

For the Table

**BROAD WING FARM
HEIRLOOM TOMATOES**
*Watermelon, Basil, Saba, Feta, Pink
Peppercorn, Smoked Sea Salt (G,D) 16*

SMOKED SALMON TOAST
*Capers, Tomato, Red Onion,
Cucumber, Dill Crème Fraiche,
Pumpnickel (D,G) 16*

**GOAT CHEESE
WHIPPED RICOTTA**
*Pickled Strawberries,
Macadamia Nut Crumble, Basil,
Toasted Artisanal Bread (D,G,N) 16*

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

First Course

**KENNETT SQUARE
MUSHROOM SOUP**
*Truffle Crème Fraiche,
Snipped Chives (D,G) 12*

**YELLOW TOMATO
GAZPACHO**
*Cucumber, Grape Tomato,
Micro Basil (G) 10*

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

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

ACAI BOWL
*Local Berries, Cherries, Coconut,
Steel Cut Oat Granola, Chia Seed,
Agave 12*

**SANDY RIDGE FARM
DEVEILED EGGS**
*Half Dozen Cage Free Eggs, Chef's
Assortment of Seasonal Fillings 11*

- 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,
Ranch Powder Potato Chips (D,G) 16*

TOFU SCRAMBLE PLATE
*Baby Spinach, Peppers, Onions, Tomatoes, Curry Spices,
Breakfast Potatoes, Multi Grain Toast (G) 14*

**STRAWBERRY SHORTCAKE
FRENCH TOAST**
*Brioche, Strawberry Compote, Whipped Farmhouse Cream,
Biscuit Crumble, Maple Syrup (D,G) 15*

PORK BELLY BENEDICT
*House Smoked Ironstone Creamery Pork Belly, Poached Eggs,
Toasted Brioche, Pickled Onions, Rosemary-Maple Cream,
Home Fries (D,G) 18*

THAI STEAK NOODLE SALAD
*Chilled Tenderloin Tips, Udon Noodles, Shiitake Mushrooms,
Peanuts, Baby Greens, Julienne Vegetables,
Cilantro Lime Vinaigrette (N) 26*

TEX-MEX MIGAS
*Corn Tortillas, Cage Free Egg Scramble, Pico de Gallo,
Cotija Cheese, Chorizo, Avocado Salad (D) 17*

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

VEGAN CHEESE BURGER
*Plant based burger, Cheddar, Pickles, Onion, Lettuce,
1000 Island Sauce, Sesame Seed Bun, French Fries (G) 24*

**GREEN MEADOW FARM
DOUBLE CHEDDAR BURGER**
*Smoked Bacon Mayo, Bibb Lettuce, Grilled Red Onions,
Brioche, Truffle Parmesan Fries (D,G) 21*

BURGER ADDITIONS 2 each
*Cage Free Farm Egg | Spicy Epic Pickles
Baker's Thick Cut Bacon | Kennett Square Mushrooms*

Market Sides

FRIED PICKLES Spicy Mayo (G) 8

YUKON HOME FRIES (D) 7

CHICKEN AND APPLE SAUSAGE 8

GREEN MEADOW FARM BACON 8

BISCUIT & GRAVY
Buttermilk Biscuit, Sausage Gravy (D,G) 9

TRUFFLE PARMESAN FRIES Spicy Mayo (D) 9

Brunch Cocktails

SUMMER BELLINI
*Raspberry & St. Germaine;
or Watermelon & Aperol 12*

BAYSIL BLOODY
*Revivalist Dragon Dance Spicy Gin,
Blood Mary, Philadelphia Distilling's
'Bay' Vodka, Basil 13*

RED OR WHITE SANGRIA 12

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
*Market Greens, Olives, Tomatoes,
Cucumber, Crispy Chick Peas, Grilled
Halloumi, Greek Goddess (D) 15*