

- Cocktails -

CLASSIC BLOODY MARIA

Spicy Tequila,
House Bloody Mary Mix 13

MIMOSA

Choice of Orange or
Grapefruit Juice 12

- To Share -

LOCAL ARTISAN CHEESE

Choice of Three, Seasonal
Accompaniments (D,G,N) 20
Additional Cheese +6

WHIPPED FETA

Marinated Heirloom Baby Tomatoes,
Basil Pesto, Aged Balsamic,
Toasted Sourdough (D,G) 18

MONKEY BREAD

Milk Bread, Brown Sugar Toffee (D,G) 15

BRUNCH SNACK BOARD

House Made Biscuit, Bacon,
French Toast Sticks, Chicken Sausage,
Deviled Eggs, Fruit, Assorted Jams & Dips
(D,G) 26

**KENNETT SQUARE
MUSHROOM SOUP**

Truffle Crème Fraîche, Chives (D) 15

CARROT GINGER SOUP

Sweet & Spicy Pepitas, Micro Cilantro 14 🐾

BREAD BASKET

House made Cornbread,
Local Honey & Sea Salt Whipped Butter,
Strawberry Jam (D,G) 11

FRENCH ONION SOUP

Sourdough Crouton, Melted Swiss &
Provolone (D,G) 16

**YELLOWFIN TUNA
TARTARE***

Avocado, Sriracha, Sesame Soy Emulsion,
Micro Cilantro (G) 20

FRIED PICKLES

Panko Crusted Kosher Dill Pickle Spears,
Spicy Aioli 12

**SANDY RIDGE FARM
DEVILED EGGS**

Traditional Filling, Crispy Shallots,
Smoked Paprika (G) 12

- First Course -

OYSTERS ON THE HALF*

Cocktail Sauce, Lemon, Mignonette (S) 22

BEEF & ARUGULA

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

CAESAR SALAD

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

BABY SPINACH SALAD

Fifer's Farm Strawberries, Candied Pecans,
Red Onion, Blue Cheese, Lemon Poppyseed
Vinaigrette (D,G) 14

LITTLE GEM SALAD

Eagle Road Farm Carrots,
Toasted Pistachios, Pickled Onion,
Green Goddess Dressing (D,N) 15

ADD PROTEIN TO SALAD:

Free-Range Chicken Breast 9
Pacific Shrimp 12
Verlasso Salmon 14
Organic Tofu 7 🐾
Black Rock Farm Steak 19

Entrees

FARMERS PLATE

Cage-Free Eggs Any Style, Green Meadow Farm Smoked Bacon,
Multigrain Toast, Home Fries (D,G) 18

KENNETT SQUARE OMELET

Three Sandy Ridge Cage-Free Eggs, Mushrooms, Sharp Cheddar,
Caramelized Onions, Home Fries (D) 17

TOFU SCRAMBLE PLATE

Baby Spinach, Peppers, Onions, Tomatoes, Curry Spices,
Vegan Home Fries, Multi-grain Toast (G) 15

LANCASTER COUNTY OMELET

Cage Free Eggs, Smoked Bacon, Goat Cheese, Spinach,
Oven Roasted Tomatoes, Home Fries (D) 17

**STRAWBERRY CHEESECAKE
STUFFED FRENCH TOAST**

Graham Cracker Crust, Philly Cream Cheese,
Macerated Strawberries, Maple (D,G) 16

**IVY CITY SMOKED SALMON
CHOPPED SALAD**

Local Greens, Pickled Tinkerbell Peppers, Everything Bagel Spice,
Pumpernickel Croutons, Creamy Horseradish Dressing (D,G) 27

CHURROS WAFFLES

Bananas, Hazelnuts, Nutella Anglaise, Chocolate Cookie Crumble,
Pennsylvania Maple (D,G,N) 17

SPICY THAI STEAK SALAD*

Homemade Udon Noodles, Baby Greens, Julienne Vegetables,
Shiitakes, Peanuts, Cilantro Lime Vinaigrette (G,N)
With Chilled Beef Tenderloin 29
With Organic Tofu 23 🐾

FLAPJACKS

Stack of Buttermilk Pancakes, Whipped Farm Butter,
Fresh Berries, Maple Syrup (D,G) 16

FREEBIRD CHICKEN CURRY SANDWICH

Apples, Golden Raisins, Almonds, Lettuce, Toasted Croissant,
Market Greens Salad (D,G,N) 18

**NASHVILLE HOT CHICKEN &
FRENCH TOAST**

Fried Chicken Tenders, Chili Spices, Dill Pickles,
Thick Cut French Toast, PA Maple (D,G) 23

PORK BELLY BENEDICT

House Smoked Leidy's Pork Belly, Poached Eggs, Toasted Brioche,
Pickled Onions, Rosemary-Maple Cream, Home Fries (D,G) 18

AVOCADO BLT*

Sandy Ridge Farm Fried Eggs, Smoked Bacon, Smashed Avocado,
Spicy Aioli, Toasted Brioche, Home Fries (D,G) 19

IMPOSSIBLE PATTY MELT

Smoked Onion Jam, Spicy Pickles, Creamy Pepper Sauce,
Vegan Provolone, Sourdough, French Fries (G) 27

WHITE DOG DOUBLE CHEDDAR BURGER*

Green Meadow Farm Smoked Bacon Mayo, Bibb Lettuce, Tomato,
Grilled Red Onion, Brioche, Truffle Parmesan Fries (D,G) 27

BURGER ADDITIONS +3 Each:

Cage-Free Egg, Spicy Epic Pickles
Black Pepper Bacon, Kennett Square Mushrooms

Seasonal Sides

YUKON HOME FRIES (D) 9

**KOCH FARM
TURKEY BACON 10**

TRUFFLE FRIES (D) 10

SEASONAL FRUIT BOWL 9

**CHICKEN &
APPLE SAUSAGE 10**

**THICK CUT BACON
Green Meadow Farm 10**

*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 5 or more.