

*- Share -*

- GOAT CHEESE WHIPPED RICOTTA  
Poached Pear, Lavender Honey, Rosemary, Hazelnut, Toasted Sourdough (D,G,N) 18
- LOCAL ARTISAN CHEESE  
Jams & Accoutrements (D,G,N) 19
- HOUSE-MADE BRIOCHE BREAD  
Everything Spice, Kime's Mill Apple Spread, Salted Honey Butter (D,G) 11

- KENNETT SQUARE MUSHROOM SOUP  
Truffle Crème Fraîche, Snipped Chives (D,G) 13
- SWEET & SPICY BROCCOLI  
Ginger, Sesame, Cilantro, Scallion, Peanut, Herb Yogurt (N) 15
- SHRIMP CAKE SLIDERS  
Fennel & Pickle Slaw, Texas Petal Sauce, Potato Rolls (G,S) 18
- OYSTERS ON THE HALF\*  
Cocktail Sauce, Shallot Mignonette, Lemon (S) MP

*- First Course -*

- ROASTED CAULIFLOWER SOUP  
Golden Raisin Relish, Macadamia, Chili Oil (N) 12
- SANDY RIDGE DEVEILED EGGS  
Assortment of Seasonal Fillings 11
- KOREAN BBQ PORK BAO BUNS  
Gochujang-Honey Glaze, Sesame, Local Pear Kimchi (D,G,S) 16
- YELLOWFIN TUNA TARTARE\*  
Avocado, Spicy Sesame Soy, Micro Cilantro (G) 18

*- Market Salads -*

- BEET & ARUGULA  
Shellbark Hollow Goat Cheese, Herb Crème Fraîche, Crispy Polenta 'Croutons' (D) 14
- HONEYCRISP APPLE SALAD  
Brussels Sprouts, Baby Kale, Craisins, Pumpnickel Crumble, Rosemary Yogurt, Fall Spiced Maple Vinaigrette (D,G) 15
- CAESAR  
Romaine, Red Endive, Crouton, Parmesan Crisp, Lemon Anchovy Dressing (D,G) 14

🐾 ADD PROTEIN PACIFIC SHRIMP 13 | FREE RANGE CHICKEN BREAST 10 | VERLASSO SALMON 15 | FALAFEL 8 🐾

*Entrees*

- VERLASSO SALMON  
Braised Lentils, Honeynut Squash Puree, Dijon, Crispy Shallot, Blood Orange Glaze (D,G) 31
- BLACKENED SHRIMP SALAD  
Mixed Baby Greens, Citrus Segments, Pomegranate Seeds, Avocado, Fruitwood Orchard Honey-Mint Vinaigrette (S) 27
- LOUISIANA BRONZED CATFISH  
Blue Moon Acres Rice Pilaf, Caramelized Tinkerbell Peppers, Petite Herbs, Rock Shrimp Etouffee (G,S) 28
- COUNTRY-STYLE MEATLOAF  
Roasted Garlic Mash, Wild Mushroom, Caramelized Onion, Rainbow Chard, Red Wine Jus (D,G) 29
- 1855 NY STRIP STEAK\*  
14 oz Black Angus, Scalloped Potatoes, Market Greens Salad, House Steak Sauce (D,G) 58
- SPICY LAMB BOLOGNESE  
Severino Rigatoni, Jersey Crushed Tomatoes, Wilted Spinach, Basil Ricotta (D,G) 16 / 27
- FREEBIRD ROASTED HALF CHICKEN  
Kabocha Squash, Spiced Pecan, Cranberry, Brown Butter Lemon Sage Jus (D,N) 29
- TANDOORI CAULIFLOWER  
Biryani Rice, Macadamia Nut, Cucumber, Mint (G,N) 24

- PAN-SEARED RAINBOW TROUT  
Roasted Autumn Vegetable Hash, 1732 Meats Black Pepper Bacon, Buttery Rutabaga Puree, Apple Cider Gastrique (D) 29
- SPICY THAI STEAK SALAD\*  
Chilled Tenderloin Tips, Udon Noodles, Shiitake Mushrooms, Peanuts, Baby Greens, Julienne Vegetables, Cilantro Lime Vinaigrette (G,N) 29
- BUTTERNUT SQUASH RAVIOLI  
Tluth Farm King Trumpet Mushroom, Tuscan Kale, Lemon Brown Butter, Pumpkin Seed Gremolata (D,G) 25
- SAKURA 14 OZ PORK CHOP\*  
Linvilla Orchard Apple Chutney, Charred Cipollini Onion, Creamy Pumpkin Polenta, Micro Cilantro (D,G) 45
- VEGAN CHEESE BURGER  
Double Patty, 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, Grilled Red Onion, Tomato, Brioche, Truffle Parmesan Fries (D,G) 24
- BURGER ADDITIONS 2 Each  
Cage Free Farm Egg | Spicy Epic Pickles  
1732 Meats Black Pepper Bacon  
Kennett Square Mushrooms

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ROASTED GARLIC MASHED POTATOES  
Whipped Farmer's Butter, Chive (D) 10

BRUSSELS SPROUTS  
PA Maple Dressing, Bacon-Potato Chip Crunch 10

SMOKED GOUDA MAC N CHEESE  
Cavatappi, Butter Breadcrumbs (D,G) 10

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*Seasonal Sides*

TRUFFLE PARMESAN FRIES  
Shaved Grana Padano, White Truffle Oil, Spicy Mayo (D,G) 9

FRIED PICKLES  
Garlic Panko Crusted, Spicy Mayo (G) 9

BIRYANI RICE  
Macadamia Nut, Golden Raisin, Herbs (G,N) 10

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\*Consuming raw or under cooked seafood, shellfish, eggs or meats increases the risk of food borne illness.  
A 3% credit card processing fee is applied to all checks, unless using debit cards or cash  
20% Gratuity will be added to Parties 6 or more