

## ~ To Share ~

### GOAT CHEESE WHIPPED RICOTTA

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

### LOCAL ARTISAN CHEESE

Choice of Three, Seasonal Accompaniments (D,G,N) 20  
Additional Cheese +6

### 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

Truffle Crème Fraîche, Chives (D) 15

### BUTTERNUT SQUASH BISQUE 🐾

Roasted Pumpkin Seeds, Chili Oil 14

### SANDY RIDGE FARM DEVEILED EGGS

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

### FRIED PICKLES

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

### HOUSE MADE SWEET POTATO PIEROGIES

PA Noble Cheddar, Caramelized Onion, Brown Butter,  
Sour Cream (D,G) 16

### BEET & ARUGULA SALAD

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

### WINTER HARVEST SALAD

Roasted Broccoli, Cauliflower, Apples, Craisins,  
Pepitas, Walnuts, Blue Cheese, Local Greens,  
Maple-Dijon Vinaigrette (D,N) 15 Additions: Tofu +7

## Farm Features

### PHILLIPS MUSHROOM FARMS WILD MUSHROOMS

Pickled Shallots, Whipped Burrata,  
Brown Butter Vinaigrette, Pumppernickel Toast (D,G) 16

### SEPTEMBER FARM CHEDDAR CHEESE CURDS

Tempura Fried, Hot Honey Drizzle,  
Horseradish Cream (D,G) 16

### MUZZARELLI FARMS CAULIFLOWER

Kung Pao Sauce, Scallions, Fresno Chili,  
Toasted Peanuts (N) 15

### LANCASTER CO-OP BRUSSELS SPROUTS 🐾

Pennsylvania Maple Dressing, Mustard Pretzel  
Crumbles (G) 14

## Entrees

### UDON NOODLE SALAD 🐾

Organic Tofu, Udon Noodles, Shiitake  
Mushrooms, Peanuts, Baby Greens,  
Vegetables, Cilantro Lime Vinaigrette  
(G,N) 23

### BUCATINI

Specca Farms Broccoli Rabe,  
Cauliflower, Tomato, Garlic, White Wine,  
Lemon Breadcrumbs  
(D,G) 23

### IMPOSSIBLE PATTY MELT 🐾

Epic Spicy Pickles, Chipotle Aioli,  
Smoked Onion, Vegan Provolone,  
Sourdough, French Fries (G) 27

### HOUSE MADE BUTTERNUT SQUASH RAVIOLIS

Local Mushrooms, Tuscan Kale, Squash, Brown Butter, Wild Rosemary Goat Cheese,  
Sage & Pumpkin Seed Gremolata (D,G) 24

\*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.

🐾 CAN BE PREPARED VEGAN