

-Share-

BREAD BASKET

House Made Hawaiian Rolls, Sea Salt Whipped Butter, Fruitwood Orchard Spicy Honey, B & B Pickles (D,G) 12

SNACK BOARD

Locally Cured Meats, Cheese, Fruit, Deviled Eggs, Fried Pickles and Varying Accoutrements. (D,G) 23

SOUTHWEST TACO DIP

Black Bean Puree, Jersey Corn & Tomato Salsa, Jalapeno Queso, Guacamole (D,G) 17

FOOT LONG HOT DOG

All Beef, Butter Toasted Bun, Local & House Made Condiments (D,G) 23

KENNETT SQUARE

MUSHROOM SOUP
Chives, Truffle Crème Fraîche (D,G) 13

MATZO BALL SOUP

House Made Matzo Balls, Pulled Rotisserie Chicken, Vegetables (D,G) 14

SANDY RIDGE FARMS

DEVILED EGGS
Cage Free Eggs, Chefs Preparation (D) 11

LOCAL ARTISAN CHEESE

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

BEEF N' CHEDDAR FRIES

Pot Roast, Smoked Cheddar, Scallion (D,G) 18

-First Course-

YELLOWFIN TUNA

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

OYSTERS ON THE HALF*

Cocktail Sauce, Lemon, Champagne Mignonette (S) MP

WHIPPED FETA

Strawberries, Green Onions, Basil, Balsamic, Toasted Sourdough (D,G) 18

BROAD WING FARM

TOMATO TOAST
Crispy Sourdough, Blue Cheese, Boquerones (D,G) 15

-Market Salads-

BEET & ARUGULA

Shellbark Goat Cheese, Herb Crème Fraîche, Crispy Polenta Croutons (D,G) 14

CAESAR SALAD

Romaine, Red Endive, Crouton, Parmesan Crisp, Lemon Anchovy Dressing (D,G) 14

WILD MUSHROOM LYONNAISE

Smoked Bacon, Fingerling Potatoes, Shallot, Frisée, Sourdough, Mustard Dressing, Soft Cooked Egg (D,G) 15

SUMMER PANZANELLA

Heirloom Tomato, Cucumber, Red Wine Vinaigrette, Grilled Cheese Croutons (D,G) 15

🐾 **ADD PROTEIN** Free Range Chicken Breast 9 | Organic Tofu 6 | Pacific Shrimp 12 | Verlasso Salmon 15 🐾

Entrees

VERLASSO SALMON

Mexican Shrimp Cocktail, Avocado, Tortilla Strips (D,S,G) 32

PAN SEARED RAINBOW TROUT

Crab Roe Brown Butter Almandine, Pommes Puree, Dilly Green Beans, Fennel Herb Salad (D,N,S) 29

CRISPY LAMB SHOULDER

English Pea Fricasse, Heirloom Baby Carrots, Mint Jus (D) 36

NEW ENGLAND SWORD FISH

Corn, Zucchini, Tomato Butter, Queso Fresco (D,S) 35

SHRIMP & SCALLOP PASTA

Andouille Sausage, Corn Broth, Trinity, Mafaldine Pasta (D,G,S) 29

LA BELLE FARM ROASTED HALF DUCK

Charred Strawberry & Tomato Vierge, Blistered Shishito, Aged Balsamic 48

SPICY THAI STEAK SALAD

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

TUNA B.L.T. SALAD

Pepper Seared Tuna, Cherry Tomatoes, Crispy Bacon, Red Onion, Butter Lettuce, Buttermilk Ranch Dressing (D) 29

ROTISSERIE ROASTED GIANNONE FARMS

HALF CHICKEN
Herby Chicken Jus, Choice of Side 28

SPICY LAMB BOLOGNESE

House Made Rigatoni, Jersey Crushed Tomatoes, Wilted Spinach, Basil Ricotta (D,G) 27

BBQ GLAZED SHORT RIB

Chilled Potato & Green Bean Salad, Crispy Onions (D,G) 38

GREEN MEADOW FARM BEEF MEATLOAF

Crispy Fingerling Potatoes, Eagle Road Farm Tuscan Kale, Caramelized Onions, Mushroom Gravy (D,G) 29

BUTCHER'S CUT*

Chef's Daily Feature Of Locally Sourced Protein with an Accompanying Sauce, Choice Of Side MP

WHITE DOG 'DOUBLE CHEDDAR'

BURGER*
Green Meadow Farm Smoked Bacon Mayo, Bibb Lettuce, Grilled Red Onion, Tomato, Brioche, Truffle Parmesan Fries (D,G) 24

ADDITIONS 2 Each

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

BUTTERED JERSEY CORN

Old Bay, Scallion (D)

NEW POTATO SALAD

Green Beans, Hard Boiled Eggs (D)

ROASTED MUSHROOMS

Truffle Breadcrumbs, Sherry Aioli (D,G)

Seasonal

Sides

9 each

TRUFFLE PARMESAN FRIES

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

FRIED PICKLES

Garlic Panko Crusted, Spicy Mayo (G)

POMMES PUREE

Chives, Chicken Jus (D)

* 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