

For the Table

BREAD & BUTTER

*Rosemary Popover Bread,
Tomato-Bacon Marmalade,
Honey-Sea Salt Butter (D,G) 8*

LOCAL ARTISAN CHEESE
Seasonal Jams & Accoutrements (D,G,N) 18

SANDY RIDGE FARM
DEVEILED EGGS
*Half Dozen Cage Free Eggs, Chef's
Assortment of Seasonal Fillings 10*

First Course

SMOKEY MAC & CHEESE
*Ironstone Creamery Pulled Pork, Smoked
Gouda Cheese, Carolina BBQ Sauce,
Pickled Jalapeño (D,G) 15*

YELLOWFIN TUNA TARTARE
*Avocado, Sriracha, Sesame Soy Emulsion,
True Leaf Micro Cilantro (G) 16*

OYSTERS ON THE HALF
*Cocktail Sauce, Fresh Lemon,
Mignonette Sauce (S) MP*

KUNG PAO CAULIFLOWER
*Scallions, Chilies, Toasted Peanuts,
Soy-Ginger Glaze (N) 12*

KENNETT SQUARE
MUSHROOM SOUP
*Truffle Crème Fraiche,
Snipped Chives (D,G) 10*

AUTUMN
SQUASH SOUP
Toasted Pepitas, Chili Oil 9

MUSSELS FRA
DIAVOLO BIANCO
*Oven Roasted Tomato, Basil, Green
Onion, Spicy White Wine Garlic Sauce,
Toasted Baguette (G,S) 15*

BEET & ARUGULA
*Shellbark Hollow Goat Cheese,
Herb Crème Fraiche,
Crispy Polenta 'Croutons' (D,G) 14*

CAESAR SALAD
*Romaine, Red Endive,
Sourdough Crouton, Parmesan Tuile,
Lemon Anchovy Dressing (D,G) 14*

FALL HARVEST SALAD
*Pine Ridge Farm Delicata Squash, Apple,
Red Quinoa, Spiced Walnuts, Baby Spinach,
Pennsylvania Maple Vinaigrette (N) 15*

- Add Protein -

VERLASSO SALMON 12

PACIFIC JUMBO SHRIMP 11

ORGANIC TOFU 6

LANCASTER CHICKEN 9

Market Sides

CRISPY BRUSSELS SPROUTS
WITH BACON 9

FRIED PICKLES (G) 7

TRUFFLE PARMESAN FRIES
(D,G) 9

MUSHROOMS GRATIN
Gruyere Cheese, Bread Crumbs (D,G) 9

MAC & CHEESE
Smoked Gouda, Bread Crumbs (D,G) 9

Entrees

VERLASSO SALMON
*Castle Valley Mill Rye Berries, Roasted Beets,
Petite Arugula, Dill Crema (D) 29*

LOCUST POINT ROASTED
HALF CHICKEN
*Pumpkin Polenta, Swiss Chard, Charred Baby Onions,
Weaver's Orchard Apple Cider Agrodolce (D) 28*

VEGETABLE AREPAS
*Roasted Yam, Corn, Black Bean and Poblano Salad,
Queso Blanco, Avocado, Salsa Verde (D) 13/20*

MEADOW RUN FARM LAMB SHANK
*Szechuan Peppercorn BBQ Glaze, Macadamia Nut Rice,
Country Hill Farm Kohlrabi Slaw (N) 39*

SPICY LAMB BOLOGNESE
*Severino Rigatoni, Jersey Crushed Tomatoes, Wilted Spinach,
Basil Ricotta (D,G) 16 / 26*

SEARED YELLOWFIN TUNA
*Rice Vermicelli, Braised Brisket, Bok Choy, Pickled Chili,
Radish, Lime, Herb Pho Broth (S) 33*

SWEET POTATO GNUDI
*Wild Mushrooms, Eagle Road Farm Tuscan Kale, Brown Butter,
Parmesan Sage & Pumpkin Seed Gremolata (G,D) 14/22*

GREEN MEADOW FARM
DOUBLE CHEDDAR BURGER
*Smoked Bacon Mayo, Bibb Lettuce, Grilled Red Onions,
Brioche, Truffle Parmesan Fries (D,G) 20*

BURGER ADDITIONS 2 each
*Cage Free Farm Egg | Spicy Epic Pickles
1732 Meats Thick Cut Bacon | Kennett Square Mushrooms*

FRIED SCALLOP BAHN MI
*Pickled Carrot & Scallion Salad, Chili, Radish, Cucumber,
Mint, Hoisin Aioli, Ranch Powder Potato Chips (G,S) 18*

SWEET POTATO GNUDI
*Wild Mushrooms, Eagle Road Farm Tuscan Kale, Brown Butter,
Parmesan Sage & Pumpkin Seed Gremolata (G,D) 14/22*

SEVEN FARMS 14OZ NY STRIP
Béarnaise Emulsion, Thyme Jus, Truffle Parmesan Fries (D) 48

BBQ PULLED PORK SANDWICH
*Caramelized Onions, Apple Cabbage Slaw,
Mustard BBQ Sauce, Toasted Brioche Bun,
Kettle Chips (D,G) 16*

Dessert

APPLE PIE BREAD PUDDING
*Cinnamon Glaze, Pie Crust,
Vanilla Ice Cream (D,G) 10*

COOKIES & MILK
*Assorted House Baked Cookies,
Farmer Fresh Milk (D,G,N) 10*

VANILLA BEAN
CREME BRULEE
Spiced Shortbread (D,G) 10

CHOCOLATE & CARAMEL TART
*Chocolate Pistachio Granola, Caramel Sauce,
Sea Salt, Espresso Ice Cream (D,G,N) 10*

*Consuming raw or under cooked seafood, shellfish, eggs or meats increases the
risk of food borne illness. | 20% Gratuity will be added to Parties 5 or more*

Due to Limited Seating We Kindly Request Guests Limit Themselves to 1 Hour and 30 Minutes Dining Time