

For the Table

SMOKED SALMON TOAST

*Capers, Cherry Tomatoes, Cucumber,
Dill Creme Fraiche, Pumpernickel*
(G) 16

LOCAL ARTISAN CHEESE

Seasonal Jams & Accoutrements
(D,G,N) 18

SANDY RIDGE FARM

DEVILED 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

MUESLI BOWL

*Steel Cut Oats, Dried Fruit, Nuts,
Chia Seed, Almond Milk,
Agave Drizzle (N)* 10

FALL HARVEST SALAD

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

OYSTERS ON THE HALF

*Cocktail Sauce, Fresh Lemon,
Mignonette Sauce (S)* MP

Market Sides

TRUFFLE PARMESAN FRIES

Spicy Mayo (D) 9

YUKON HOME FRIES (D)

 7

CHICKEN & APPLE SAUSAGE

 8

THICK CUT BACON

 8

BUTTERMILK BISCUITS & GRAVY

(D,G) 9

FRIED PICKLES (G)

 7

- Add Protein -

VERLASSO SALMON

 12

PACIFIC JUMBO SHRIMP

 11

ORGANIC TOFU

 6

LANCASTER CHICKEN

 9

Entrees

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 Green 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)* 14

PUMPKIN CHEESECAKE STUFFED FRENCH TOAST

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

SPICY LAMB BOLOGNESE

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

AVOCADO BLT

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

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)* 19

BURGER ADDITIONS 2 each

Cage Free Farm Egg | Spicy Ep!c Pickles
1732 Meats Thick Cut Bacon | Kennett Square Mushrooms

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

COOKIES & MILK

Assorted House Baked Cookies, Farmer Fresh Milk (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*