PALMER  
Iced Tea, Lemonade, Chai, Agave 5

BRAND NEW LIFE  
Apple Cider, Cinnamon, Honey,  
Lemon, Ginger 5

## Entrees

PAN SEARED VERLASSO SALMON  
Broccolini, Shaved Radish, Carrot-Ginger Puree,  
Orange Sesame Glaze 31

8 OZ FILET MIGNON\*  
Locally Sourced, Shallot Butter, House Made Steak Sauce,  
Truffle Fries, Arugula Salad (D,G) 49

CRAB CAKE SANDWICH  
Granny Smith Apples, Curry Mayo, Bibb Lettuce,  
Brioche Bun, Truffle Fries (D,G,S) 24

STEAK WEDGE  
Baby Iceberg, Cherry Tomatoes, Blue Cheese, Crispy Onions,  
Green Meadow Farm Bacon, Buttermilk Dressing (D) 24

SPICY LAMB BOLOGNESE  
Basil Whipped Ricotta, Wilted Spinach,  
Severino Rigatoni (D,G) 26

LOCUST POINT FARM  
ROASTED HALF CHICKEN  
Local Wild Mushrooms, Caramelized Onions, Rapini,  
Whipped Sweet Potatoes, Roasted Chicken Jus (D) 28

TRUFFLE GNOCCHI  
Baby Spinach, Wild Mushrooms, Porcini Cream, Truffle Butter,  
Lemon Oil, Grana Padano (D,G) 21

14 OZ STRYKER FARM PORK CHOP  
Roasted Delicata Squash, Cider Gastrique, Apple Butter,  
Toasted Pumpkin Seeds 36

GREEN MEADOW FARM  
DOUBLE CHEDDAR BURGER\*  
Smoked Bacon Mayo, Bibb Lettuce, Grilled Red Onion,  
Brioche, Truffle Parmesan Fries (D,G) 20

ADDITIONS 2 EACH  
Sandy Ridge Fried Egg | Green Meadow Farm Bacon  
Spicy Epic! Pickles | Kennett Square Mushrooms

## Dessert

VANILLA BEAN CREME BRULEE  
Spiced Shortbread, Powdered Sugar (D,G) 12

APPLE PIE BREAD PUDDING  
Cinnamon Glaze, Pie Crust, Vanilla Ice Cream (D,G) 12

OLIVE OIL CAKE  
White Chocolate Cream, Cranberry Sauce,  
Creme Anglaise, Almond Tuile, Orange Segments (D,G,N) 12

CHOCOLATE & CARAMEL TART  
Chocolate Pistachio Granola, Caramel Sauce, Sea Salt,  
Espresso Ice Cream (D,G,N) 12

COOKIE JAR  
Assorted Housemade Cookies, Ice Cold Milk (D,G,N) 10

Ask About  
Our Daily  
Chef's Additions

\*Consuming raw or under-cooked seafood, shellfish, eggs or  
meats increases the risk of food borne illness.

Due to Limited Seating We Kindly Request Guests Limit Themselves to 1 Hour and 30 Minutes Dining Time