

- To Share -

- LOCAL ARTISAN CHEESE**
Choice of 3, Seasonal Accompaniments (D,G,N) 20
Additional Cheese +6
- MEZZE PLATTER**
Hummus, Tzatziki, Tapenade, Pickled Pepper, Marinated Feta, White Bean & Roasted Red Pepper Salad, Pita (D,G) 26
- WHIPPED FETA**
Marinated Heirloom Baby Tomatoes, Basil Pesto, Aged Balsamic, Toasted Sourdough (D,G) 18
- BREAD BASKET**
House Made Hawaiian Rolls, Sea Salt Whipped Butter, Hot Honey (D,G) 11
- DOGGIE IN A BLANKET**
Foot Long All Beef Hot Dog, Hom Made Pretzel Bread, Local & House Made Condiments (D,G) 22
- CARAMELIZED ONION DIP**
House Made Ranch Potato Chips, Spring Veggie Crudit  (D) 17

- First Course -

- KENNETT SQUARE MUSHROOM SOUP**
Truffle Cr me Fra che, Chives (D) 15
- CARROT GINGER BISQUE**
Sweet & Spicy Pepitas, Micro Cilantro 14 🐾
- FRIED PICKLES**
Panko Crusted Kosher Dill Pickle Spears, Spicy Aioli 12
- YELLOWFIN TUNA TARTARE***
Avocado, Sriracha, Sesame Soy Emulsion, Micro Cilantro (G) 20
- SANDY RIDGE FARM DEVEILED EGGS**
Traditional Filling, Crispy Shallots, Smoked Paprika (G) 12
- BABY SPINACH SALAD**
Fifer’s Farm Strawberries, Candied Pecans, Red Onion, Blue Cheese, Lemon Poppysseed Vinaigrette (D,N) 15
- OYSTERS ON THE HALF***
Cocktail Sauce, Lemon, Mignonette (S) 22

- FRENCH ONION SOUP**
Sourdough Crouton, Melted Swiss & Provolone (D,G) 16
- BEEF & ARUGULA**
Shellbark Hollow Goat Cheese, Herb Cr me Fra che, Crispy Polenta ‘Croutons’ (D) 15
- LITTLE GEM LETTUCE SALAD**
Eagle Road Farm Carrots, Toasted Pistachios, Pickled Onion, Green Goddess Dressing (D,N) 14
- 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

- KING’S FARM NEW POTATOES**
House Made Pierogies, Local Cheddar, Bacon, Onion, Brown Butter, Sour Cream (D,G) 16
- FERNBROOK FARMS SPRING PEAS**
Pea Falafel, Cucumber & Tomato Salad, Tzatziki (N) 14 🐾

- SEPTEMBER FARM CHEDDAR CHEESE CURDS**
Tempura Fried, Hot Honey Drizzle, Horseradish Cream (D) 16
- FIFER’S FARM ASPARAGUS**
Chargrilled, Caesar Dressing, Parmesan, Crouton Crumble (D,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**
New Potato & Spring Onion Cake, Wilted Spinach, Bearnaise Sauce (D) 33
- SEAFOOD PRIMAVERA**
Bay Scallops, Shrimp, Asparagus, Peas, Tomato, House Made Rotini, Pesto Cream, Parmesan Breadcrumbs (D,G,S) 30
Vegetarian 20
- JERSEY FLOUNDER PICCATA**
Creamy Crab & Broccoli Orzo, Lemon Caper Butter Sauce (D,G,S) 39
- GIANNONE HALF CHICKEN**
Spring Onion Chicken Jus, Amish Style Potato Salad (D) 30
- SPICY THAI NOODLE SALAD**
Homemade Udon Noodles, Baby Greens, Julienne Vegetables, Shiitakes, Peanuts, Cilantro Lime Vinaigrette (G,N)
With Chilled Beef Tenderloin 29
With Organic Tofu 23 🐾
- 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
- CAULIFLOWER MILANESE**
Baby Bella Mushroom & Tomato Ragu, Smoked Raisin & Baby Arugula Salad, Aged Balsamic 26 🐾
- ASIAN BBQ PORK RIBS**
Pea, Cabbage, Cucumber & Chilled Rice Noodle Salad (G) 29
- 8 OZ CENTER CUT FILET MIGNON**
Birchrhun Hills Farm Blue Cheese Butter, Smokey Onions, Asparagus (D) 59
- 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) 27 🐾
- WHITE DOG ‘DOUBLE CHEDDAR’ BURGER***
Green Meadow Farm Smoked Bacon Mayo, Bibb Lettuce, Tomato, Grilled Red Onion, Brioche, Truffle Parmesan Fries (D,G) 27

BURGER ADDITIONS +2:
Cage-Free Egg
Epic Spicy Pickles
Black Pepper Bacon
Kennett Square Roasted Mushrooms

*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.