

For the Table

WHIPPED FETA

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

CHEDDAR FRIES

Local Smoked Cheddar, Scallions (G) 15

LOCAL ARTISAN CHEESE

Seasonal Jams & Accompaniments (D,G,N) 18

-First Course-

KENNETT SQUARE MUSHROOM SOUP

Snipped Chives, Truffle Crème Fraîche (D,G) 13

SOUP OF THE DAY

A Daily Chefs Creation 13

BROAD WING FARM

TOMATO TOAST

Crispy Sourdough, Heirloom Tomato, Blue Cheese (D,G) 15

SANDY RIDGE FARMS DEVEILED EGGS

Cage Free Eggs, Chefs Preparation (D) 11

-Market Salads-

BEET & ARUGULA

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

WILD MUSHROOM LYONNAISE V

Roasted Wild Mushrooms & Onions, Frisée, Sourdough (D,G) 15

SUMMER PANZANELLA

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

ADD Organic Tofu 6

Entrees

UDON NOODLE SALAD V

Organic Tofu, Udon Noodles, Shiitake Mushrooms, Peanuts, Baby Greens, Julienne Vegetables, Cilantro Lime Vinaigrette (G,N) 22

SUMMER VEGETABLE PRIMAVERA

Mafaldine Pasta, Baby Zucchini, Corn Peppers, Garlic Butter Sauce (D,G) 24

IMPOSSIBLE PATTY MELT V

Smoked Onion Jam, Spicy Pickles, Creamy Pepper Sauce, Vegan Provolone, Sourdough, French Fries (G) 24

ROASTED MUSHROOMS

Truffle Bread Crumbs, Sherry Aioli (D,G) 10

BUTTERED JERSEY CORN

Old Bay, Scallion (D) 9

FRIED PICKLES

Garlic Panko Crusted, Spicy Mayo (G) 8

Seasonal Sides

TRUFFLE PARMESAN FRIES

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

POMMES PUREE

Chives (D) 10

V - Denotes Can Be Prepared Vegan

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