

Share

ROASTED GARLIC HUMMUS

Epic Pickles Giardiniera, Grilled Pita & Lavash (G) 15

LOCAL ARTISAN CHEESE

Seasonal Jams & Accompaniments (D,G,N) 19

MARYLAND CRAB DIP

Oven Roasted Tomatoes, Local Herbs, Toasted Baguette (D,G,S) 24

WARM DOUGHNUTS

Cinnamon & Sugar, Creme Anglaise (D,G) 9

First Course

KENNETT SQUARE MUSHROOM SOUP

Snipped Chives, Truffle Creme Fraîche (D,G) 13

ROASTED TOMATO SOUP

Parmesan Croutons, Herb Oil (D,G) 13

MOLE BEEF CHILI

Pickled Red Onion, Cilantro, Tortilla Chips, Cheddar, Sour Cream (D,G) 15

YELLOWFIN TUNA TARTARE*

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

GREEN CURRY MUSSELS

Coconut Green Curry, Watermelon Radish, Grilled Baguette, Herbs, Lemon (G,S) 17

SANDY RIDGE FARMS DEVEILED EGGS

Half Dozen Cage-Free Eggs, Caviar 11

BROCCOLI CHEDDAR TOAST

Sharp Cheddar, Thick Cut Sourdough, House Made Pickles (D,G) 15

OYSTERS ON THE HALF*

Cocktail Sauce, Lemon, Champagne Mignonette (S) MP

Market Salads

CAESAR SALAD

Romaine, Red Endive, Sourdough Croutons, Parmesan, Lemon Anchovy Dressing (D,G) 13

CUCUMBER SALAD

Julienne Carrots, Shaved Cabbage, Pickled Raisins, Feta, Tzatziki, White Balsamic, Toasted Almonds (D,N) 14

CHOP SALAD

Cherry Tomatoes, Salami, Chickpeas, Roasted Pepper & Artichoke Tapenade, Red Wine Vinaigrette, Parmesan (D) 15

GRILLED SALMON GRAIN BOWL

Wild Rice, Snow Peas, Cherry Tomatoes, Watermelon Radish, Baby Greens, Red Wine Vinaigrette, Marinated 6 Min Egg 27

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

PORK ROLL SANDWICH

Cooper American, Two Fried Eggs, Brioche Bun, Home Fries (D,G) 15

FRIED CHICKEN SANDWICH

Honey Chipotle Glaze, Red Cabbage Slaw, Toasted Brioche Bun served with Truffle Fries (D,G) 16

FARMER'S PLATE

Two Eggs, Green Meadow Farm Bacon, Multi-grain Toast, Home Fries (D,G) 15

KENNETT SQUARE OMELET

Local Mushrooms, Caramelized Onions, PA Noble Cheddar, Home Fries (D,G) 15

LANCASTER COUNTY OMELET

Smoked Bacon, Goat Cheese, Spinach, Roasted Tomatoes, Home Fries (D,G) 15

BRIOCHE FRENCH TOAST

PA Maple Syrup, Whipped Cream, Powdered Sugar, Honey Sea Salt Butter (D,G) 16

HUEVOS RANCHEROS

Braised Green Meadow Farm Beef, Two Fried Eggs, Crispy Corn Tortillas, Salsa Verde, Pickled Red Onion, Queso Fresco (D,G) 17

ALBACORE TUNA MELT

Bacon, Toasted Sourdough, Swiss, Truffle Fries (D,G) 17

GREEN MEADOW

FARM BEEF MEATLOAF

Brown Sugar Chipotle Glaze, Twice Baked Potato, Broccoli, Local Cheddar (D,G) 28

BLACKENED SALMON TACOS

Pico de Gallo, Shaved Cabbage, Avocado, Pickled Red Onion, Chipotle Aioli 21

SPICY LAMB BOLOGNESE

Basil Whipped Ricotta, Wilted Spinach, Severino Rigatoni (D,G) 27

AVOCADO BLT

Bibb Lettuce, Tomato, Smoked Bacon, Chipotle Aioli, Farm Egg, Country White Bread, Truffle Fries (D,G) 17

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

BURGER ADDITIONS 2 EACH

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

TRUFFLE PARMESAN FRIES

Truffle Oil, Grana, Chives (D,G) 10

GREEN MEADOW FARM

SMOKED BACON 9

Sides

ROASTED MUSHROOMS

Truffle Bread Crumbs, Sherry Aioli (G) 9

BREAKFAST POTATOES

Peppers, Onions (D,G) 9

FRIED EPIC PICKLES (G) 8

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

A 3% credit card convenience fee is applied to all checks, unless using debit cards or cash

20% Gratuity will be added to Parties 6 or more