

~ 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) 24

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) 13

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

~ First Course ~

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) 14

BEET & ARUGULA

Shellbark Hollow Goat Cheese, Herb Crème Fraîche, Crispy Polenta ‘Croutons’ (D,G) 14

LITTLE GEM SALAD

Local Heirloom Tomatoes, Cucumber, Toasted Pistachios, Pickled Onion, Green Goddess (D,N) 14

CAESAR SALAD

Romaine, Red Endive, Sourdough Crouton, Parmesan, Lemon Anchovy Dressing (D,G) 13

ADD PROTEIN TO SALAD

Free-Range Chicken Breast 9
Pacific Shrimp 12 Organic Tofu 6
Verlasso Salmon 14 Grilled Sirloin 18

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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) 11

Entrees

IVY CITY SMOKED SALMON CHOPPED SALAD

Local Greens, Pickled Tinkerbell Peppers, Everything Bagel Spice, Pumpernickel 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) 28

SEAFOOD BUCATINI

Bay Scallops, Shrimp, Baby Zucchini, Corn, Tomato, Garlic, White Wine, Lemon Breadcrumbs (D,G,S) 30

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) 28

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 Each

Cage-Free Egg | Kennett Square Mushrooms
Spicy Epic Pickles | Black Pepper Bacon

*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

UC 6.19.25