

– *Share* –

ROASTED GARLIC HUMMUS

Farm Fresh Crudite, Piment d’Espelette, Extra Virgin Olive Oil, House Made Pita Bread (G) 17

LOCAL ARTISAN CHEESE

Seasonal Jam & Accoutrements (D,G,N) 19

BREAD BASKET

Milk Bread, Everything Spice, Salted Honey Butter, Fruitwood Orchard Spicy Honey, B&B Pickles (D,G) 12

WILD MUSHROOM TOAST

Local Mushrooms, Grana Padano, Baby Arugula, Horseradish Crema, Balsamic, Baker Street Pumpnickel (G,D) 16

KENNETT SQUARE MUSHROOM SOUP

Truffle Crème Fraîche, Snipped Chives (D) 13

CARROT & GINGER BISQUE

Cashew Cream, Chili Oil (N) 13

SANDY RIDGE DEVEILED EGGS

Cage-Free Eggs, Chef’s Choice of Filling 12

OYSTERS ON THE HALF\*

Cocktail Sauce, Champagne Mignonette, Lemon (S) MP

PACIFIC SHRIMP COCKTAIL

Ep!c Pickle Giardiniera, Red & White Cocktail Sauces (D,S) 21

– *First Course* –

YELLOWFIN TUNA TARTARE\*

Avocado, Sriracha, Sesame Soy Emulsion, Blue Moon Acres Cilantro (G) 18

SPICED LAMB SKEWERS

Grilled Mediterranean Lamb, 7 Stars Herb Yogurt, Radish, Mint, Harissa (D,G) 18

GOAT CHEESE WHIPPED RICOTTA

Crispy Smoked Pancetta, Spring Pea, Mint, Lemon, 8 year Aged Balsamic, Grilled Sourdough (D,G) 18

KOREAN BBQ PORK BAO BUNS

Gochujang-Honey Glaze, Sesame, Highland Orchard Apple Kimchi (D,G) 18

– *Market Salads* –

BEET & ARUGULA

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

HEIRLOOM BABY CARROT SALAD

Spring Onion, Baby Arugula, Pickled Tinkerbell Peppers, Green Goddess Dressing (D) 15

SPRING LYONNAISE SALAD

Arugula, Chicories, 1732 Black Pepper Bacon, Asparagus, Pickled Onion, Poached Egg, Mustard Vinaigrette 15

CAESAR

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

ADD PROTEIN Free Range Chicken Breast 9 | Organic Tofu 6 | Pacific Shrimp 12 | Verlasso Salmon 13 | Grilled Sirloin 22

*Entrees*

VERLASSO SALMON\*

Asparagus, Vidalia Onion Fritter, Bearnaise (D) 31

ROASTED JURGIELEWICZ FARM HALF DUCK\*

Shoestring Fries, Charred Scallion, Madeira Jus 48

LOUISIANA BRONZED CATFISH

Blue Moon Acres Rice Pilaf, Caramelized Tinkerbell Peppers, Petites Herbes, Rock Shrimp Étouffée (G,S) 28

GREEN MEADOW FARM BEEF MEATLOAF

Country-style Mash, Wild Mushroom, Caramelized Onion, Haricots Verts, Red Wine Jus (D,G) 32

BUTCHER’S CUT

Chef’s Daily Selection Of Locally Sourced Protein, Seasonal Accompaniments MP

FISH AND CHIPS

Cider Battered Haddock, Coombs Farm English Pea Mash, Shoestring Fries, Pickle Slaw, Tartar Sauce (D) 32

SPICY LAMB BOLOGNESE

Severino Rigatoni, Jersey Crushed Tomatoes, Wilted Spinach, Basil Ricotta (D,G) 30

PORTOBELLO MILANESE

Baby Arugula, Frisée, Local Radish, Pickled Pepper, Lanchego, 8 Year Aged Balsamic (D,G) 24

ROASTED GIANNONE FARM HALF CHICKEN

Dilly New Potatoes, Haricots Verts, Lemon Pecan Butter Sauce (D,N) 29

SPICY THAI STEAK SALAD\*

Chilled Tenderloin Tips, Udon Noodles, Shiitake Mushrooms, Peanuts, Baby Greens, Julienne Vegetables, Cilantro Lime Vinaigrette (G,N) 28

BUCATINI PRIMAVERA

Asparagus, Wild Mushroom, Spring Pea, Fava Beans, Broccoli Rabe, Roasted Tomato, Parmesan (D,G) 25

SPRING LAMB SHANK

Charred Tomato, Onion, Rosemary, Olive, Creamy Castle Valley Mills Polenta (D) 44

VEGAN CHEESE BURGER

Impossible Patty, Ep!c Spicy Pickle, Lettuce, Tomato, Onion, BBQ Aioli, Sweet Potato Bun, Fries (G) 25

WHITE DOG ‘DOUBLE CHEDDAR’ BURGER\*

Green Meadow Farm Smoked Bacon Mayo, Bibb Lettuce, Grilled Red Onion, Tomato, Brioche, Truffle Parmesan Fries (D,G) 24

BURGER ADDITIONS 2 Each

Sandy Ridge Farm Cage-Free Egg

Spicy Ep!c Pickles

1732 Meats Black Pepper Bacon

Kennett Square Mushrooms

ROASTED GARLIC MASHED POTATOES

Whipped Farmer’s Butter, Chives (D) 10

COOMBS FARM HARICOTS VERTS

Shallot Butter, Fresh Herbs (D) 11

SMOKED GOUDA MAC & CHEESE

Cavatappi, Butter Breadcrumbs (D,G) 10

TRUFFLE PARMESAN FRIES

Truffle Oil, Grana Padano, Chives (D,G) 9

FRIED PICKLES

Garlic Panko Crusted, Spicy Mayo (G) 9

FIFER ORCHARD GRILLED ASPARAGUS

Lemon Zest, Fresh Herbs 11

*Seasonal Sides*

\*Consuming raw or under cooked seafood, shellfish, eggs or meats increases the risk of food borne illness.