

For the Table

LOCAL ARTISAN CHEESES

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

GOAT CHEESE WHIPPED RICOTTA

Roasted Local Pears, Grapes, Balsamic,
Spiced Hazelnuts, Grilled Sourdough
(D,G,N) 18

ROASTED GARLIC HUMMUS V

Baby Carrot Chermoula, Grilled Pita,
Lavash Chips (G) 17

~First Course~

KENNETT SQUARE MUSHROOM SOUP

Truffle Crème Fraîche, Snipped Chives (D) 13

AUTUMN SQUASH BISQUE V

Roasted Pumpkin Seeds, Chili Oil 13

SANDY RIDGE FARM DEVILED EGGS

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

WILD MUSHROOM TOAST

Pickled Shallots, Maplebrook Farm Stracciatella, Grilled
Pumpernickel (D,G) 16

~Salads~

BEET & ARUGULA V

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

FALL HARVEST

Broccoli, Cauliflower, Apples, Craisins, Pepitas, Pecans,
Blue Cheese, Local Greens, Maple- Dijon Vinaigrette (D,N) 14

ADD ORGANIC TOFU 6

~Entrees~

SPICY THAI NOODLE SALAD V

Organic Marinated Tofu, Udon Noodles, Shiitake Mushrooms,
Peanuts, Baby Greens, Cilantro Lime Vinaigrette (G,N) 22

VEGAN CHEESE BURGER V

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

FALL VEGETABLE AREPAS V

Poblano Peppers, Black Bean, Sweet Potato Salsa, Queso
Blanco, Avocado Crema, Salsa Roja (D) 22

Seasonal Sides 9 each

SMOKEY MAC & CHEESE

House Made Macaroni, Smoked Gouda,
Butter Breadcrumbs (D,G)

FRIED PICKLES

Garlic Panko Crusted, Spicy Mayo (G)

TRUFFLE PARMESAN FRIES

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

CRISPY BRUSSELS SPROUTS V

Pennsylvania Maple

**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

V - CAN BE PREPARED VEGAN