

*For the Table*

<p><b>GOAT CHEESE WHIPPED RICOTTA</b> Local Figs, Pears, Balsamic, Fruitwood Orchard Orange Blossom Honey, Almonds (D,G,N) 17</p> <p><b>LOCAL ARTISAN CHEESE</b> Jams &amp; Accoutrements (D,G,N) 19</p>	<p><b>ROASTED GARLIC HUMMUS</b> Preserved Baby Cucumbers, Parsnip, Olive Oil, Everything Spice Bagel Chips (G) 15</p> <p><b>HOMEMADE HAWAIIAN ROLLS</b> Maldon Salt, Local Honey Butter (D,G) 10</p>
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*First Course*

- KENNETT SQUARE MUSHROOM SOUP**  
Truffle Crème Fraiche,  
Snipped Chives (D,G) 13
- AUTUMN SQUASH SOUP**  
Toasted Pepitas, Compressed Pears (G) 12
- MARYLAND CRAB DIP**  
Oven Roasted Tomatoes, Local Herbs,  
Toasted Sourdough (D,G,S) 24
- BAO BUNS**  
Plum Glazed Crispy Pork Belly,  
Pickled Vegetables, Sriracha Aioli (G,S) 16
- SANDY RIDGE DEVEILED EGGS**  
Assortment of Seasonal Fillings 11

- YELLOWFIN TUNA TARTARE\***  
Avocado, Spicy Sesame Soy,  
Cilantro (G) 18
- KOREAN BBQ CAULIFLOWER**  
Gochujang- Honey Glaze,  
Scallions, Sesame 15
- PEI MUSSELS**  
Green Meadow Farm Smoked Bacon,  
Leeks, Potato, Fall Lager Broth,  
Baguette (D,G,S) 19
- OYSTERS ON THE HALF\***  
Cocktail Sauce, Shallot Mignonette,  
Lemon (S) MP

*Market Salads*

- BEET & ARUGULA**  
Shellbark Hollow Goat Cheese,  
Herb Crème Fraîche,  
Crispy Polenta 'Croutons' (D) 14
- CAESAR SALAD**  
Romaine, Red Endive,  
Sourdough Crouton, Parmesan Tuile,  
Lemon Anchovy Dressing (D,G) 14
- FALL HARVEST SALAD**  
Roasted Honeynut Squash,  
Baby Spinach, Candied Walnuts,  
Rosemary Crème Fraîche,  
Sage Vinaigrette (D,N) 16
- ADD PROTEIN**  
Pacific Shrimp 12 | Organic Tofu 6  
Verlasso Salmon 13 | Chicken 9  
Grilled Sirloin 15

*Entrees*

- VERLASSO SALMON**  
Beet & Potato Rosti, Swiss Chard, Fennel, Blood Orange,  
Horseradish Creme Fraiche (D,G) 31
- GRILLED SHRIMP SALAD**  
Local Lettuces, Heirloom Tomato, Avocado,  
Smoked Bacon, Chipotle Ranch (D,S) 28
- IDAHO RAINBOW TROUT**  
Brussels Sprouts, Yam & Bacon Hash, Pickled Apple,  
Maple Vinaigrette (D,N) 30
- PAN SEARED STRIPED BASS**  
Tinkerbell Pepper & Tomato Piperade, Fingerling Potatoes,  
Fennel, Bouillabaisse Butter Emulsion (D,S) 37
- STEAK FRITES\***  
14 oz NY Strip Center Cut, Truffle Parmesan French Fries,  
Watercress Salad, Pickled Shallot Butter (D) 58
- CHIPOTLE GLAZE MEATLOAF**  
PA Noble Cheddar & Broccoli Loaded Potato Skin (D,G) 29
- SPICY LAMB BOLOGNESE**  
Severino Rigatoni, Jersey Crushed Tomatoes,  
Wilted Spinach, Basil Ricotta (D,G) 16 / 27
- SWEET POTATO GNOCCHI**  
Local Mushrooms, Eagle Road Farm Tuscan Kale, Brown Butter,  
Parmesan, Sage & Pumpkin Seed Gremolata (D) 16/24

- GRILLED THICK CUT PORK STEAK**  
Hasselback Sweet Potato, Lemon Brown Butter,  
Linvilla Orchard Apple Cider Mostarda (D) 31
- SPICY THAI STEAK SALAD**  
Chilled Tenderloin Tips, Udon Noodles, Shiitake Mushrooms,  
Peanuts, Baby Greens, Julienne Vegetables,  
Cilantro Lime Vinaigrette (G,N) 29
- ROASTED DUCK BREAST**  
Pumpkin Polenta, Romanesco,  
Fig & Cipollini Onion Agrodolce (D) 39
- CAULIFLOWER MILANESE**  
Tluth Farm King Trumpet Mushroom & Tomato Ragu,  
Smoked Raisin & Baby Arugula Salad, Aged Balsamic (G) 24
- VEGAN CHEESE BURGER**  
Plant Based Burger, Cheddar, Pickles, Onion,  
1000 Island Sauce, Sesame Seed Bun, Fries (G) 24
- GREEN MEADOW FARM DOUBLE CHEDDAR BURGER\***  
Smoked Bacon Mayo, Bibb Lettuce, Grilled Red Onions,  
Brioche, Truffle Parmesan Fries (D,G) 22
- BURGER ADDITIONS 2 Each**  
Cage Free Farm Egg | Spicy Eplc Pickles  
Baker's Thick Cut Bacon  
Kennett Square Mushrooms

<p><b>CRISPY BRUSSEL SPROUTS</b> Bacon Potato Chip Crunch, Maple Cider Vinaigrette 10</p> <p><b>HASSELBACK SWEET POTATO</b> Lemon Brown Butter, Chives (D) 9</p> <p><b>ROASTED MUSHROOMS</b> Truffle Bread Crumbs, Sherry Aioli (D) 9</p>	<p><i>Market Sides</i></p> <p><b>TRUFFLE PARMESAN FRIES</b> Spicy Mayo (D,G) 9</p> <p><b>SMOKEY MAC N CHEESE</b> Cavatappi Pasta, Smoked Gouda, Brown Butter Bread Crumbs (D,G) 10</p> <p><b>FRIED PICKLES (G) 7</b> Spicy Mayo</p>
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\*Consuming raw or under cooked seafood, shellfish, eggs or meats increases the risk of food borne illness.  
A 2% credit card processing fee is applied to all checks, unless using debit cards or cash  
20% Gratuity will be added to Parties 5 or more