

## For The Table

**LOCAL ARTISAN CHEESE**  
Three Local Cheeses with  
Seasonal Jams & Accoutrements  
(D,G,N) 18

**MARYLAND CRAB DIP**  
Toasted Pita and Lavash (D,G,S) 18

**ROASTED GARLIC HUMMUS**  
Roasted Tomato, Feta, Za'atar,  
Grilled Pita, Toasted Lavash (D,G) 12

## First Course

**KENNETT SQUARE MUSHROOM SOUP**  
White Truffle Oil, Creme Fraiche,  
Snipped Chives (D,G) 10

**HEIRLOOM TOMATO GAZPACHO**  
Cucumber, Micro Basil 10

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

**SANDY RIDGE FARMS DEVILED EGGS**  
Half Dozen, Cage-Free, Topped  
with Caviar & Chives (G) 11

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

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

**SMOKED SALMON LATKES**  
Chive Creme Fraiche (D,G) 16

**BURRATA SALAD**  
Heirloom Tomatoes,  
Panzanella Croutons, Basil Pesto,  
Balsamic Vinaigrette (D,G) 14

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

**LOCAL BERRY SALAD**  
Baby Greens, Basil Whipped Ricotta,  
Toasted Almonds, Lemon Oil,  
Champagne Vinaigrette (D,N) 14

## Market Sides

**TRUFFLE PARMESAN FRIES**  
Truffle Oil, Grana, Chives (D,G) 8

**GRILLED ZUCCHINI AND SQUASH**  
Basil Pesto, Roasted Tomato (D) 11

**MEXICAN STREET CORN**  
Chipotle Aioli, Cotija Cheese (D) 11

**FRIED PICKLES**  
Panko Crusted, Spicy Aioli (G) 7

**HOUSE MADE TATER TOTS**  
Beet Ketchup (G) 8

**HEIRLOOM TOMATOES**  
Tomato Confit, Crispy Onions 11

ADD PROTEIN Verlasso Salmon 12 | Chicken 7 | Shrimp 11 | Organic Tofu 6

## Entrees

**PORK ROLL SANDWICH**  
Cooper American, Two Fried Eggs, Brioche Bun,  
Home Fries (D,G) 14

**YELLOWFIN TUNA SANDWICH**  
Roasted Fennel Puree, Tomato, Bread & Butter Zucchini Pickles  
Toasted Everything Philly Muffin,  
Truffle Fries, Mixed Green Salad (D,G) 24

**AVOCADO BLT**  
Toasted Brioche, Spicy Aioli, Thick Cut Bacon, Lettuce,  
Tomato, Avocado, Truffle Fries (D,G) 16

**BUTTERMILK WAFFLES**  
Honey Sea Salt Butter, Powdered Sugar,  
PA Grade A Maple Syrup (D,G) 14

**KENNETT SQUARE OMELET**  
Local Mushrooms, Caramelized Onions,  
PA Noble Cheddar, Home Fries (D,G) 14

**LANCASTER COUNTY OMELET (D,G)**  
Smoked Bacon, Goat Cheese, Spinach,  
Roasted Tomatoes, Home Fries (D,G) 14

**7 OZ CRAB CAKE "CHOWDER"**  
Creamed Corn, Smoked Green Meadow Farm Bacon,  
Red Bliss Potatoes (D,G,S) 34

**ROASTED LOCUST POINT FARM HALF CHICKEN**  
Green Chili Peppers, Crispy Potatoes (D,G) 28

**SPICY LAMB BOLOGNESE**  
Basil Whipped Ricotta, Wilted Spinach,  
Severino Rigatoni (D,G) 26

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

**GREEN MEADOW FARM DOUBLE CHEDDAR BURGER\***  
Smoked Bacon Mayo, Bibb Lettuce, Grilled Red Onion,  
Brioche, Truffle Parmesan Fries (D,G) 20

**SOUTHWEST STEAK WEDGE**  
Baby Iceberg, Cherry Tomatoes, Local Corn, Blue Cheese,  
Green Meadow Farm Bacon, Chipotle Ranch (D) 24

## Dessert

**VANILLA BEAN CREME BRULEE**  
Raspberry Shortbread, Powdered Sugar (D,G) 12

**PEACH & BLUEBERRY PIE IN A JAR**  
Brown Sugar Crumb, Vanilla Ice Cream (D,G) 12

**OLIVE OIL CAKE**  
White Chocolate Cream, Mixed Berries,  
Creme Anglaise, Almond Tuile (D,G,N) 12

**CHOCOLATE & CARAMEL TART**  
Chocolate Pistachio Granola, Caramel Sauce, Sea Salt,  
Espresso Ice Cream (D,G,N) 12

*Chef's Daily  
Additions*

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

*Due to Limited Seating We Kindly Request Guests Limit Themselves to 1 Hour and 30 Minutes Dining Time*