

For the Table

BREAD & BUTTER
Rosemary Popover Bread,
Tomato-Bacon Marmalade,
Honey-Sea Salt Butter (D,G) 9

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

**SANDY RIDGE FARM
 DEVEILED 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

SMOKED SALMON TOAST
Capers, Cherry Tomatoes, Cucumber, Dill
Crema Fraiche, Pumpernickel (G) 16

BEET & ARUGULA
Shellbark Hollow Goat Cheese,
Herb Crème Fraiche,
Crispy Polenta 'Croutons' (D,G) 14

**CHILLED YELLOW
 TOMATO GAZPACHO**
Compressed Cucumber,
True Leaf Micro (G) 9

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

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

KUNG PAO CAULIFLOWER
Scallions, Chilies, Toasted Peanuts,
Soy-Ginger Glaze (N) 12

SUMMER HARVEST SALAD
Market Greens, Sorghum, Grilled Plums,
Cherry Tomatoes, Pistachios,
Raspberry Vinaigrette (N) 15

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

- Add Protein -

Market Sides

TRUFFLE PARMESAN FRIES
Spicy Mayo (D) 9

YUKON HOME FRIES (D) 7

VERLASSO SALMON 12
PACIFIC JUMBO SHRIMP 11

THICK CUT BACON 8

CHICKEN & APPLE SAUSAGE 8

ORGANIC TOFU 6

FRIED PICKLES (G) 7

BUTTERMILK BISCUITS & GRAVY
 (D,G) 9

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

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

KENNETT SQUARE OMELET
Cage Free Eggs, Mushrooms, Caramelized Onions, Sharp
Cheddar, Home Fries (D) 14

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

PORK BELLY BENEDICT
House Smoked Ironstone Creamery Pork Belly,
Poached Eggs, Toasted Brioche, Pickled Onions,
Rosemary-Maple Cream, Home Fries (D,G) 16

NASHVILLE HOT CATFISH SANDWICH
Spicy Cornmeal Crust, Herby Sour Cream Sauce,
Epic Spicy Pickles, Kettle Chips (D,G) 16

VEGETABLE AREPAS
Charred Corn, Zucchini, Black Bean and Poblano Salsa,
Queso Blanco, Avocado, Salsa Verde (D) 13/20

**GREEN MEADOW FARM
 DOUBLE CHEDDAR BURGER**
Smoked Bacon Mayo, Bibb Lettuce, Grilled Red Onions,
Brioche, Truffle Parmesan Fries (D,G) 19

BREAKFAST "POT PIE"
Country Sausage Gravy, Baby Carrots, Pearl Onions,
Peas, Sunny Side Egg, Buttermilk Biscuit (D,G) 15

BURGER ADDITIONS 2 each
Cage Free Farm Egg | Spicy Epic Pickles
1732 Meats Thick Cut Bacon | Kennett Square Mushrooms

**LANCASTER COUNTY
 THREE EGG OMELET**
Cage Free Eggs, Smoked Bacon, Goat Cheese, Spinach,
Oven Dried Tomatoes, Home Fries (D) 14

LOCAL BLUEBERRY CHURROS WAFFLES
Cinnamon & Sugar, Lemon Curd, Chantilly,
Pennsylvania Maple Syrup (D,G) 14

**STRAWBERRY SHORTCAKE STUFFED
 FRENCH TOAST**
Brioche, Strawberry Mascarpone, Crispy Butter Biscuit Bits,
Whipped Cream, Maple Syrup (D,G) 14

Due to Limited Seating We Kindly Request Guests Limit Themselves to
1 Hour and 30 Minutes Dining Time

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

SUMMER BERRY CRISP
Cinnamon-Oat Streusel, Vanilla Gelato (D) 10