

## For the Table

HOUSE MADE SOFT  
PRETZEL BREAD  
Spinach-Artichoke Spread,  
Honey Butter (D,G) 10

LOCAL ARTISAN CHEESE  
Chef's Selection of Local Cheese  
Seasonal Jams & Accoutrements  
(D,G,N) 19

WHIPPED FETA  
Blistered Shishito Peppers, Cherry  
Tomatoes, Olives, Lemon Olive Oil,  
Lavash, Grilled Pita (D,G) 19

## First Course

KENNETT SQUARE MUSHROOM SOUP  
Truffle Crème Fraiche, Snipped Chives (D,G) 13

CARROT GINGER BISQUE\*  
Coconut, Cashew "Cream", Blue Moon Acres Micro Cilantro (N) 10

SANDY RIDGE FARM DEVEILED EGGS  
Half Dozen Cage Free Eggs,  
Chef's Assortment of Seasonal Fillings 11

KUNG PAO CAULIFLOWER\*  
Scallions, Chilis, Toasted Peanuts, Soy-Ginger Glaze (G,N) 15

## Salads

BEEF & ARUGULA\*  
Shellbark Hollow Goat Cheese,  
Herb Crème Fraiche,  
Crispy Polenta 'Croutons' (D,G) 14

CAESAR SALAD\*  
Romaine, Red Endive,  
Sourdough Croutons, Parmesan,  
White Balsamic Vinaigrette (D,G) 13

BURRATA SALAD  
Spring Peas, Green Herbs,  
Local Honey, Everything Bagel Spice,  
Extra Virgin Olive Oil (D) 15

ADD LOCAL, ORGANIC TOFU 6

## Entrees

UDON NOODLE SALAD\*  
Shiitake Mushroom, Julienne Vegetables, Baby Greens,  
Peanuts, Organic Tofu, Cilantro Lime Vinaigrette (N) 22

EGGPLANT MILANESE  
Snap Pea & Radish Salad, Frisee, Green Goddess, Saba (D,G) 24

VEGAN CHEESE BURGER\*  
Plant-Based Burger, Cheddar, Pickles,  
Onion, Lettuce, 1000 Island Sauce, Sesame Seed Bun,  
Mixed Greens (G) 24

## Sides

FRIED PICKLES  
Spicy Mayo (G) 8

TRUFFLE PARMESAN FRIES\*  
Spicy Mayo (D,G) 9

ROASTED MUSHROOMS\*  
Truffle Bread Crumbs, Sherry Aioli (G) 9

GRILLED ASPARAGUS\*  
Lemon Garlic Butter, Mixed Herbs(D) 10

CRISPY POTATOES  
Chimichurri, Preserved Lemon, Yogurt (D,G) 9

CHARRED BROCCOLI  
Orange Ginger Glaze 9

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

\* CAN BE PREPARED VEGAN