

~ <i>To Share</i> ~		~ <i>First Course</i> ~	
LOCAL ARTISAN CHEESE Choice of Three, Seasonal Accompaniments (D,G,N) 20 <i>Additional Cheese +6</i>	KENNETT SQUARE MUSHROOM SOUP Snipped Chives, Truffle Creme Fraiche (D) 15	SANDY RIDGE FARM DEVEILED EGGS Traditional Filling, Crispy Shallots, Smoked Paprika (G) 12	BEET & ARUGULA Shellbark Hollow Goat Cheese, Herb Crème Fraîche, Crispy Polenta ‘Croutons’ (D) 15
MEZZE PLATTER Hummus, Tzatziki, Tapenade, Pickled Pepper, Marinated Feta, White Bean & Roasted Red Pepper Salad, Pita (D,G) 26	YELLOW TOMATO GAZPACHO Sugar Baby Watermelon, Chili Oil (G) 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
WHIPPED FETA Fifer Orchard Strawberries, Spiced Hazelnuts, Mint, Balsamic, Grilled Sourdough (D,G,N) 19	FRIED PICKLES Panko Crusted Kosher Dill Pickle Spears, Spicy Aioli 12	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
BREAD BASKET House Made Hawaiian Rolls, Sea Salt Whipped Butter, Hot Honey (D,G) 11	YELLOWFIN TUNA TARTARE* Avocado, Sriracha, Sesame Soy Emulsion, Micro Cilantro (G) 20		
PRINCE EDWARD ISLAND MUSSELS Summer Herbs, Lemon, Garlic Grilled Bread, Choice of Red Tomato or White Wine Broth (D,G,S) 25	OYSTERS ON THE HALF* Cocktail Sauce, Lemon, Champagne Mignonette (S) 22		
CARAMELIZED ONION DIP House Made Ranch Potato Chips, Farm Fresh Veggie Crudit� (D) 18	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		

~ <i>Farm Features</i> ~	
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

~ <i>Entrees</i> ~	
SPICY LAMB BOLOGNESE House Made Rigatoni, Jersey Crushed Tomatoes, Wilted Spinach, Basil Ricotta (D,G) 28	VERLASSO SALMON Summer Harvest Ratatouille, Charred Lemon, Balsamic 33
BLACKENED SHRIMP ABLT SALAD Seasonal Greens, Heirloom Tomato, Avocado, Smoked Bacon, Chipotle Ranch, Crispy Corn Crunch (D,S) 28	JURGIELEWICZ FARM ROASTED HALF DUCK Local Cherry Duck Jus, Creamy Corn Grits, Sugar Snap Peas (D) 41
SEAFOOD CAVATELLI Bay Scallops, Shrimp, Corn, Zucchini, Tomato, Basil Pesto Cream, Lemon Breadcrumbs (D,G,S) 31 <i>Vegetarian (D,G) 22</i>	STICKY ASIAN PORK RIBS Char Sui BBQ Glaze, Oak Grove Farm Watermelon & Cucumber Salad, Sesame Crusted Steamed Rice (G) 30
JERSEY FLOUNDER PICCATA Creamy Crab & Broccoli Orzo, Lemon Caper Butter Sauce (D,G,S) 39	14 OZ DEMKOTA RIBEYE * Herb Compound Butter, Truffle Parmesan Fries, Petite Salad, House Steak Sauce (D) 65
GIANNONE HALF CHICKEN Amish Style Potato Salad, Bacon Smothered Green Beans, BBQ Chicken Jus (D) 32	BUTCHER’S CUT* Chef’s Daily Selection of Sustainably-Sourced Protein, Seasonal Accompaniments MP
SPICY THAI NOODLE SALAD* Baby Greens, Julienne Vegetables, Shiitakes, Peanuts, Cilantro Lime Vinaigrette (G,N) <i>With Chilled Beef Tenderloin 29</i> <i>With Organic Tofu 23 🐾</i>	IMPOSSIBLE PATTY MELT Smoked Onion Jam, Spicy Pickles, Creamy Pepper Sauce, Vegan Provolone, Sourdough, French Fries (G) 27 🐾
FISH AND CHIPS Cider Batter, Cabbage & Pickle Slaw, Tartar Sauce, Malt Vinegar, Lemon, Wedge Fries (G) 32	WHITE DOG ‘DOUBLE CHEDDAR’ BURGER* Green Meadow Farm Smoked Bacon Mayo, Bibb Lettuce, Tomato, Grilled Red Onion, Brioche, Truffle Parmesan Fries (D,G) 27
GREEN MEADOW FARM BEEF MEATLOAF Country Style Mashed Potatoes, Swiss Chard, Crispy Onions, Mushroom Gravy (D,G) 29	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.