

## For the Table

**LOCAL ARTISAN CHEESE BOARD**  
Three Local Cheeses, Seasonal Jam, Honey & Mustard (D,G,N) 19

**ROASTED GARLIC HUMMUS**  
Epic! Pickles Giardiniera, Grilled Pita & Lavash (G) 14

**WHIPPED FETA**  
Blistered Shishitos & Tomatoes, Olives, Toasted Pita and Lavash (D,G) 15

**HOUSE MADE FOCACCIA**  
Green Meadow Farm Hand-Churned Butter, Pesto (D,G,N) 8

## First Course

**KENNETT SQUARE MUSHROOM SOUP**  
White Truffle Oil, Creme Fraiche, Snipped Chives (D,G) 13

**CARROT GINGER BISQUE**  
Coconut, Cashew "Cream", Blue Moon Acres Micro Cilantro (N) 12

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

**WARM DOUGHNUTS**  
Cinnamon & Sugar, Creme Anglaise (D,G) 9

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

**SANDY RIDGE FARMS DEVEILED EGGS**  
Half Dozen Cage-Free Eggs, Chef's Assortment of Seasonal Fillings 11

**BURRATA SALAD**  
Spring Peas, Green Herbs, Local Honey, Everything Spice, Extra Virgin Olive Oil (D) 15

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

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

**JERK CHICKEN LOLLIPOPS**  
Uncle Vinny's Jerk Rub, Pickled Chillies (G) 18

*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

**BUTTERMILK WAFFLES**  
Honey Sea Salt Butter, Powdered Sugar, PA Grade A Maple Syrup (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

**BLACKENED SALMON TACOS**  
Pico de Gallo, Shaved Cabbage, Avocado, Pickled Red Onion, Chipotle Aioli 21

**VEGAN CHEESE BURGER**  
Plant Based Burger, Cheddar, Pickles, Onion, 1000 Island Sauce, Sweet Potato Bun, Fries (G) 24

**ALBACORE TUNA MELT**  
Bacon, Toasted Sourdough, Swiss, Truffle Fries (D,G) 17

**SPICY LAMB BOLOGNESE**  
Basil Whipped Ricotta, Wilted Spinach, Severino Rigatoni (D,G) 27

**GREEN MEADOW FARM BEEF MEATLOAF**  
Brown Sugar Chipotle Glaze, Broccoli Twice Baked Potato, Local Cheddar (D,G) 28

**THAI STEAK NOODLE SALAD**  
Chilled Tenderloin Tips, Udon Noodles, Shitake Mushrooms, Spiced Peanuts, Baby Greens, Julienne Vegetables, Cilantro Lime Vinaigrette (G,N) 27

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

**GREEN MEADOW FARM DOUBLE CHEDDAR BURGER\***  
Smoked Bacon Mayo, Bibb Lettuce, Tomato, Grilled Red Onion, Brioche, Truffle Parmesan Fries (D,G) 22

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

## Brunch Cocktails

**SPRING BELLINI**  
Choice of Strawberry & Chartreuse OR Rhubarb & Aperol 12

**BAYSIL BLOODY**  
Revivalist Dragon Dance Spicy Gin, Philadelphia Distilling's 'Bay' Vodka, Bloody Mary, Basil 13

## Mocktails

**RPM**  
Rhubarb, Iced Tea, Lemon, Lime, Mint 6

**MY DARLING**  
Strawberry, Lemonade 6

**BENJI, NO!JITO**  
Cucumber, Lime, Agave, Mint, Soda 6

## Sides

**TRUFFLE PARMESAN FRIES**  
Truffle Oil, Grana, Chives (D,G) 9

**GREEN MEADOW FARM SMOKED BACON** 9

**FRIED PICKLES**  
Panko Crusted, Spicy Aioli (G) 8

**GRILLED ASPARAGUS**  
Farm Egg, Truffle Vinaigrette 10

**BREAKFAST POTATOES**  
Peppers, Onions (D,G) 9

**ROASTED MUSHROOMS**  
Truffle Bread Crumbs, Sherry Aioli (D,G) 9

\*Consuming raw or under-cooked seafood, shellfish, eggs or meats increases the risk of food borne illness.  
A 20% Gratuity May Be Added to Parties of 6 or More