

For the Table

LOCAL ARTISAN
CHEESE BOARD
Seasonal Jams & Accoutrements (G,N) 19

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

HOUSE MADE SOFT
PRETZEL BREAD
*Spinach-Artichoke Spread,
Honey Butter (D,G) 9*

GOAT CHEESE
WHIPPED RICOTTA
*Local Figs, Fruitwood Orchard Honey,
Thyme, Balsamic, Almond Crunch,
Tosted Artisanal Bread (G,N) 17*

First Course

KENNETT SQUARE
MUSHROOM SOUP
*Truffle Crème Fraiche,
Snipped Chives (D,G) 13*

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

BUTTERNUT SQUASH SOUP
Toasted Pepitas, Chili Oil 12

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

KUNG PAO CAULIFLOWER
*Scallions, Chilis, Toasted Peanuts,
Soy-Ginger Glaze (N) 15*

SHRIMP CAKES
*Tinkerbell Pepper Slaw, Herbs,
Texas Petal Slaw (G,S) 18*

SMOKY MAC & CHEESE
*Ironstone Creamery Pulled Pork,
Smoked Gouda Cheese,
Carolina BBQ Sauce,
Pickled Jalapeño (D,G) 16*

Market Salads

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

CAESAR SALAD
*Romaine, Red Endive,
Sourdough Crouton, Parmesan Tuile,
Lemon Anchovy Dressing (D,G) 13*

WINTER HARVEST SALAD
*Hunter Hill Farm Roasted Sunchokes,
Apple, Fennel, Red Quinoa,
Market Greens,
Pennsylvania Maple Vinaigrette 15*

- Add Protein -

PACIFIC SHRIMP 12 | VERLASSO SALMON 13
ORGANIC TOFU 6 | LANCASTER CHICKEN 9

Entrees

VERLASSO SALMON
*Charred Broccoli, Hakurei Turnip, Farro, Cashews,
Cranberry-Miso Glaze (D,N,G) 29*

SWEET POTATO GNOCCHI
*Wild Mushrooms, Eagle Road Farm Tuscan Kale,
Brown Butter, Parmesan, Sage,
Pumpkin Seed Gremolata (D,G) 15 / 24*

BRAISED BEEF SHORT RIB
*Crispy Potato Cake, Lacinato Kale,
Weaver Orchard Apples, Cider Jus 36*

PAN SEARED RAINBOW TROUT
*Country Hill Farm Braised Collard Greens, Butter Beans,
Pickled White Beech Mushrooms, Smoked Ham Broth 29*

MEADOW RUN FARM LAMB SHANK
*Kohlrabi & Cucumber Kimchee, Coconut Rice, Sesame,
Bulgogi Glaze 42*

1855 BLACK ANGUS NY STRIP
*14 oz. Center Cut, Garlic-Parmesan Hasselback Potato,
Roasted Shallot Compound Butter (D) 54*

JURGIELWICZ FARM DUCK BREAST
*Celery Root & Potato Gratin, Swiss Chard,
Pomegranate Caramel (D) 38*

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

SPICY THAI STEAK SALAD
*Chilled Tenderloin Tips, Udon Noodles,
Shiitake Mushrooms, Peanuts, Baby Greens,
Julienne Vegetables, Cilantro Lime Vinaigrette (G,N) 27*

FIDEOS
*PEI Mussels, Middle Neck Clams, Shrimp,
Shaved Fennel Salad, Saffron Tomato Sauce (G,D,S) 31*

VEGAN CHEESE BURGER
*Plant Based Burger, Cheddar, Pickles, Onion,
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) 22*

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

Market Sides

CRISPY BRUSSELS SPROUTS
Bacon-Potato Chip Crunch, Maple Vinaigrette (D) 9

MUSHROOMS GRATIN
Gruyere Cheese, Bread Crumbs (D,G) 9

FRIED PICKLES (G) 8

MAC & CHEESE
Smoked Gouda, Bread Crumbs (D,G) 9

TRUFFLE PARMESAN FRIES
Spicy Mayo (D,G) 9