

~ To Share ~

LOCAL ARTISAN CHEESE

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

GOAT CHEESE WHIPPED RICOTTA

Jersey Cranberries, Grapes, Spiced Hazelnuts,
Toasted Sourdough (D,G,N) 18

BREAD BASKET

House Made Pumpkin Bread, Brown Sugar Crumb,
Local Honey & Sea Salt Whipped Butter (D,G) 11

MEZZE PLATTER

Hummus, Tzatziki, Herb Olive Oil, Pickled Peppers,
Marinated Olives & Feta, Baby Carrot & Fennel Salad,
Toasted Pita Bread (D,G) 26

~ First Course ~

KENNETT SQUARE
MUSHROOM SOUP

Snipped Chives, Truffle Creme Fraiche
(D) 14

AUTUMN SQUASH BISQUE

Roasted Pumpkin Seeds, Chili Oil 14

FRENCH ONION SOUP

Sourdough Crouton, Melted Swiss
& Provolone (D,G) 15

SEPTEMBER FARM
CHEDDAR CHEESE CURDS

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

SANDY RIDGE FARM
DEVEILED EGGS

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

OYSTERS ON THE HALF*

Cocktail Sauce, Fresh Lemon,
Champagne Mignonette (S) 22

YELLOWFIN TUNA
TARTARE*

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

FRIED PICKLES

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

FALL HARVEST SALAD

Roasted Broccoli, Cauliflower, Apples,
Craisins, Pepitas, Walnuts, Blue Cheese,
Local Greens, Maple-Dijon Vinaigrette
(D,N) 15

BEET & ARUGULA SALAD

Shellbark Hollow Goat Cheese, Herb Crème
Fraîche, Crispy Polenta ‘Croutons’ (D) 15

CAESAR SALAD

Romaine, Red Endive, Sourdough
Croutons, Parmesan, Lemon Anchovy
Dressing (D,G) 14

Add Protein: Free-Range Chicken Breast 9
Pacific Shrimp 12, Verlasso Salmon 14
Organic Tofu 7, Black Rock Farm Steak 19

~ Lunch Combos 22~

Served With Market Greens And Choice Of A Cup Of Mushroom Soup Or Autumn Squash Bisque

WILD MUSHROOM TOAST

Pickled Shallots, Whipped Burrata, Brown Butter Vinaigrette,
Pumpernickel Toast (D,G)

OPEN FACED TUNA MELT

Thick Cut Bacon, Cheddar, Pepperoncini, Beefsteak Tomato,
Sourdough (D,G)

FREEBIRD CURRY CHICKEN SALAD
SANDWICH

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

GRILLED CHEESE

Cooper American, Havarti, Cheddar, Brioche Bread (D,G)

Entrees

SPICY LAMB BOLOGNESE

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

BEEF BRISKET TACOS

Spicy Beef Jus, Guacamole, Pickled Red Fresno Chili, Onion,
Cilantro, Corn Tortillas, Market Greens Salad 19

CIDER BEER BATTERED FISH SANDWICH

Tomato, Red Onion, Baby Greens, Cherry Pepper Tartar Sauce,
Toasted Brioche Bun, Market Greens Salad (D,G) 19

KENNETT SQUARE OMELET

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

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 PORTOBELLO & MOZZARELLA
SANDWICH

Roasted Sweet Pepper, Grilled Onion, Chile Mayo, Smashed
Avocado, Potato Chip Crunch, Sourdough, Market Greens Salad
(D,G) 18

SPICY THAI STEAK SALAD*

Chilled Tenderloin Tips, Udon Noodles, Shiitake Mushrooms,
Peanuts, Baby Greens, Julienne Vegetables,
Cilantro Lime Vinaigrette (G,N) 29

AVOCADO BLT*

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

IMPOSSIBLE PATTY MELT

Ep!c Spicy Pickles, Chipotle Aioli, Smoked Onion, 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 +3 Each:
Cage-Free Egg, Spicy Ep!c 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.