~ To Share ~

LOCAL ARTISAN CHEESE

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

Additional Cheese +6

GOAT CHEESE WHIPPED RICOTTA

Jersey Cranberries, Grapes, Spiced Hazelnuts, Toasted Sourdough (D,G,N) 18

~ First Course ~

KENNETT SQUARE MUSHROOM SOUP Truffle Crème Fraîche, Chives (G,D) 14

AUTUMN SQUASH BISQUE **
Roasted Pumpkin Seeds, Chili Oil 14

FRIED PICKLES

Assorted Pickle Styles, Panko Crusted, Spicy Aioli (G) 13

SANDY RIDGE FARM DEVILED EGGS Traditional Filling, Crispy Shallots, Smoked Paprika (G) 12

BUFFALO CAULIFLOWER *

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

HOUSE MADE SWEET POTATO PIEROGIES PA Noble Cheddar, Caramelized Onion, Brown Butter, Sour Cream (D,G) 15

BEET & ARUGULA SALAD *

Shellbark Hollow Goat Cheese, Herb Crème Fraîche, Crispy Polenta 'Croutons' (D,G) 15

FALL HARVEST SALAD &

Roasted Broccoli, Cauliflower, Apples, Craisins, Pepitas, Walnuts, Blue Cheese, Local Greens, Maple-Dijon Vinaigrette (D,N) 15

Add Organic Tofu 7

Farm Features

GREEN MEADOW FARMS ROASTED ACORN SQUASH

Melted Shallots, Double Cream, Brown Sugar (D) 10

FLAIM FARMS
MARINATED BABY BEETS *

Whipped Blue Cheese, Gingersnap Cookies (D,G) 14

SEPTEMBER FARM CHEDDAR CHEESE CURDS

Tempura Fried, Hot Honey Drizzle, Horseradish Cream (D,G) 16

LANCASTER CO-OP BRUSSELS SPROUTS

Pennsylvania Maple Dressing, Mustard Pretzel Crumbles (G) 10

Entrees

FALL BUCATINI

Specca Farms Broccoli Rabe, Cauliflower, Tomato, Garlic, White Wine, Lemon Breadcrumbs (D,G) 22 UDON NOODLE SALAD 🏖

Organic Tofu, Udon Noodles, Shiitake Mushrooms, Peanuts, Baby Greens, Vegetables, Cilantro Lime Vinaigrette (G.N) 22 IMPOSSIBLE PATTY MELT *

Smoked Onion Jam, Spicy Pickles, Creamy Pepper Sauce, Vegan Provolone, Sourdough, French Fries (G) 25

*Consuming raw or under-cooked seafood, shellfish, eggs or meats increases the risk of food borne illness. 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.