

For the Table

ROASTED GARLIC
HUMMUS

Grilled Pita, Lavash Chips, Carrot
Chermoula (G) 16

LOCAL ARTISAN CHEESE

Choice of Three, Seasonal
Accompaniments (D,G,N) 19
Additional Cheese 6

GOAT CHEESE
WHIPPED RICOTTA

Roasted Local Pears, Grapes,
Balsamic, Spiced Hazelnuts, Grilled
Sourdough (D,G,N) 19

-First Course-

KENNETT SQUARE MUSHROOM SOUP

Truffle Crème Fraîche, Chives (D,G) 14

SQUASH BISQUE V

Roasted Pumpkin Seeds, Chili Oil 12

BUFFALO CAULIFLOWER V

Black Pepper Ranch, Birchrun Blue Cheese Crumble,
Carrots & Celery (D,G) 15

SANDY RIDGE FARMS DEVEILED EGGS

Traditional Filling, Crispy Shallots, Smoked Paprika (G) 12

WILD MUSHROOM TOAST

Pickled Shallots, Maplebrook Farm
Stracciatella, Grilled Sourdough (D,G) 15

BEET & ARUGULA

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

WINTER HARVEST SALAD

Broccoli, Cauliflower, Apples, Craisins, Pepitas, Pecans, Blue
Cheese, Local Greens, Maple-Dijon Vinaigrette (D,N) 14

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) 25

VEGETABLE ALFREDO

Broccoli Rabe, Fire Roasted Peppers,
Tomato, Curly Fettucine, Garlic Cream,
Toasted Parmesan (D,G) 22

IMPOSSIBLE PATTY MELT V

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

CRISPY BRUSSELS SPROUTS

Pennsylvania Maple Dressing (G)

BROCCOLINI

Toasted Garlic, Olive Oil

Seasonal

Sides

9 each

FRIED PICKLES

Garlic Panko Crusted, Spicy Mayo (G) 9

TRUFFLE PARMESAN FRIES

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

V - Denotes Can Be Prepared Vegan

A 3% credit card surcharge is applied to all checks, unless using debit cards or cash
20% Gratuity will be added to Parties 6 or more