

- To Share -

- BREAD BASKET**
House Made Milk Bread, Sea Salt Butter, Spicy Honey, B & B Pickles (D,G) 13
- ROASTED GARLIC HUMMUS**
Baby Carrot Chermoula, Grilled Pita, Lavash Chips (G) 17
- GOAT CHEESE WHIPPED RICOTTA**
Roasted Local Pears, Grapes, Balsamic, Spiced Hazelnuts, Grilled Sourdough (D,G,N) 18
- FOOT LONG HOT DOG**
All Beef, Buttery Bun, Local & House Made Condiments (D,G) 23
- 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
- BUFFALO CHICKEN DIP**
Locust Point Pulled Chicken, Flatbread Chips, Carrots & Celery, Ranch (D,G) 18

- First Course -

- KENNETT SQUARE MUSHROOM SOUP**
Truffle Crème Fraîche, Chives (D) 13
- AUTUMN SQUASH BISQUE**
Roasted Pumpkin Seeds, Chili Oil 13
- SANDY RIDGE DEVILED EGGS**
Cage Free Eggs, Chefs Choice of Fillings 12
- YELLOWFIN TUNA TARTARE***
Avocado, Sriracha, Sesame Soy Emulsion, Micro Cilantro (G) 18
- WILD MUSHROOM TOAST**
Pickled Shallots, Maplebrook Farm Stracciatella, Grilled Pumpernickel (D,G) 16
- CRISPY CAULIFLOWER**
Kung Pao Sauce, Scallions, Chilis, Toasted Peanuts (N) 15
- OYSTERS ON THE HALF***
Cocktail Sauce, Lemon, Mignonette (S) MP
- SPICY LAMB BOLOGNESE**
House Made Rigatoni, Jersey Crushed Tomatoes, Wilted Spinach, Basil Ricotta (D,G) 16/27
- BEEF & 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) 14
- FALL HARVEST SALAD**
Broccoli, Cauliflower, Apples, Craisins, Pepitas, Pecans, Blue Cheese, Local Greens, Maple- Dijon Vinaigrette (D,N) 14

ADD PROTEIN TO SALAD

- Free Range Chicken Breast 9
- Organic Tofu 6
- Pacific Shrimp 12
- Verlasso Salmon 13
- Grilled Sirloin 22

Entrees

- ROASTED GIANNONE FARMS HALF CHICKEN**
Broccolini, Smokey Mac & Cheese, Herby Chicken Jus (D,G) 29
- FALL VEGETABLE AREPAS**
Poblano Peppers, Black Bean, Sweet Potato Salsa, Queso Blanco, Avocado Crema, Salsa Roja (D) 22
- ASIAN BBQ PORK RIBS**
Spicy Linvilla Orchard Pear Slaw, Sesame Crusted Steamed Rice (G) 29
- LA BELLE FARM ROASTED HALF DUCK**
Shoestring Fries, Blood Orange Sweet & Sour Sauce, Grilled Scallions (G) 46
- BLACKENED CAJUN CATFISH**
Blue Moon Acres Rice Pilaf, Pickled Tinkerbell Peppers, Crispy Okra, Petites Herbs, Shrimp Étouffée (G,S) 28
- SPICY THAI STEAK SALAD***
Chilled Tenderloin Tips, Udon Noodles, Shiitake Mushrooms, Peanuts, Baby Greens, Julienne Vegetables, Cilantro Lime Vinaigrette (G,N) 28
- IVY CITY SMOKED SALMON CHOPPED SALAD**
Local Greens, Tomato, Pickled Tinkerbell Peppers, Citrus, Everything Bagel Spice, Pumpernickel Croutons, Creamy Horseradish Dressing (D,G) 27
- PECAN CRUSTED VERLASSO SALMON**
Maple Bourbon Glaze, Roasted Yams, Apples, Eagle Road Farm Lacinato Kale (D,G,N) 30
- SESAME SEARED YELLOWFIN TUNA**
Rice Vermicelli, Baby Bok Choy, Pickled Chili, Herb Pho Broth 34
- LOCAL FLOUNDER PICCATA**
Lemon Caper Butter, Creamy Crab & Broccoli Orzo (D,G,S) 38
- GREEN MEADOW FARM BEEF MEATLOAF**
Country Style Mashed Potatoes, Swiss Chard, Mushroom Gravy (D,G) 29
- MEADOW RUN FARM LAMB SHANK**
Honeynut Squash, Tomato, Olives, Creamy Parmesan Polenta (D) 43
- BLACK ROCK FARM NY STRIP***
Grilled 14 oz Black Angus Steak, Red Wine Shallot Butter, House Steak Sauce, Cipollini Onion, Fingerling Potatoes (D) 56
- VEGAN CHEESE BURGER**
Impossible Patty, Epic! Spicy Pickle, Tomato, Onion, Lettuce, BBQ Aioli, Sweet Potato Bun, 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) 24

SESAME STEAMED RICE
Spicy Linvilla Orchard Pear Slaw, Soy Sauce (G)

CRISPY BRUSSELS SPROUTS
Pennsylvania Maple, Bacon

FRIED PICKLES
Garlic Panko Crusted, Spicy Mayo (G)

Seasonal Sides

9 each

SMOKEY MAC & CHEESE
House Made Macaroni, Smoked Gouda, Butter Breadcrumbs (D,G)

TRUFFLE PARMESAN FRIES
Truffle Oil, Grana Padano, Chives (D,G)

COUNTRY MASHED POTATOES
Mushroom Gravy, Chive (D)

**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*