

- To Share -

- BREAD BASKET**
House Made Milk Bread, Sea Salt Butter, Spicy Honey, B & B Pickles (D,G) 12
- ROASTED GARLIC HUMMUS**
Farm Fresh Crudite, Grilled Pita, Herb Olive Oil (G) 17
- GOAT CHEESE WHIPPED RICOTTA**
Fifer's Farm Strawberries, Spiced Hazelnuts, Mint, Aged Balsamic, Grilled Sourdough (D,G,N) 19
- DOGGIE IN A BLANKET**
Foot Long All Beef Hot Dog, Homemade Pretzel Bread, Local & House Made Condiments (D,G) 22
- SNACK BOARD**
Smoking Goose Mortadella, Pepperoni, Pepper Shooters, Local Cheese, Chips, Deviled Eggs, Fruits, Nuts, Pickles (D,G,N) 23
- LOCAL ARTISAN CHEESES**
Choice of Three, Seasonal Accompaniments (D,G,N) 19
Additional Cheese 6
- CARAMELIZED ONION DIP**
House Made Ranch Potato Chips, Spring Vegetables (D,G) 16

- First Course -

- KENNETT SQUARE MUSHROOM SOUP**
Truffle Crème Fraîche, Chives (D) 14
- CARROT GINGER BISQUE**
Sweet & Spicy Pepitas, Micro Cilantro 13
- SMOKY MAC & CHEESE**
Pulled Pork, Carolina BBQ Glaze, Smoked Gouda, Pickled Jalapenos (D,G) 16
- SANDY RIDGE DEVILED EGGS**
Cage Free Eggs, Chefs Choice of Fillings 12
- YELLOWFIN TUNA TARTARE***
Avocado, Sriracha, Sesame Soy Emulsion, Micro Cilantro (G) 18
- SPRING ASPARAGUS BRUSCHETTA**
Tomato, Shallots, Basil, Maplebrook Farm Stracciatella, Grilled Sourdough (D,G) 16
- SPINACH & ARTICHOKE CROQUETTES**
Cream Cheese, Parmesan, Lemon, Roasted Tomato Relish (D,G) 16
- OYSTERS ON THE HALF***
Cocktail Sauce, Lemon, Mignonette (S) MP
- HOUSE MADE POTATO & PA NOBLE CHEDDAR PIEROGIES**
Crispy Bacon, Onions, Peppers, Herbs, Brown Butter (D,G) 17
- BEET & ARUGULA SALAD**
Shellbark Hollow Goat Cheese, Herb Crème Fraîche, Crispy Polenta 'Croutons' (D) 14
- CAESAR SALAD**
Romaine, Red Endive, Crouton, Parmesan Crisp, Lemon Anchovy Dressing (D,G) 13
- LITTLE GEM LETTUCE SALAD**
Eagle Road Farm Carrots, Toasted Pistachios, Green Goddess Dressing (D,N) 14
- ADD PROTEIN TO SALAD**
Free Range Chicken Breast 9
Organic Tofu 6 | Pacific Shrimp 12
Verlasso Salmon 14
Grilled Sirloin 18

Entrees

- FREEBIRD ROASTED HALF CHICKEN**
Green Onion Chicken Jus, Smokey Mac & Cheese (D,G) 30
- ASIAN BBQ PORK SPARE RIBS**
Pickled Cucumber & Spring Radish Slaw, Sesame Steamed Rice (G) 29
- SEAFOOD PRIMAVERA**
Bay Scallops, Shrimp, Asparagus, Peas, Tomato, House Made Rotini, Pesto Cream, Lemon Breadcrumbs (D,G,S) 29
- BLACKENED SHRIMP CHOPPED SALAD**
Local Greens, Pickled Tinkerbell Peppers, Cherry Tomato, Croutons, Creamy Horseradish Dressing (D,G,S) 26
- SPICY LAMB BOLOGNESE**
House Made Rigatoni, Jersey Crushed Tomatoes, Wilted Spinach, Basil Ricotta (D,G) 28
- FISH AND CHIPS**
Cider Battered Haddock, Spring Cabbage & Pickle Slaw, Tartar Sauce, Malt Vinegar, Lemon, Shoestring Fries 32
- RAINBOW TROUT**
New Potatoes, Green Beans, Almonds, Red Pepper Romesco (D,N) 28
- LOCAL FLOUNDER PICCATA**
Lemon Caper Butter, Creamy Crab & Broccoli Orzo (D,G,S) 38
- VERLASSO SALMON**
Spring Onion Crust, Grilled Asparagus, Bearnaise Sauce (D,G) 32
- GREEN MEADOW FARM BEEF MEATLOAF**
Country Style Mashed Potatoes, Swiss Chard, Mushroom Gravy (D,G) 29
- SPRING LAMB LONDON BROIL***
12 oz Lamb Steak, Marinated Cucumber & Tomato Salad, Seven Stars Yogurt, Mint Salsa Verde (D) 44
- NEW YORK STRIP FRITES***
14 oz Black Rock Farm Angus, Red Wine Shallot Butter, House Steak Sauce, Truffle Parmesan Fries (D) 58
- SPICY THAI STEAK SALAD***
Chilled Tenderloin Tips, Udon Noodles, Shiitake Mushrooms, Peanuts, Baby Greens, Julienne Vegetables, Cilantro Lime Vinaigrette (G,N) 28
- IMPOSSIBLE PATTY MELT V**
Smoked Onion Jam, Creamy Pepper Sauce, Spicy Pickles, 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

Seasonal Sides

- THUNDER & LIGHTNING**
Marinated Cucumber, Red Onion & Tomato Salad, Herb Sour Cream (D) 10
- COOMBS FARM ASPARAGUS**
Lemon Gremolata, Olive Oil (G) 11
- FRIED PICKLES**
Garlic Panko Crusted, Spicy Mayo (G) 9

- SMOKY MAC & CHEESE**
House Made Macaroni, Smoked Gouda, Butter Breadcrumbs (D,G) 10
- TRUFFLE PARMESAN FRIES**
Truffle Oil, Grana Padano, Chives (D,G) 10
- COUNTRY MASHED POTATOES**
Mushroom Gravy, Chive (D,G) 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