

~ *To Share* ~

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

MEZZE PLATTER  
Hummus, Tzatziki, Herb Olive Oil,  
Pickled Peppers, Marinated Olives &  
Feta, Baby Carrot & Fennel Salad,  
Toasted Pita Bread (D,G) 26

GOAT CHEESE  
WHIPPED RICOTTA  
Jersey Cranberries, Grapes, Spiced  
Hazelnuts, Toasted Sourdough (D,G,N) 18

BREAD BASKET  
House Made Hawaiian Rolls, Local Honey  
& Sea Salt Whipped Butter (D,G) 10

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

MARYLAND STYLE CRAB DIP  
PA Noble Cheddar, Ritz Cracker Crumble,  
Toasted Baguette (D,G,S) 26

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

AUTUMN SQUASH BISQUE  
Roasted Pumpkin Seeds, Chili Oil 14

FRENCH ONION SOUP  
Sourdough Crouton, Melted Swiss &  
Provolone (D,G) 15

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

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

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

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

HOUSE MADE  
SWEET POTATO PIEROGIES  
PA Noble Cheddar, Bacon, Onion,  
Brown Butter, Sour Cream (D,G) 16

FALL HARVEST SALAD  
Roasted Broccoli, Cauliflower, Apples,  
Craisins, Pepitas, Walnuts, Blue Cheese,  
Local Greens, Maple-Dijon Vinaigrette  
(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 19

..... *Farm Features* .....

PHILLIPS MUSHROOM FARMS  
WILD MUSHROOMS  
Pickled Shallots, Whipped Burrata, Brown Butter Vinaigrette,  
Pumpernickel Toast (D,G) 16

MUZZARELLI FARMS CAULIFLOWER  
Kung Pao Sauce, Scallions, Chilis, Toasted Peanuts  
(N) 15

SEPTEMBER FARM  
CHEDDAR CHEESE CURDS  
Tempura Fried, Hot Honey Drizzle, Horseradish Cream  
(D) 16

LANCASTER CO-OP BRUSSELS SPROUTS  
Pennsylvania Maple Dressing, Bacon,  
Mustard Pretzel Crumbles (G) 12

..... *Entrees* .....

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

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

VERLASSO SALMON  
Pecan Crusted, Maple Bourbon Glaze, Roasted Yams, Apples,  
Eagle Road Farm Lacinato Kale (D,G,N) 33

SEAFOOD BUCATINI  
Bay Scallops, Shrimp, Broccoli Rabe, Marinated Tomato,  
Garlic, White Wine, Lemon Breadcrumbs (D,G,S) 30

MEADOW RUN FARM LAMB SHANK  
Local Squash, Olives, Rosemary, Soft Parmesan Polenta  
(D) 45

ROASTED FREEBIRD HALF CHICKEN  
Seasonal Baby Root Vegetables, Herby Chicken Jus (D) 29

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

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

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

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

ASIAN BBQ PORK RIBS  
Seasonal Cabbage & Chili Crunch Slaw,  
Sesame Steamed Rice (G) 29

HOUSE MADE BUTTERNUT  
SQUASH RAVIOLIS  
Local Mushrooms, Tuscan Kale, Squash, Brown Butter,  
Wild Rosemary Goat Cheese, Sage & Pumpkin Seed Gremolata  
(D,G) 24

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

IMPOSSIBLE PATTY MELT  
Eplc Spicy Pickles, Chipotle Aioli, Smoked Onion, 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 +3 : Cage-Free Egg, Black Pepper Bacon,  
Kennett Square Mushrooms, Spicy Eplc 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.