

*Share*

*First Course*

- GENERAL TSO'S CAULIFLOWER  
Rice Flour Batter, Sesame Seeds, Cilantro (G) 15
- HAWAIIAN ROLLS  
Maldon, Honey Butter (D,G) 10
- LOCAL ARTISAN CHEESE  
Seasonal Jams & Accompaniments (D,G,N) 19
- MARYLAND CRAB DIP  
Oven Roasted Tomatoes, Local Herbs, Toasted Baguette (D,G,S) 24

- KENNETT SQUARE MUSHROOM SOUP  
Snipped Chives, Truffle Creme Fraiche (D,G) 13
- BUTTERNUT SQUASH SOUP  
Apple Slaw, Spiced Pecans (G,N) 13
- BROCCOLI CHEDDAR TOAST  
Sharp Cheddar, Thick Cut Sourdough, House Made Pickles (D,G) 15
- YELLOWFIN TUNA TARTARE\*  
Avocado, Sesame Soy Emulsion, Sriracha, True Leaf Micro Cilantro (G) 18

- ROASTED GARLIC HUMMUS  
Epic Pickles Giardiniera, Grilled Pita & Lavash (G) 15
- SANDY RIDGE FARMS DEVILED EGGS  
Half Dozen Cage-Free Eggs, Caviar 11
- KENNETT SQUARE MUSHROOM ARANCINI  
Preserved Lemon-Truffle Aioli, Sage, Shaved Pecorino (D,G) 16
- OYSTERS ON THE HALF\*  
Cocktail Sauce, Lemon, Champagne Mignonette (S) MP

*Market Salads*

- BEET & ARUGULA  
Shellbark Hollow Goat Cheese, Herb Crème Fraiche, Crispy Polenta 'Croutons' (D,G) 14
- POACHED PEAR SALAD  
Baby Greens, Shaved Fennel, Blue Cheese, Aged Balsamic, Candied Pecans (G,N) 14

- CAESAR SALAD  
Romaine, Red Endive, Sourdough Croutons, Parmesan, Lemon Anchovy Dressing (D,G) 13
- GRILLED SHRIMP ABLT SALAD  
Bibb Lettuce, Heirloom Tomato, Avocado, Smoked Bacon, Pickled Onions, Chipotle Ranch (D,S) 28

- AUTUMN COBB SALAD  
Grilled Chicken Breast, Diced Apple, Smoked Bacon, Hard Boiled Egg, Pecans, Crumbled Goat Cheese, Honey Mustard Vinaigrette (D,N) 25
- THAI STEAK NOODLE SALAD  
Chilled Tenderloin Tips, Udon Noodles, Shiitake, Peanuts, Baby Greens, Cilantro Lime Vinaigrette (G,N,S) 29

*Add Protein* Verlasso Salmon 15 | Locust Point Farm Chicken 9 | Shrimp 12 | Organic Tofu 6

*Entrees*

- IDAHO RAINBOW TROUT  
Curried Cauliflower, Pickled Raisins, Capers, Olives, Chermoula (D) 30
- LANCASTER OMELET  
Shellbark Hollow Goat Cheese, Spinach, Roasted Tomato, Bacon, Yukon Potato Home Fries, Mixed Greens (D,G) 15
- KENNETT SQUARE OMELET  
Local Mushrooms, Caramelized Onions, PA Noble Cheddar, Home Fries (D,G) 15
- ALBACORE TUNA MELT  
Green Meadow Farm Bacon, Toasted Sourdough, Swiss, Truffle Fries (D,G) 17
- CUBAN PANINI  
Pulled Pork, Ham, Swiss Cheese, Dijon, Spicy Pickles, Truffle Fries (D,G) 16
- BUTTERNUT SQUASH RAVIOLI  
Roasted Butternut Squash, Shaved Brussels Sprouts, Prosciutto, Sage Cream (D,G) 26

- SPICY LAMB BOLOGNESE  
Basil Whipped Ricotta, Wilted Spinach, Severino Rigatoni (D,G) 27
- AVOCADO BLT  
Bibb Lettuce, Tomato, Smoked Bacon, Chipotle Aioli, Fried Egg, Country White Bread, Truffle Fries (D,G) 17
- GREEN MEADOW FARM BEEF MEATLOAF  
Brown Sugar Chipotle Glaze, Broccoli, Twice Baked Potato, Local Cheddar (D,G) 28
- 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, Tomato, Grilled Red Onion, Brioche, Truffle Parmesan Fries (D,G) 24

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

- TRUFFLE PARMESAN FRIES  
Truffle Oil, Grana, Chives (D,G) 10
- DELICATA SQUASH RINGS  
Malt Aioli 10 (G)
- FRIED EPIC PICKLES (G) 8

*Sides*

- CRISPY BRUSSELS SPROUTS  
Bacon, PA Maple Syrup, Sea Salt (G) 10
- 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 2% 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