

- To Share -

- LOCAL ARTISAN CHEESE**
Seasonal Jam & Accoutrements (D,G,N) 19
- BREAD BASKET**
House Made Milk Bread, Everything Bagel Spice, Salted Honey Butter, Spicy Honey, B&B Pickles (D,G) 13
- ROASTED GARLIC HUMMUS**
Farm Fresh Crudite, Grilled Pita, Lavash Chips, Carrot Chermoula (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**
Local Cured Meats and Cheeses, Deviled Eggs, Epic Pickles, Chips, Nuts, Seasonal Accoutrements (G,D,N) 23

- 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 Pumpnickel (D,G) 16
- CRISPY CAULIFLOWER**
Kung Pao Sauce, Scallions, Chilis, Toasted Peanuts (G) 15
- OYSTERS ON THE HALF***
Cocktail Sauce, Lemon, Mignonette (S) MP

- First Course -

- BUFFALO CHICKEN DIP**
Extra Sharp Cheddar, Flatbread Chips, Farm Fresh Crudite (D,G) 19
- BEET & ARUGULA**
Shellbark Hollow Goat Cheese, Herb Crème Fraîche, Crispy Polenta 'Croutons' (D,G) 14
- FALL HARVEST SALAD**
Roasted Broccoli, Apples, Craisins, Pepitas, Pecans, Birchrun Blue Cheese, Local Greens, Maple-Dijon Vinaigrette (D,N) 14
- CHOPPED SALAD**
Heirloom Cherry Tomato, Black Pepper Bacon, Red Onion, Corn Nuts, Buttermilk Ranch (D) 14
- CAESAR**
Romaine, Red Endive, Crouton, Parmesan Crisp, Lemon Anchovy Dressing (D,G) 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**
Smokey Mac & Cheese, Herby Chicken Jus (D,G) 29
- FALL VEGETABLE AREPAS**
Charred Corn, Black Bean, Sweet Potato Salsa, Queso Blanco, Avocado Crema, Salsa Roja (D) 22
- ASIAN BBQ PORK RIBS**
Linvilla Orchard Pear & Bok Choy Kimchi, Sesame 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 Etouffee (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
- PECAN CRUSTED VERLASSO SALMON**
Maple Bourbon Glaze, Roasted Yams, Apples, Eagle Road Farm Lacinato Kale (D,G,N) 30

- SPICY LAMB BOLOGNESE**
House Made Rigatoni, Jersey Crushed Tomatoes, Wilted Spinach, Basil Ricotta (D,G) 27
- 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) 36
- GREEN MEADOW FARM BEEF MEATLOAF**
Country Style Mashed Potatoes, Swiss Chard, Crispy Onions, 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
Linvilla Orchard Pear Kimchi, Green Onion (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 convenience fee is applied to all checks, unless using debit cards or cash | 20% Gratuity will be added to Parties 5 or more