

*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) 18

*-First Course-*

KENNETT SQUARE MUSHROOM SOUP

Truffle Crème Fraîche, Chives (D) 13

AUTUMN 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

FALL 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

FALL 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