

SUMMER BRUNCH

– *Share* –

ROASTED GARLIC HUMMUS

Farm Fresh Crudite, House Made Grilled Pita, Green Tomato Chermoula (G) 17

HOME MADE SEASONAL BRUNCH BREAD

Chefs choice of breakfast bread and accompaniments MP (D,G) MP

GOAT CHEESE WHIPPED RICOTTA

Fifer Orchard Strawberries, Spiced Hazelnuts, Mint, Aged Balsamic, Grilled Sourdough (D,G,N) 18

KENNETT SQUARE MUSHROOM SOUP

Truffle Crème Fraîche, Snipped Chives (D) 13

YELLOW TOMATO GAZPACHO

Oak Grove Farm Watermelon, Cucumber, Chili Oil (G) 12

JERSEY TOMATO TOAST

Maplebrook Farm Stracciatella, Arugula, Grana Padano, Basil Pesto, Aged Balsamic, Toasted Sourdough (D,G) 16

LOCAL ARTISAN CHEESE

Seasonal Jam & Accoutrements (D,G,N) 19

ALLERGY KEY: D DAIRY, G GLUTEN, N NUTS, S SHELLFISH

– *First Course* –

YELLOWFIN TUNA TARTARE\*

Avocado, Sriracha, Sesame Soy Emulsion, Blue Moon Acres Cilantro (G) 18

OYSTERS ON THE HALF\*

Cocktail Sauce, Champagne Mignonette, Lemon (S) MP

SANDY RIDGE DEVEILED EGGS

Cage-Free Eggs, Chef's Choice of Filling 12

SMOKED SALMON TOAST

Pumpernickel, Crispy Capers, Preserved Lemon, Onion, Tomato, Everything Bagel Spice Cream Spread (D,G) 19

– *Market Salads* –

BEET & ARUGULA

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

SUMMER BERRY

Ricotta Salata, Fennel, Baby Greens, Savory Granola, Honey Raspberry Vinaigrette (D) 15

WEDGE

Baby Iceberg, Heirloom Cherry Tomato, Black Pepper Bacon, Shaved Red Onion, Blue Cheese, Chopped Egg, Chive, Dill (D) 14

CAESAR

Romaine, Red Endive, Crouton, Parmesan Crisp, Lemon Anchovy Dressing (D,G) 14

ADD PROTEIN Free Range Chicken Breast 9 | Organic Tofu 6 | Pacific Shrimp 12 | Verlasso Salmon 13 | Grilled Sirloin 22

*Entrees*

FARMERS PLATE\*

Cage-Free Eggs Any Style, Green Meadow Farm Bacon, Multigrain Toast, Home Fries (D,G) 15

TOFU SCRAMBLE PLATE

Baby Spinach, Peppers, Onions, Tomatoes, Curry Spices, Vegan Home Fries, Multigrain Toast (G) 14

KENNETT SQUARE OMELET

Three Cage-Free Eggs, Roasted Mushrooms, Caramelized Onions, Sharp Cheddar, Home Fries (D) 15

BREAKFAST MIGAS

Scrambled Egg, Queso Fresco, Avocado, Black Beans, Cilantro, Pico de Gallo, Sour Cream, Corn Tortilla (D) 16

LANCASTER COUNTY OMELET

Three Cage-Free Eggs, Smoked Bacon, Goat Cheese, Spinach, Oven-Dried Tomatoes, Home Fries (D) 16

“THE JERSEY HANGOVER”\*

Taylor Pork Roll, Cooper Sharp, Fried Egg, Pickled Tinkerbell Pepper, Dijon Aioli, Sourdough Bread, Home Fries (D,G) 16

PEACH PIE CHURROS WAFFLES

Larchmont Farm Peach Compote, Vanilla Anglaise, Spiced Pecan, PA Maple Syrup (D,G,N) 16

AVOCADO BLT\*

Sandy Ridge Farm Fried Egg, Smoked Bacon, Smashed Avocados, Spicy Aioli, Toasted Brioche, Home Fries (D,G) 18

TURKEY CAESAR SALAD WRAP

Green Goddess Turkey Salad, Romaine, Crispy Parmesan, Spinach Wrap, Market Greens (D,G) 17

SPICY THAI STEAK SALAD\*

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

NASHVILLE HOT CHICKEN & FRENCH TOAST

Fried Tenders, Chili Spice, Dill Pickles, Thick Cut Bread, PA Maple Syrup (D,G) 22

FIFER ORCHARD STRAWBERRY STUFFED FRENCH TOAST

Philly Cream Cheese, Strawberry Crunch, Fresh Whipped Cream, PA Maple Syrup (D,G) 16

PORK BELLY BENEDICT\*

House Smoked Ironstone Creamery Pork Belly, Poached Cage-Free Eggs, Toasted Brioche, Pickled Onions, Rosemary-Maple Cream Sauce, Home Fries (D,G) 18

VEGAN CHEESE BURGER

Impossible Patty, Epic! Spicy Pickle, Tomato, Onion, Lettuce, BBQ Aioli, Sweet Potato Bun, French Fries (G) 25

WHITE DOG ‘DOUBLE CHEDDAR’ BURGER\*

Green Meadow Farm Smoked Bacon Mayo, Bibb Lettuce, Grilled Red Onion, Tomato, Brioche, Truffle Parmesan Fries (D,G) 24

CHICKEN & APPLE SAUSAGE 9

THICK CUT BACON 9

QUINOA PORRIDGE

Golden Raisins, Fresh Berries, Agave, Berry Coulis, Maple Almond Granola Crunch (G,N) 12

YUKON HOME FRIES (D) 7

TRUFFLE PARMESAN FRIES

Truffle Oil, Grana Padano, Chives (D,G) 9

FRIED PICKLES

Garlic Panko Crusted, Spicy Mayo (G) 9

TURKEY BACON

Koch's Farm 9

*Seasonal Sides*

\*Consuming raw or under cooked seafood, shellfish, eggs or meats increases the risk of food borne illness.

A 3% credit card convenience fee is applied to all checks, unless using debit cards or cash | 20% Gratuity will be added to Parties 5 or more 6.20.24