

For the Table

SMOKED SALMON TOAST
Capers, Cherry Tomatoes, Cucumber,
Dill Creme Fraiche, Pumppernickel
(G) 16

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

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

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

AUTUMN SQUASH SOUP
Toasted Pepitas, Chili Oil 9

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

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

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

MUESLI BOWL
Steel Cut Oats, Dried Fruit, Banana,
Nuts, Chia Seed, Almond Milk,
Agave Drizzle (N) 8

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

Market Sides

TRUFFLE PARMESAN FRIES
Spicy Mayo (D) 9

YUKON HOME FRIES (D) 7

THICK CUT BACON 8

CHICKEN & APPLE SAUSAGE 8

FRIED PICKLES (G) 7

**BUTTERMILK BISCUITS & GRAVY
(D,G) 9**

- Add Protein -

VERLASSO SALMON 12

PACIFIC JUMBO SHRIMP 11

ORGANIC TOFU 6

LANCASTER CHICKEN 9

Entrees

AVOCADO BLT

Sandy Ridge Farm Fried Egg, Smoked Bacon,
Sliced Avocado, Spicy Aioli,
Toasted Brioche, Home Fries (G) 16

FARMERS PLATE

Choice of Style of Cage Free Eggs, Thick Cut Green Meadow Farm
Bacon, Multi-grain Toast, Yukon Potato Home Fries (D,G) 14

KENNETT SQUARE OMELET

Cage Free Eggs, Mushrooms, Caramelized Onions, Sharp
Cheddar, Home Fries (D) 14

PORK BELLY BENEDICT

House Smoked Ironstone Creamery Pork Belly,
Poached Eggs, Toasted Brioche, Pickled Onions,
Rosemary-Maple Cream, Home Fries (D,G) 16

TOFU "EGG" SALAD OPEN FACE SANDWICH

Celery, Pickled Shallots, Vegan Aioli, Tomato,
Toasted Artisanal Bread, Mixed Greens Salad (G) 14

BREAKFAST "POT PIE"

Country Sausage Gravy, Baby Carrots, Pearl Onions,
Peas, Sunny Side Egg, Buttermilk Biscuit (D,G) 15

LANCASTER COUNTY THREE EGG OMELET

Cage Free Eggs, Smoked Bacon, Goat Cheese, Spinach,
Oven Dried Tomatoes, Home Fries (D) 14

CARAMELIZED APPLE CHURROS WAFFLES

Cinnamon & Sugar, Toasted Walnuts, Raisins,
Pennsylvania Maple Syrup (D,G,N) 14

PUMPKIN CHEESECAKE STUFFED FRENCH TOAST

Brioche, Graham Cracker Crust, Pumpkin Cream Cheese,
Candied Pecans, Maple Syrup (D,G,N) 14

SPICY LAMB BOLOGNESE

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

FRIED SCALLOP BAHN MI

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

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 Ep/c Pickles
1732 Meats Thick Cut Bacon | Kennett Square Mushrooms

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

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

*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