

For the Table

LOCAL ARTISAN CHEESE BOARD

Three Local Cheeses, Seasonal Jam, Honey & Mustard (D,G,N) 19

WHIPPED FETA

Blistered Shishito Peppers & Tomatoes, Olives, Lemon Olive Oil, Grilled Pita, Toasted Lavash (D,G) 15

ROASTED GARLIC HUMMUS

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

HOUSE MADE FOCACCIA

Green Meadow Farm Hand-Churned Butter, Pumpkin Seed Pesto (D,G,N) 8

Mocktails

RPM

Rhubarb, Iced Tea, Lemon, Lime, Mint 6

MY DARLING

Strawberry, Lemonade, Soda 6

BENJI, NO!JITO

Cucumber, Lime, Agave, Mint, Soda 6

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

SANDY RIDGE FARMS DEVEILED EGGS

Half Dozen, Cage-Free, Topped with Caviar & Chives 11

YELLOWFIN TUNA TARTARE*

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

JERK CHICKEN LOLLIPOPS

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

SMOKY MAC & CHEESE

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

BABY ROMAINE SALAD

Shaved Grana Padano, Caesar Dressing (D,G) 13

BURRATA SALAD

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

BEEF & ARUGULA

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

Add Protein

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

Sandwiches

VEGAN CHEESE BURGER

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

AVOCADO BLT

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

ALBACORE TUNA MELT

Bacon, Toasted Sourdough, Swiss, Baby Greens, 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

ADDITIONS 2 EACH

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

Entrees

VERLASSO SALMON

Oven Dried Tomatoes, Mediterranean Olives, Crispy Potatoes, Preserved Lemon Yogurt (D) 30

KENNETT SQUARE OMELET

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

LOCUST POINT FARM HALF CHICKEN

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

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, Shiitake Mushrooms, Spiced Peanuts, Baby Greens, Julienne Vegetables, Cilantro Lime Vinaigrette (G,N) 27

Sides

TRUFFLE PARMESAN FRIES

Truffle Oil, Grana, Chives (D,G) 9

CHARRED BROCCOLI

Orange Ginger Glaze 9

ROASTED MUSHROOMS

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

FRIED PICKLES

Panko Crusted, Spicy Aioli (G) 8

CRISPY POTATOES

Chimichurri, Preserved Lemon Yogurt (D) 9

GRILLED ASPARAGUS

Farm Egg, Truffle Vinaigrette 10

*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