

Share

ROASTED GARLIC HUMMUS

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

MARYLAND CRAB DIP

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

HAWAIIAN ROLLS

Maldon, Honey Butter (D,G) 10

LOCAL ARTISAN CHEESE

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

First Course

KENNETT SQUARE MUSHROOM SOUP

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

ROASTED TOMATO SOUP

Parmesan Croutons, Herb Oil (D,G) 13

BROCCOLI CHEDDAR TOAST

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

GREEN CURRY MUSSELS

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

YELLOWFIN TUNA TARTARE*

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

MOLE BEEF CHILI

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

SANDY RIDGE FARMS DEVEILED EGGS

Half Dozen Cage-Free Eggs, Caviar 11

OYSTERS ON THE HALF*

Cocktail Sauce, Lemon, Champagne Mignonette (S) MP

Market Salads

BEET & ARUGULA

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

CAESAR SALAD

Romaine, Red Endive, Crouton, Parmesan Crisp, Lemon Anchovy Dressing (D,G) 13

ADD PROTEIN Locust Point Farm Chicken 9 | Organic Tofu 6 | Pacific Shrimp 12 | Verlasso Salmon 15

CHOP SALAD

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

CUCUMBER SALAD

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

Entrees

VERLASSO SALMON

Sweet Pea Risotto, Roasted Red Pepper Coulis, Green Goddess, Herb Oil (D) 31

IDAHO RAINBOW TROUT

Roasted Baby Carrots, Kale, Brown Butter Parsnip Puree, Pomegranate - Almond Gremolata (D,N) 30

PAN ROASTED DUCK BREAST*

Roasted Baby Carrots, Pickled Cabbage, Sesame Ginger Glaze, Wasabi Whipped Potatoes (D) 46

SPICY LAMB BOLOGNESE

Severino Rigatoni, Jersey Crushed Tomatoes, Wilted Spinach, Basil (D,G) 27

CABERNET BRAISED SHORT RIB

Horseradish Whipped Yukon Potatoes, Pan Roasted Spring Onions, Asparagus, Carrot (D,G) 36

GREEN MEADOW FARM BEEF MEATLOAF

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

BEER CAN CHICKEN

1/2 Roasted Freebird Chicken, Crispy New Potatoes, Shaved Fennel & Radish Salad, Green Goddess Ranch (D,G) 31

ORECCHIETTE PASTA

Sweet Italian Sausage, Broccoli Rabe, Roasted Tomato, Parmesan Brodo, Herb Breadcrumbs (D,G) 26

PAN SEARED MAHI MAHI

Wild Rice Pilaf, Spring Vegetables, Carrot Puree, Herb Oil (D) 32

1855 BLACK ANGUS NEW YORK STRIP

Red Wine Shallot Butter, Watercress Salad, Truffle Parmesan Fries, House Steak Sauce (D,G) 56

THAI STEAK NOODLE SALAD

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

GRILLED SALMON GRAIN BOWL

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

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, Grilled Red Onion, Brioche Bun, Truffle Parmesan Fries (D,G) 24

ADDITIONS 2 Each

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

WASABI MASHED POTATOES

Toasted Sesame Seeds (D) 10

GRILLED ASPARAGUS

5 Onion Aioli, Crispy Onions, Herb Oil 12

ROASTED MUSHROOMS

Truffle Breadcrumbs, Sherry Aioli (D,G) 9

Sides for Two

TRUFFLE PARMESAN FRIES

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

FRIED EPIC PICKLES

Spicy Aioli (G) 8

SAUTEED BROCCOLI RABE

Pecorino, Lemon 10

*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