

SMOKED SALMON TOAST

*Capers, Tomato, Red Onion,
Cucumber, Dill Crème Fraiche,
Pumpernickel (D,G) 16*

For the Table

LOCAL ARTISAN CHEESE

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

GOAT CHEESE
WHIPPED RICOTTA

*Balsamic Macerated Local
Strawberries, Macadamia Nut
Crumble, Basil, Toasted Sourdough
(D,G,N) 16*

First Course

KENNETT SQUARE
MUSHROOM SOUP

*Truffle Crème Fraiche,
Snipped Chives (D,G) 11*

CARROT GINGER BISQUE

*Coconut, Cashew "Cream",
True Green Micro Cilantro (N) 10*

YELLOWFIN TUNA TARTARE

*Avocado, Sriracha, Sesame Soy Emulsion,
True Leaf Micro Cilantro (G) 17*

MUESLI BOWL

*Steel Cut Oats, Nuts, Chia Seeds,
Local Berries, Bananas, Oat Milk,
Agave Drizzle (N) 10*

OYSTERS ON THE HALF

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

SANDY RIDGE FARM
DEVEILED EGGS

*Half Dozen Cage Free Eggs, Chef's
Assortment of Seasonal Fillings 11*

Market Salads

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) 13*

GREEK MEZZE SALAD

*Olives, Tomatoes, Cucumber,
Crispy Chick Peas, Grilled Halloumi,
Greek Goddess Dressing (D) 14*

- Add Protein - PACIFIC SHRIMP 11 | VERLASSO SALMON 12 | ORGANIC TOFU 6 | LANCASTER CHICKEN 9

Entrees

FARMERS PLATE

*Choice of Style of Cage Free Eggs, 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*

BREAKFAST "POT PIE"

*Country Sausage Gravy, Baby Carrots, Pearl Onions,
Peas, Sunny Side Egg, Buttermilk Biscuit (D,G) 16*

LANCASTER COUNTY THREE EGG OMELET

*Cage Free Eggs, Smoked Bacon, Goat Cheese, Spinach,
Oven Dried Tomatoes, Home Fries (D) 15*

CHURROS WAFFLES

*Cinnamon & Sugar, Blueberry Bill's Farm Warm Blueberries,
Lemon Curd, Pennsylvania Maple Syrup (D,G) 14*

NASHVILLE HOT CATFISH SANDWICH

*Herby Sour Cream, Epic Pickles, Shredded Lettuce,
Toasted Bun, Truffle Fries (D,G) 16*

TOFU "EGG" SALAD SANDWICH

*Celery, Pickled Shallots, Vegan Aioli, Tomato, Open-faced on
Toasted Artisanal Bread, Mixed Greens Salad (G) 14*

STRAWBERRY-RHUBARB COBBLER
FRENCH TOAST

*Brioche, Strawberry-Rhubarb Compote, Whipped Farmhouse
Cream, Cobbler Crust Crunch, Maple Syrup (D,G) 14*

PORK BELLY BENEDICT

*House Smoked Ironstone Creamery Pork Belly, Poached Eggs,
Toasted Brioche, Pickled Onions, Rosemary-Maple Cream,
Home Fries (D,G) 17*

THAI STEAK NOODLE SALAD

*Udon Noodles, Shiitake Mushrooms, Peanuts, Baby Greens,
Julienne Vegetables, Cilantro Lime Vinaigrette (N) 25*

AVOCADO BLT

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

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*

Dessert

VANILLA BEAN CREME BRULEE

Espresso Shortbread (D,G) 10

CARROT CAKE

*Cream Cheese Icing, Coconut Granola,
Pistachio Anglaise (D,G,N) 12*

CHOCOLATE TURTLE BROWNIE

Malted Pecans, Caramel Sauce, Ice Cream (D,G,N) 12

COOKIE JAR

Assorted House-baked Cookies, Ice Cold Milk (D,G,N) 10

MIXED BERRY CREAM PUFF

*Lemon Mascarpone Mousse, Mixed Berry Compote,
White Chocolate Sauce (D,G) 12*

Market Sides

FRIED PICKLES

Spicy Mayo (G) 7

YUKON HOME FRIES (D) 7

GREEN MEADOW FARM THICK CUT BACON 8

CHICKEN AND APPLE SAUSAGE 8

BISCUIT & GRAVY

Buttermilk Biscuit, Sausage Gravy (D,G) 9

TRUFFLE PARMESAN FRIES

Spicy Mayo (D) 8

*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