

*For the Table*

WHIPPED FETA

Blistered Shishito Peppers,  
Cherry Tomatoes, Olives, Lemon Olive Oil,  
Grilled Pita, Toasted Lavash (D,G) 16

LOCAL ARTISAN CHEESE

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

ROASTED GARLIC HUMMUS

Epic Pickles Giardiniera,  
Grilled Pita & Lavash (G) 14

HOUSE MADE BREAD

Herb Focaccia, Whipped Garlic,  
Basil Pesto (D,G,N) 9

*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

BURRATA SALAD

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

KENNETT SQUARE MUSHROOM SOUP

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

CARROT GINGER BISQUE

Coconut, Cashew "Cream", Blue Moon  
Acres Micro Cilantro (N) 12

JERK CHICKEN LOLLIPOPS

Uncle Vinny's Jerk Rub,  
Pickled Chillies (G) 18

KUNG PAO CAULIFLOWER

Cucumber, Scallions, Chilis,  
Crushed Peanuts,  
Soy-Ginger Glaze (G,N) 15

YELLOWFIN TUNA TARTARE\*

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

SANDY RIDGE FARMS DEVEILED EGGS

Half Dozen Cage-Free Eggs, Chef's  
Assortment of Seasonal Fillings 11

SMOKY MAC & CHEESE

Carolina BBQ Pulled Pork, Smoked Gouda,  
Pickled Jalapeno (D,G) 16

OYSTERS ON THE HALF\*

Cocktail Sauce, Lemon,  
Champagne Mignonette (S) MP

*First Course*

*Add Protein*

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

*Entrees*

VERLASSO SALMON

Oven Dried Tomatoes, Mediterranean Olives,  
Crispy Potatoes, Preserved Lemon Yogurt (D) 31

IDAHO RAINBOW TROUT

Fingerling Potatoes, Spring Onions, Grilled Lemon,  
Caper Herb Butter (D) 28

PORK MILANESE

Spring Radish and Snow Pea Salad, Local Herbs,  
Green Goddess Dressing (D,G) 28

SPICY LAMB BOLOGNESE

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

SHRIMP ABLT SALAD

Bibb Lettuce, Avocado, Tomato, Smoked Bacon,  
Pickled Red Onions, Chipotle Ranch (D,S) 27

GREEN MEADOW FARM BEEF MEATLOAF

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

LOCUST POINT FARM HALF CHICKEN

Creamed Mushrooms, Grilled Aparagus  
Red Wine Chicken Jus (D) 29

GRILLED SWORDFISH

Charred Broccoli, Orange-Ginger Glaze, Chili Butter (D) 38

SHORT RIB "POT ROAST"

Carrot, Pearl Onions, Golden Potatoes, Grilled Bread (G) 34

1855 BLACK ANGUS NEW YORK STRIP

Red Wine Shallot Butter, Watercress Salad,  
Truffle Parmesan Fries, Cabernet Demi (D,G) 56

THAI STEAK NOODLE SALAD

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

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) 22

ADDITIONS 2 Each

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

*Sides for Two*

GRILLED ASPARAGUS

Farm Egg, Truffle Vinaigrette 10

ROASTED MUSHROOMS

Truffle Bread Crumbs, Sherry Aioli (D,G) 9

CHARRED BROCCOLI

Orange Ginger Glaze 9

TRUFFLE PARMESAN FRIES

Spicy Aioli (D,G) 9

FRIED EPIC PICKLES (G) 8

CRISPY POTATOES

Chimichurri, Preserved Lemon Yogurt (D) 9