

## For the Table

BREAD & BUTTER  
*Rosemary Popover Bread,  
 Tomato-Bacon Marmalade,  
 Honey-Sea Salt Butter, (D,G) 9*

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

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

GREEN MEADOW FARM  
 BEEF EMPANADAS  
*Picadillo Filling, Jicama-Pickled Chili Salad,  
 Smoked Jalapeno Aioli (G) 14*

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

CHILLED YELLOW  
 TOMATO GAZPACHO  
*Compressed Cucumber,  
 True Leaf Micro (G) 9*

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

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

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*

SUMMER HARVEST SALAD  
*Market Greens, Sorghum, Grilled Plums,  
 Cherry Tomatoes, Pistachios, Raspberry  
 Vinaigrette (N) 15*

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

## Market Sides

## - Add Protein -

FARRO "TABBOULEH" 9

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

VERLASSO SALMON 12

FRIED PICKLES (G) 7

PACIFIC JUMBO SHRIMP 11

TRUFFLE PARMESAN FRIES  
 (D) 9

MAC & CHEESE  
*Smoked Gouda, Bread Crumbs (D,G) 11*

ORGANIC TOFU 6

LANCASTER CHICKEN 9

## Entrees

## Sandwiches

VERLASSO SALMON  
*Zucchini Fritters, Basil Crème Fraiche,  
 Smoked Heirloom Tomato (D) 29*

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

LOCUST POINT ROASTED HALF CHICKEN  
*Summer Cacciatore, Petite Arugula-Herb Salad 28*

NASHVILLE HOT CATFISH SANDWICH  
*Spicy Cornmeal Crust, Herby Sour Cream Sauce,  
 Epic Spicy Pickles, Kettle Chips (D,G) 16*

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

GREEN MEADOW FARM  
 DOUBLE CHEDDAR BURGER  
*Smoked Bacon Mayo, Bibb Lettuce, Grilled Red Onions,  
 Brioche, Truffle Parmesan Fries (D,G) 19*

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

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

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

PAN ROASTED BRONZINO  
*Farro "Tabbouleh", Tomato, Red Onion, Pickled Eggplant,  
 Cucumber Yogurt (D,G) 29*

SEVEN FARMS 14 OZ. NEW YORK STRIP  
*Béarnaise Emulsion, Thyme Jus, Truffle Parmesan (D) 48*

## Chef's Additions

## Dessert

NUTELLA SWIRL POUND CAKE  
*Oak View Acres Tri Berry Jam, Whipped Cream (D,G,N) 10*

SALTED CARAMEL BUDINO  
*Cape May Sea Salt, Chantilly,  
 Chocolate Cookie Crumble (D,G) 10*

SUMMER BERRY CRISP  
*Cinnamon-Oat Streusel, Vanilla Gelato (D) 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