

For the Table

LOCAL ARTISAN
CHEESE BOARD

Three Local Cheeses, Seasonal Jam,
Honey & Mustard (D,G,N) 19

HOUSE MADE SOFT
PRETZEL BREAD

Stout Grain Mustard Butter (D,G) 10

GOAT CHEESE WHIPPED
RICOTTA

Balsamic Macerated Local Strawber-
ries, Hazelnut Crumble, Basil,
Toasted Sourdough (D,G,N) 17

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

First Course

KENNETT SQUARE MUSHROOM SOUP

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

CHILLED YELLOW TOMATO GAZPACHO

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

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 11

YELLOWFIN TUNA TARTARE*

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

GLAZED PORK BAO BUNS

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

JUMBO SHRIMP COCKTAIL

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

CAESAR SALAD

Romaine, Red Endive, Sourdough Crouton,
Lemon Anchovy Dressing (D,G) 13

GREEK SALAD

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

BEET & ARUGULA

Shellbark Goat Cheese, Crispy Polenta Croutons,
Herb Creme Fraiche (D,G) 14

BROAD WING FARM HEIRLOOM
TOMATOES

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

Add Protein

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

Sandwiches

VEGAN CHEESE BURGER

Plant Based Burger, Cheddar, Pickles, Onion,
1000 Island Sauce, Sweet Potato Bun, Fries (G) 24

AVOCADO BLT

Bibb Lettuce, Tomato, Smoked Bacon, Chipotle Aioli,
Fried Egg, Country White Bread, Truffle Fries (D,G) 17

ALBACORE TUNA MELT

Bacon, Toasted Sourdough, Swiss, Baby Greens,
Truffle Fries (D,G) 17

GREEN MEADOW FARM
DOUBLE CHEDDAR BURGER*

Smoked Bacon Mayo, Bibb Lettuce, Tomato,
Grilled Red Onion, Brioche, Truffle Parmesan Fries (D,G) 22

ADDITIONS 2 EACH

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

Entrees

VERLASSO SALMON

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

KENNETT SQUARE OMELET

Local Mushrooms, Caramelized Onions,
PA Noble Cheddar, Home Fries (D,G) 15

"CHICKEN + FRIES"

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

SPICY LAMB BOLOGNESE

Basil Whipped Ricotta, Wilted Spinach,
Severino Rigatoni (D,G) 27

GREEN MEADOW FARM BEEF MEATLOAF

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

THAI STEAK NOODLE SALAD

Chilled Tenderloin Tips, Udon Noodles, Shiitake Mushrooms,
Spiced Peanuts, Baby Greens, Julienne Vegetables,
Cilantro Lime Vinaigrette (G,N) 27

TRUFFLE PARMESAN FRIES

Truffle Oil, Grana, Chives (D,G) 9

GLAZED CUCUMBERS

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

ROASTED MUSHROOMS

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

Sides

FRIED PICKLES

Panko Crusted, Spicy Aioli (G) 8

HEIRLOOM TOMATOES

Olive Oil, Sea Salt, Basil 9

CHARRED ZUCCHINI

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

*Consuming raw or under-cooked seafood, shellfish, eggs or meats increases the risk of food borne illness.
A 20% Gratuity May Be Added to Parties of 6 or More