

- To Share -

MEZZE PLATTER

Chickpea Hummus, Tzatziki, Smoked Eggplant, Sweet Peppers, Olives, Feta, Jersey Tomato & Cucumber Salad, Pita (G,D) 24

CARAMELIZED ONION DIP

House Made Ranch Potato Chips, Farm Fresh Crudite (D) 17

GOAT CHEESE WHIPPED RICOTTA

Fifer Orchards Farm Strawberries, Spiced Hazelnuts, Mint, Aged Balsamic, Grilled Sourdough (D,G,N) 19

LOCAL ARTISAN CHEESE

Choice of Three, Seasonal Accompaniments (D,G,N) 19
Additional Cheese 6

- First Course -

KENNETT SQUARE
MUSHROOM SOUP

Truffle Crème Fraîche, Chives (D) 14

YELLOW TOMATO
GAZPACHO

Oak Grove Farm Watermelon, Chili Oil (G) 13

OYSTERS ON THE HALF*

Cocktail Sauce, Lemon, Mignonette (S) 22

BREAD BASKET

House-Made Cornbread, Sea Salt Whipped Butter, Spicy Honey (D,G) 12

FRIED PICKLES

Assorted Pickle Styles, Panko Crusted, Spicy Aioli (G) 13

SANDY RIDGE FARM
DEVEILED EGGS

Traditional Filling, Crispy Shallots, Smoked Paprika (G) 12

SUMMER BERRIES SALAD

Birchrun Blue Cheese, Shaved Fennel, Baby Greens, Savory Granola, Honey Raspberry Vinaigrette (D) 14

YELLOWFIN TUNA
TARTARE*

Avocado, Sriracha, Sesame Soy Emulsion, Micro Cilantro (G) 18

BEET & ARUGULA SALAD

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

LITTLE GEM SALAD

Local Heirloom Tomatoes, Cucumber, Toasted Pistachios, Pickled Onion, Green Goddess (D,N) 14

SEPTEMBER FARM
CHEDDAR CHEESE CURDS

Tempura Fried, Hot Honey Drizzle, Horseradish Ranch Dipping Sauce (D) 16

CAESAR SALAD

Romaine, Red Endive, Sourdough Croutons, Parmesan, Lemon Anchovy Dressing (D,G) 13

ADD PROTEIN TO SALAD

Free-Range Chicken Breast 9
Pacific Shrimp 12 Organic Tofu 6
Verlasso Salmon 14 Grilled Sirloin 18

- Lunch Combos 21-

Choice of Kennett Square Mushroom Soup, Gazpacho or Tomato Basil and Side Mixed Greens

CEDAR MEADOW FARM
TOMATO TOAST

Stracciatella, Arugula, Grana Padano, Basil Pesto, Aged Balsamic, Grilled Sourdough (D,G)

OPEN FACED TUNA MELT

Poached Albacore Tuna, Green Meadow Farm Bacon, Cheddar Cheese, Red Onion, Sliced Tomato, Sourdough (D,G)

FREEBIRD CURRY CHICKEN
SALAD SANDWICH

Apples, Golden Raisins, Almonds, Lettuce, Toasted Croissant (D,G,N)

Entrees

KENNETT SQUARE OMELET

Three Sandy Ridge Cage-Free Eggs, Roasted Mushrooms, Caramelized Onions, Sharp Cheddar, Home Fries (D) 17

BLACKENED FISH TACOS

Red Cabbage Slaw, Pickled Fresno, Spicy Aioli, Salsa Verde, Corn Tortilla 18

NASHVILLE HOT CHICKEN SANDWICH

Herby Sour Cream, Pickles, Lettuce, Toasted Brioche Bun, House Made Potato Chips (D,G) 18

IVY CITY SMOKED
SALMON CHOPPED SALAD

Local Greens, Pickled Tinkerbell Peppers, Everything Bagel Spice, Pumpernickel Croutons, Creamy Horseradish Dressing (D,G) 27

GRILLED CHEESE & TOMATO SOUP

Cooper Sharp American, Local Cheddar, Brioche, Tomato Basil Soup (D,G) 18

SPICY THAI STEAK SALAD*

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

SPICY LAMB BOLOGNESE

House-Made Rigatoni, Jersey Crushed Tomatoes, Wilted Spinach, Basil Whipped Ricotta (D,G) 28

SESAME SEARED YELLOWFIN TUNA BOWL*

Smashed Avocado, Edamame, Cucumber, Cabbage, Sushi Rice, Chili Mayo, Wonton Crisps (G) 23

AVOCADO BLT*

Sandy Ridge Farm Fried Eggs, Smoked Bacon, Smashed Avocado, Spicy Aioli, Toasted Brioche, Home Fries (D,G) 19

EGGPLANT PARMESAN SANDWICH

Smoked Mozzarella, Spicy Tomato Sauce, Basil Pesto, Watercress, Brioche, Market Greens (D,G) 16

IMPOSSIBLE PATTY MELT

Smoked Onion Jam, Creamy Pepper Sauce, Spicy Pickles, Vegan Provolone, Sourdough, 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) 25

BURGER ADDITIONS 2 Each

Cage-Free Egg | Spicy Epic Pickles
Black Pepper Bacon | Kennett Square Mushrooms

*Consuming raw or under cooked seafood, shellfish, eggs or meats increases the risk of food borne illness.
A 3% credit card surcharge is applied to all checks, unless using debit cards or cash
20% Gratuity will be added to Parties 5 or more