

LOCAL ARTISAN
CHEESE BOARD
Three Local Cheeses,
Seasonal Jam, Honey &
Mustard (D,G,N) 18

For the Table

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
DEVEILED 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,N) 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
& SQUASH
Basil Pesto, Roasted Tomato
(D,N) 11

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

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

PAN SEARED VERLASSO SALMON
Wild Mushrooms, Red Pepper Jam,
Grilled Zucchini and Squash,
Cherry Tomato-Chive Salad (D) 31

8 OZ FILET MIGNON*
Locally Sourced, Shallot Butter, House Made Steak Sauce,
Truffle Fries, Arugula Salad (D,G) 49

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

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

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

GRILLED SCALLOPS
Local Jersey Corn, Baby Spinach, Spanish Olives,
White Beans, Tomato Confit (G,S) 38

LOCUST POINT FARM
ROASTED HALF CHICKEN
Stewed Peppers & Onions, Roasted Tomatillo Salsa,
Crispy Potatoes (D,G) 28

TRUFFLE GNOCCHI
Local Corn, Wild Mushrooms, Truffle Butter,
Grana Padano (D,G) 21

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

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

ADDITIONS

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

Chef Additions

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

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