

For the Table

GOAT CHEESE WHIPPED RICOTTA

Balsamic Macerated Local Strawberries, Hazelnut Crumble, Basil, Toasted Sourdough (D,G,N) 17

LOCAL ARTISAN CHEESE

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

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

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

GREEK SALAD

Gem Lettuce, Olives, Feta Cheese, Roasted Peppers, Artichoke Barigoule, Marinated Red Onion (D) 14

BROAD WING FARM HEIRLOOM TOMATOES

Blackberries, Basil, Saba, Pink Peppercorn, Olive Oil, Crunchy Torn Bread (G) 14

First Course

KENNETT SQUARE MUSHROOM SOUP

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

CHILLED YELLOW TOMATO GAZPACHO

Compressed Watermelon, Cucumber Salad, Chili Oil (G) 12

GLAZED PORK BAO BUNS

Braised Pork Belly, Pickled Vegetables, Spicy Mayo, Steamed Buns (D,G) 16

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

HOUSE MADE SOFT PRETZEL BREAD

Stout Grain Mustard Butter (D,G) 10

JUMBO SHRIMP COCKTAIL

5 Poached & Chilled Tail on Shrimp, Lemon, Grated Horseradish (S) 22

OYSTERS ON THE HALF*

Cocktail Sauce, Lemon, Champagne Mignonette (S) MP

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

Entrees

VERLASSO SALMON

Eggplant Caponata, Zucchini Fritter, Basil Creme Fraiche (D) 31

IDAHO RAINBOW TROUT

Green Beans, Caramelized Shallots, Kennett Square Mushrooms, Hazelnut Brown Butter, Grilled Lemon (D,N) 30

14OZ PORK CHOP

Summer Vegetable Peppernota, Herb Oil, Honey Balsamic Glaze 49

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

"CHICKEN + FRIES"

1/2 Roasted Freebird Chicken, Smoked Jalapeno Honey, Summer Vegetable "Fries", Scallion Buttermilk (G,D) 31

PAN SEARED SCALLOPS

Jersey Corn & Tomato Succotash, Romesco Sauce, Crispy Pork Belly (N,S,D,G) 48

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

HEIRLOOM TOMATOES

Olive Oil, Sea Salt, Basil 9

GLAZED CUCUMBERS

Sweet & Sour Glaze, Peanuts, Mixed Herbs (N) 9

ROASTED MUSHROOMS

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

TRUFFLE PARMESAN FRIES

Spicy Aioli (D,G) 9

FRIED EP!C PICKLES (G) 8

CHARRED ZUCCHINI

Red Chermoula, Lemon Yogurt, Honey, Cashew Nuts (D,N) 10