

<p><b>SANDY RIDGE FARM DEVEILED EGGS</b> <i>Half Dozen Cage Free Eggs, Chef's Assortment of Seasonal Fillings</i> 11</p> <p><b>LOCAL ARTISAN CHEESE</b> <i>Seasonal Jams &amp; Accoutrements (D,G,N)</i> 18</p>	<h2>For the Table</h2>	<p><b>GOAT CHEESE WHIPPED RICOTTA</b> <i>Balsamic Macerated Local Strawberries, Macadamia Nut Crumble, Basil, Toasted Sourdough (D,G,N)</i> 16</p>
<p><b>SOFT PRETZEL BREAD</b> <i>House Made, Spinach-Artichoke Spread, Honey Butter (D,G)</i> 9</p>		

## First Course

## Market Salads

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| <p><b>KENNETT SQUARE<br/>MUSHROOM SOUP</b><br/><i>Truffle Crème Fraiche, Snipped Chives (D,G)</i> 11</p> <p><b>CARROT GINGER BISQUE</b><br/><i>Coconut, Cashew "Cream", True Green Micro Cilantro (N)</i> 10</p> <p><b>SMOKY MAC &amp; CHEESE</b><br/><i>Ironstone Creamery Pulled Pork, Smoked Gouda Cheese, Carolina BBQ Sauce, Pickled Jalapeño (D,G)</i> 15</p> <p><b>OYSTERS ON THE HALF</b><br/><i>Cocktail Sauce, Fresh Lemon, Mignonette Sauce (S) MP</i></p> | <p><b>YELLOWFIN TUNA TARTARE</b><br/><i>Avocado, Sriracha, Sesame Soy Emulsion, True Leaf Micro Cilantro (G)</i> 17</p> <p><b>SPRING VEGETABLE AREPA</b><br/><i>Asparagus, Zucchini, Black Beans, Farmer's Cheese, Red Onion Mojo, Salsa Verde Asada (D)</i> 14</p> <p><b>CRAB BAO BUNS</b><br/><i>Maryland Crab Salad, Cucumber, Green Onion, Cilantro, Chili, Sriracha Mayo (G,S)</i> 17</p> <p style="text-align: center;">- Add Protein -</p> <p>PACIFIC SHRIMP 11   VERLASSO SALMON 12   ORGANIC TOFU 6<br/>LANCASTER CHICKEN 9</p> |
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- BEET & ARUGULA**  
*Shellbark Hollow Goat Cheese, Herb Crème Fraiche, Crispy Polenta 'Croutons' (D,G)* 14
- CAESAR SALAD**  
*Romaine, Red Endive, Sourdough Crouton, Parmesan Tuile, Lemon Anchovy Dressing (D,G)* 13
- GREEK MEZZE SALAD**  
*Olives, Tomatoes, Cucumber, Crispy Chick Peas, Grilled Halloumi, Greek Goddess Dressing (D)* 14

## Entrees

## Sandwiches

- VERLASSO SALMON**  
*Asparagus, English Peas, Baby Onion, White Beech Mushrooms, Bearnaise Emulsion (D)* 29
- KENNETT SQUARE OMELET**  
*Cage Free Eggs, Mushrooms, Caramelized Onions, Sharp Cheddar, Home Fries (D)* 14
- SWEET PEA RAVIOLI**  
*Coombs Farm Sugar Snaps, Spring Onion, Coppa, Tarragon Gremolata, Lemon Wine Sauce (D,G)* 15/24
- PAN SEARED RAINBOW TROUT**  
*Brown Butter Pea Puree, Eagle Road Farm Radish & Pea Shoot Salad, Citrus Vinaigrette (D)* 28
- THAI STEAK NOODLE SALAD**  
*Udon Noodles, Shiitake Mushrooms, Peanuts, Baby Greens, Julienne Vegetables, Cilantro Lime Vinaigrette (N)* 25
- SPICY LAMB BOLOGNESE**  
*Severino Rigatoni, Jersey Crushed Tomatoes, Wilted Spinach, Basil Ricotta (D,G)* 16 / 26
- CHICKEN TANDOORI**  
*Murray's Farm Chicken Quarters, Pickled Vegetables & Green Bean Salad, Curry-Dill Yogurt (D)* 28

- NASHVILLE HOT CATFISH SANDWICH**  
*Herby Sour Cream, Epic Pickles, Shredded Lettuce, Toasted Bun, Truffle Fries (D,G)* 16
- TOFU "EGG" SALAD SANDWICH**  
*Celery, Pickled Shallots, Vegan Aioli, Tomato, Open-Faced on Toasted Artisanal Bread, Mixed Green Salad (G)* 14
- BBQ PULLED PORK SANDWICH**  
*Caramelized Onions, Apple Cabbage Slaw, Mustard BBQ Sauce, Toasted Brioche Bun, Truffle Fries (D,G)* 16
- GREEN MEADOW FARM  
DOUBLE CHEDDAR BURGER**  
*Smoked Bacon Mayo, Bibb Lettuce, Grilled Red Onions, Brioche, Truffle Parmesan Fries (D,G)* 20
- BURGER ADDITIONS 2 each**  
*Cage Free Farm Egg | Spicy Epic Pickles  
1732 Meats Thick Cut Bacon | Kennett Square Mushrooms*

## Market Sides

## Dessert

- CRISPY BRUSSELS SPROUTS**  
*Maple, Bacon-Potato Chip Crunch* 9
- FRIED PICKLES (G)** 7
- TRUFFLE PARMESAN FRIES**  
*Spicy Mayo (D,G)* 8
- MUSHROOMS GRATIN**  
*Gruyere Cheese, Bread Crumbs (D,G)* 9
- MAC & CHEESE**  
*Smoked Gouda, Bread Crumbs (D,G)* 9

- VANILLA BEAN CREME BRULEE**  
*Espresso Shortbread (D,G)* 10
- CARROT CAKE**  
*Cream Cheese Icing, Coconut Granola, Pistachio Anglaise (D,G,N)* 12
- CHOCOLATE TURTLE BROWNIE**  
*Malted Pecans, Caramel Sauce, Ice Cream (D,G,N)* 12
- COOKIE JAR**  
*Assorted House-baked Cookies, Ice Cold Milk (D,G,N)* 10
- MIXED BERRY CREAM PUFF**  
*Lemon Mascarpone Mousse, Mixed Berry Compote, White Chocolate Sauce (D,G)* 12

Consuming raw or under cooked seafood, shellfish, eggs or meats increases the risk of food borne illness. 20% Gratuity will be added to Parties 5 or more