

- To Share -

LOCAL ARTISAN CHEESE

Choice of Three, 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

Fifer Orchard Strawberries, Spiced Hazelnuts, Mint, Balsamic, Grilled Sourdough (D,G,N) 19

BREAD BASKET

House Made Hawaiian Rolls, Sea Salt Whipped Butter, Hot Honey (D,G) 11

RED OR WHITE

Bang Island Mussels, Summer Herbs, Garlic Grilled Bread, Choice of Spicy Marinara OR White Wine Broth (D,G,S) 28

CARAMELIZED ONION DIP

House Made Ranch Potato Chips, Farm Fresh Veggie Crudité (D) 18

KENNETT SQUARE

MUSHROOM SOUP
Snipped Chives, Truffle Creme Fraiche (D) 15

YELLOW TOMATO

GAZPACHO
Sugar Baby Watermelon, Chili Oil (G) 15 🐾

FRIED PICKLES

Panko Crusted Kosher Dill Pickle Spears, Spicy Aioli 12

YELLOWFIN TUNA TARTARE*

Avocado, Sriracha, Sesame Soy Emulsion, Micro Cilantro (G) 20

OYSTERS ON THE HALF*

Cocktail Sauce, Lemon, Champagne Mignonette (S) 22

FRENCH ONION SOUP

Sourdough Crouton, Melted Swiss & Provolone (D,G) 16

**HOUSE MADE POTATO & PA
NOBLE CHEDDAR PIEROGIES**

Bacon, Summer Peppers, Green Onions, Brown Butter, Sour Cream (D,G) 16

- First Course -

SANDY RIDGE FARM

DEVEILED EGGS
Traditional Filling, Crispy Shallots, Smoked Paprika (G) 12

BEEF & ARUGULA

Shellbark Hollow Goat Cheese, Herb Crème Fraîche, Crispy Polenta 'Croutons' (D) 15

LITTLE GEM SALAD

Buzby Farm Cucumbers, Heirloom Tomatoes, Pistachios, Pickled Onions, Green Goddess (D,N) 15

BERRY SALAD

Market Greens, Shallots, Candied Sunflower Seeds, Birchrun Blue Cheese, Honey Raspberry Vinaigrette (D) 15

CAESAR SALAD

Romaine, Red Endive, Sourdough Crouton, Parmesan, Lemon Anchovy Dressing (D,G) 15

ADD PROTEIN TO SALAD:

Free-Range Chicken Breast 10
Pacific Shrimp 13
Organic Tofu 7 🐾
Verlasso Salmon 15
Black Rock Farm Steak 20

Farm Features

GREEN MEADOW FARM SUMMER MELONS

Assorted Melons, Grilled Halloumi, Basil, Shiso Vinaigrette (D) 15

FIFER ORCHARD PEACH BRUSCHETTA

Cherry Tomato, Basil Whipped Ricotta, Local Honey, Grilled Sourdough (D,G) 16

FERNBROOK FARM ENGLISH PEA FALAFEL

Cucumber & Tomato Salad, Saba, Tzatziki 14 🐾

**SEPTEMBER FARM CHEDDAR CHEESE
CURDS**

Tempura Fried, Hot Honey Drizzle, Horseradish Ranch (D) 16

Entrees

SPICY LAMB BOLOGNESE

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

BLACKENED SHRIMP ABLT SALAD

Seasonal Greens, Heirloom Tomato, Avocado, Smoked Bacon, Chipotle Ranch, Crispy Corn Crunch (D,S) 28

SEAFOOD CAVATELLI

Bay Scallops, Shrimp, Corn, Zucchini, Tomato, Basil Pesto Cream, Lemon Breadcrumbs (D,G,S) 31
Vegetarian (D,G) 22

JERSEY FLOUNDER PICCATA

Creamy Crab & Broccoli Orzo, Lemon Caper Butter Sauce (D,G,S) 39

GIANNONE HALF CHICKEN

Amish Style Potato Salad, Bacon Smothered Green Beans, BBQ Chicken Jus (D) 32

SPICY THAI NOODLE SALAD*

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

VERLASSO SALMON

Summer Harvest Ratatouille, Charred Lemon, Balsamic 33

**JURGIELEWICZ FARM ROASTED HALF
DUCK**

Local Cherry Duck Jus, Creamy Corn Grits, Sugar Snap Peas (D) 49

STICKY ASIAN PORK RIBS

Char Sui BBQ Glaze, Oak Grove Farm Watermelon & Cucumber Salad, Sesame Crusted Steamed Rice (G) 30

14 OZ DEMKOTA RIBEYE *

Herb Compound Butter, Truffle Parmesan Fries, Petite Salad, House Steak Sauce (D) 65

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
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.