

~ To Share ~

SNACK BOARD

Locally Cured Meats, Cheese, Deviled Eggs, Pickles, Chips, and 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's Farm Strawberries, Spiced Hazelnuts, Mint, Aged Balsamic, Grilled Sourdough (D,G,N) 19

CARAMELIZED ONION DIP

House-Made Ranch Potato Chips, Farm Fresh Crudite (D,G) 17

~ First Course ~

KENNETT SQUARE MUSHROOM SOUP

Truffle Crème Fraîche, Chives (D) 14

YELLOW TOMATO GAZPACHO

Oak Grove Farm Watermelon, Chili Oil (G) 14

FRENCH ONION SOUP

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

FRIED PICKLES

Assorted Pickle Styles, Panko Crusted, Spicy Aioli (G) 13

OYSTERS ON THE HALF*

Cocktail Sauce, Lemon, Mignonette (S) 22

SANDY RIDGE FARM DEVILED EGGS

Traditional Filling, Crispy Shallots, Smoked Paprika (G) 12

SUMMER BERRIES SALAD

Birchrun Blue Cheese, Shaved Fennel, Baby Greens, Savory Granola, Honey Raspberry Vinaigrette (D,G) 15

YELLOWFIN TUNA TARTARE*

Avocado, Sriracha, Sesame Soy Emulsion, Micro Cilantro (G) 18

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

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*

Entrees

SPICY THAI STEAK SALAD*

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

OPEN FACED TUNA MELT

Green Meadow Farm Bacon, Tomato, Swiss, Toasted Sourdough, Truffle Parmesan Fries (D,G) 19

SPICY LAMB BOLOGNESE

House-Made Rigatoni, Jersey Crushed Tomatoes, Wilted Spinach, Whipped Basil Ricotta (D,G) 28

IMPOSSIBLE PATTY MELT

Smoked Onion Jam, Spicy Pickles, Creamy Pepper Sauce, Vegan Provolone, Sourdough, French Fries (G) 25

SEAFOOD BUCATINI

Bay Scallops, Shrimp, Baby Zucchini, Corn, Tomato, Garlic, White Wine, Lemon Breadcrumbs (D,G,S) 31

IVY CITY SMOKED SALMON CHOPPED SALAD

Local Greens, Pickled Tinkerbell Peppers, Everything Bagel Spice, Pumppernickel Croutons, Creamy Horseradish Dressing (D,G) 27

ROTISSERIE ROASTED CURRY CHICKEN SALAD SANDWICH

Apples, Golden Raisins, Almonds, Lettuce, Toasted Croissant House-Made Ranch Potato Chips (D,G,N) 19

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 Epic 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.*