

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,G) 13

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