

~ To Share ~

SMOKED SALMON TOAST
Pumpernickel Toast, Crispy Caper, Preserved Lemon, Arugula, Red Onion, Tomato, Everything Bagel Spiced Crème Fraiche (D,G) 19

MEZZE PLATTER
Chickpea Hummus, Tzatziki, Smoked Eggplant, Sweet Peppers, Olives, Feta, Jersey Tomato & Cucumber Salad, Pita (G,D) 24

CARAMELIZED ONION DIP
House-Made Ranch Potato Chips, Farm Fresh Crudite (D) 17

GOAT CHEESE WHIPPED RICOTTA
Fifer Orchards Farm Strawberries, Spiced Hazelnuts, Mint, Aged Balsamic, Grilled Sourdough (D,G,N) 19

LOCAL ARTISAN CHEESE
Choice of Three, Seasonal Accompaniments (D,G,N) 19
Additional Cheese 6

KENNETT SQUARE MUSHROOM SOUP
Truffle Crème Fraîche, Chives (D) 14

YELLOW TOMATO GAZPACHO
Oak Grove Farm Watermelon, Chili Oil (G) 13

BREAD BASKET
House-Made Cornbread, Sea Salt Whipped Butter, Spicy Honey (D,G) 12

SUMMER BERRIES SALAD
Birchrun Blue Cheese, Shaved Fennel, Baby Greens, Savory Granola, Honey Raspberry Vinaigrette (D) 14

YELLOWFIN TUNA TARTARE*
Avocado, Sriracha, Sesame Soy Emulsion, Micro Cilantro (G) 18

SANDY RIDGE FARM DEVEILED EGGS
Traditional Filling, Crispy Shallots, Smoked Paprika (G) 12

MONKEY BREAD
Milk Bread, Brown Sugar Toffee (G,D) 13

~ First Course ~

SEVEN STAR YOGURT BOWL
House Made Granola, Seasonal Berries, Mint, Agave Drizzle (D,G) 12

FRIED PICKLES
Assorted Pickle Styles, Panko Crusted, Spicy Aioli (G) 13

OYSTERS ON THE HALF*
Cocktail Sauce, Lemon, Mignonette (S) 22

BEET & ARUGULA
Shellbark Hollow Goat Cheese, Herb Crème Fraîche, Crispy Polenta ‘Croutons’ (D,G) 14

LITTLE GEM SALAD
Local Heirloom Tomatoes, Cucumber, Toasted Pistachios, Pickled Onion, Green Goddess (D,N) 14

CAESAR SALAD
Romaine, Red Endive, Sourdough Crouton, Parmesan, Lemon Anchovy Dressing (D,G) 13

ADD PROTEIN TO SALAD
Free-Range Chicken Breast 9
Pacific Shrimp 12 Organic Tofu 6
Verlasso Salmon 14 Grilled Sirloin 18

Entrees

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

NASHVILLE HOT CHICKEN & FRENCH TOAST
Fried Chicken Tenders, Chili Spices, Dill Pickles, Thick Cut French Toast, Maple Drizzle (D,G) 22

KENNETT SQUARE MUSHROOM OMELET
Three Sandy Ridge Cage-Free Eggs, Mushrooms, Sharp Cheddar, Caramelized Onions, Home Fries (D,G) 17

PEACHES & CREAM CHURROS WAFFLES
Warm Peach Compote, Vanilla Whipped Cream, Pennsylvania Maple Syrup (D,G) 17

LANCASTER COUNTY OMELET
Three Sandy Ridge Cage-Free Eggs, Smoked Bacon, Goat Cheese, Spinach, Oven Dried Tomatoes, Home Fries (D,G) 17

STRAWBERRY SHORTCAKE FRENCH TOAST
Thick Cut Brioche, Strawberry Crème, Buttermilk Biscuit Crisps, Chantilly (D,G) 17

SPICY THAI STEAK SALAD*
Chilled Tenderloin Tips, Udon Noodles, Shiitake Mushrooms, Peanuts, Baby Greens, Julienne Vegetables, Cilantro Lime Vinaigrette (G,N) 28

TOFU SCRAMBLE PLATE
Baby Spinach, Peppers, Onions, Tomatoes, Curry Spices, Vegan Home Fries, Multi-grain Toast (G) 14

FREEBIRD CHICKEN CURRY SANDWICH
Apples, Golden Raisins, Almonds, Lettuce, Toasted Croissant, Market Greens (D,G,N) 16

OPEN FACED TUNA MELT
Poached Albacore Tuna, Green Meadow Farm Bacon, Cheddar Cheese, Red Onion, Sliced Tomato, Sourdough, Market Greens (D,G) 18

BREAKFAST “POT PIE”*
Country Sausage Gravy, Baby Carrots, Pearl Onions, Peas, Cage- Free Sunny Side Egg, Buttermilk Biscuit (G,D) 17

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

IVY CITY SMOKED SALMON CHOPPED SALAD
Local Greens, Pickled Tinkerbell Peppers, Everything Bagel Spice, Pumpernickel Croutons, Creamy Horseradish Dressing (D,G) 27

IMPOSSIBLE PATTY MELT
Smoked Onion Jam, Spicy Pickles, Creamy Pepper Sauce, Vegan Provolone, Sourdough, French Fries (G) 25

WHITE DOG DOUBLE CHEDDAR BURGER*
Green Meadow Farm Smoked Bacon Mayo, Bibb Lettuce, Tomato, Grilled Red Onion, Brioche, Truffle Parmesan Fries (D,G) 25

BURGER ADDITIONS 2 Each
Cage-Free Egg | Spicy Epic Pickles
Black Pepper Bacon | Kennett Square Mushrooms

YUKON HOME FRIES (D) 9

BISCUIT & GRAVY
Home Made Buttermilk Biscuit, Low Country Sausage Gravy (D,G) 11

KOCH FARM TURKEY BACON 10

SEASONAL FRUIT BOWL 9

THICK CUT BACON
Green Meadow Farm 10

CHICKEN & APPLE SAUSAGE 10

Seasonal Sides

*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