

~ To Share ~

BREAD BASKET
House Made Milk Bread, Sea Salt Butter,
Spicy Honey, B & B Pickles (D,G) 12

MEZZE PLATTER
Chickpea Hummus, Tzatziki,
Smoked Eggplant, Sweet Peppers, Olives,
Feta, Jersey Tomato & Cucumber Salad,
Pita (G,D) 25

DOGGIE IN A BLANKET
Foot Long All Beef Hot Dog,
Homemade Pretzel Bread, Local & House
Made Condiments (D,G) 22

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

LOCAL ARTISAN CHEESE
Choice of 3, Seasonal Accompaniments
(D,G,N) 19 | *Additional Cheese +6*

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

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

**YELLOW TOMATO
GAZPACHO**
Oak Grove Farm Watermelon,
Chili Oil (G) 14

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

**POTATO & PA NOBLE
CHEDDAR PIEROGIES**
House-made, Crispy Bacon,
Summer Peppers, Green Onions,
Brown Butter, Sour Cream (D,G) 16

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

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

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

SUMMER BERRIES SALAD
Birchrun Blue Cheese, Shaved Fennel,
Baby Greens, Savory Granola,
Honey Raspberry Vinaigrette (D) 15

BEET & ARUGULA
Shellbark Hollow Goat Cheese,
Herb Crème Fraîche,
Crispy Polenta ‘Croutons’ (D,G) 15

LITTLE GEM SALAD
Local Heirloom Tomatoes, Cucumber,
Toasted Pistachios, Pickled Onion,
Green Goddess (D,N) 15

CAESAR SALAD
Romaine, Red Endive, Sourdough
Crouton, Parmesan,
Lemon Anchovy Dressing (D,G) 14

Add Protein to Salad:
Free-Range Chicken Breast 9,
Pacific Shrimp 12, Organic Tofu 7,
Verlasso Salmon 14,
Black Rock Farm Steak 18

Farm Features

**SUNNY HARVEST CO-OP
SHISHITO PEPPERS**
Nardello Peppers, Tarragon Chile Sour Cream
(D,G,N) 14

**SEPTEMBER FARM
CHEDDAR CHEESE CURDS**
Hot Honey Drizzle, Horseradish Ranch (D) 16

**CEDAR MEADOW FARM
HEIRLOOM TOMATOES**
Tomato Toast, Stracciatella, Grana Padano, Basil Pesto,
Aged Balsamic, Grilled Sourdough (D,G) 16

**LANCASTER FARM FRESH
CO-OP SUMMER MELON**
Herb Olive Oil, Feta (D) 13

Entrees

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

ASIAN BBQ PORK RIBS
Indian Orchard Cucumber & Watermelon Salad,
Sesame Crusted Steamed Rice (G) 29

EGGPLANT PARMESAN
Eggplant Cutlets, Mozzarella, Sharp Provolone Cream,
Spicy Marinara, Basil Pesto (D,G) 23

JERSEY FLOUNDER PICCATA
Lemon Caper Butter, Creamy Crab & Broccoli Orzo (D,G,S) 39

SPICY THAI STEAK SALAD*
Chilled Tenderloin Tips, Udon Noodles, Shiitake Mushrooms,
Peanuts, Baby Greens, Julienne Vegetables,
Cilantro Lime Vinaigrette (G,N) 29

SEAFOOD BUCATINI
Bay Scallops, Shrimp, Baby Zucchini, Corn, Tomato, Garlic,
White Wine, Lemon Breadcrumbs (D,G,S) 31

GREEN MEADOW FARM BEEF MEATLOAF
Country Style Mashed Potatoes, Swiss Chard,
Crispy Onions, Mushroom Gravy (D,G) 29

RAINBOW TROUT
New Potatoes, Green Beans, Almonds, Red Pepper Romesco
(D,N) 29

VERLASSO SALMON
Grilled Corn, Sugar Snap Peas, Pancetta,
Roasted Summer Pepper (D) 33

SPICY LAMB BOLOGNESE
House-Made Rigatoni, Jersey Crushed Tomatoes,
Wilted Spinach, Basil Ricotta (D,G) 28

**OVEN ROASTED FREEBIRD
HALF CHICKEN**
Amish Style Potato Salad, Herby Chicken Jus (D) 29

FISH AND CHIPS
Cider Batter, Cabbage & Pickle Slaw, Tartar Sauce,
Malt Vinegar, Lemon, Wedge Fries (G) 32

BUTCHER’S CUT*
Chef’s Daily Selection of Sustainably-Sourced Protein,
Seasonal Accompaniments MP

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
Cage-Free Egg, Black Pepper Bacon,
Kennett Square Mushrooms, Spicy Ep!c Pickles

*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.