

~ To Share ~

MEZZE PLATTER

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

LOCAL ARTISAN CHEESE

Choice of 3 Cheeses, Seasonal Accompaniments (D,G,N) 19
Additional Cheese 6

GOAT CHEESE WHIPPED RICOTTA

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

CARAMELIZED ONION DIP

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

~ First Course ~

KENNETT SQUARE MUSHROOM SOUP

Truffle Crème Fraîche, Chives (D,G) 14

YELLOW TOMATO GAZPACHO

Oak Grove Farm Watermelon, Chili Oil (G) 13

FRIED PICKLES

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

SANDY RIDGE FARM DEVEILED EGGS

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

OYSTERS ON THE HALF*

Cocktail Sauce, Lemon, Mignonette (S) 22

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

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

CAESAR

Romaine, Red Endive, Sourdough Crouton, 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

~ Entrees ~

SPICY LAMB BOLOGNESE

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

IMPOSSIBLE PATTY MELT

Smoked Onion Jam, Spicy Pickles, Creamy Pepper Sauce, Vegan Provolone, Sourdough, French Fries (G) 25

SEAFOOD BUCATINI

Bay Scallops, Shrimp, Baby Zucchini, Corn, Tomato, Garlic, White Wine, Lemon Breadcrumbs (D,G,S) 30

NASHVILLE HOT CHICKEN SANDWICH

Herby Sour Cream Sauce, Pickles, Lettuce, Toasted Brioche Bun, Market Greens (G,D) 18

FREEBIRD CHICKEN CURRY SANDWICH

Apples, Golden Raisins, Almonds, Lettuce, Toasted Croissant, Market Greens Salad (D,G,N) 16

CEDAR MEADOW FARM TOMATO TOAST

Stracciatella, Arugula, Grana Padano, Basil Pesto, Aged Balsamic, Grilled Sourdough, Market Greens (G,D) 17

SPICY THAI STEAK SALAD*

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

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