

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

TOMATO & CUCUMBER GAZPACHO

Diced Cucumber & Cherry Tomato 13

ELOTE NACHOS

Pickled Red Onion, Cilantro, Queso, Crispy Corn Tortillas, Fresco, Lime (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

FRIED GREEN TOMATOES

Burrata Cheese, Red Pepper Jam, Herb Oil, Sea Salt (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

WATERMELON SALAD

Shaved Fennel, Baby Arugula, Basil Pesto, Burrata, Crispy Prosciutto Breadcrumbs (D,G,N) 14

HEIRLOOM TOMATO SALAD

Iceberg Lettuce, Blue Cheese, Lemon Olive Oil, Mixed Herbs, Crispy Potato, White Balsamic (D,G) 14

Entrees

VERLASSO SALMON

Smoked Peppers, Grilled Corn, Cherry Tomatoes, Avocado Salsa Verde, Frijoles Negro (D) 31

IDAHO RAINBOW TROUT

Smoked Eggplant Sofrito, Roasted Zucchini, Cherry Tomatoes, Almonds, Olives, Pickled Raisins (N) 29

PORCHETTA

Creamed Corn Polenta, Sauteed Spinach, Chimichurri, Pickled Red Onion, Pinot Grigio Reduction (D) 31

SPICY LAMB BOLOGNESE

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

PAN SEARED MARYLAND CRAB CAKE

Jersey Corn Succotash, Dijon Aioli, Potato Matchsticks, Fresh Basil (G,S) 42

GREEN MEADOW FARM BEEF MEATLOAF

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

BEER CAN CHICKEN

Heirloom Tomatoes, Cucumber, Roasted Red Peppers, Shaved Red Onion, Crumbled Feta, Balsamic (D) 31

ORECCHIETTE PASTA

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

PAN SEARED MAHI MAHI

Wild Rice Pilaf, Summer Vegetables, Golden Squash 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

BAJA CHICKEN SALAD

Fried Chicken Breast, Grilled Corn Salsa, Romaine, Baja Ranch, Crispy Tortillas, Cheddar (D,G) 26

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

RATATOUILLE

Grilled Zucchini, Tomatoes, Eggplant Sofrito, Balsamic 11

SAUTEED BROCCOLI RABE

Pecorino, Lemon 10

ROASTED MUSHROOMS

Truffle Breadcrumbs, Sherry Aioli (D,G) 9

TRUFFLE PARMESAN FRIES

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

FRIED EPIC PICKLES

Spicy Aioli (G) 8

HEIRLOOM TOMATOES

Bacon Mayo, Crispy Onions, Sea Salt, Herb Oil 10

Sides for two

\*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