

## For the Table

### HOUSE MADE SOFT PRETZEL BREAD

Stout Grain Mustard Butter,  
PA Noble Cheddar (D,G) 10

### LOCAL ARTISAN CHEESE

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

GOAT CHEESE  
WHIPPED RICOTTA  
Balsamic Macerated Strawberries,  
Hazelnut, Basil, Sourdough (D,G,N) 17

## First Course

### KENNETT SQUARE MUSHROOM SOUP

Truffle Crème Fraiche, Snipped Chives (D,G) 13

### YELLOW TOMATO GAZPACHO\*

Compressed Watermelon & Cucumber Salad, Chili Oil (G) 10

### SANDY RIDGE FARM DEVEILED EGGS

Half Dozen Cage Free Eggs,  
Chef's Assortment of Seasonal Fillings 11

### HEIRLOOM TOMATOES\*

Blackberries, Basil, Saba, Pink Peppercorn, Olive Oil, Torn Bread(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

### GREEK SALAD\*

Gem Lettuce, Olives, Feta Cheese, Roasted Peppers,  
Artichoke Barigoule, Marinated Red Onion 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\*

Jimmy Nardello Pepper Relish, Smoked Raisins,  
Frisee & Olive Salad (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

### GLAZED CUCUMBERS\*

Sweet & Sour Glaze, Peanuts, Mixed Herbs (N) 9

### CHARRED ZUCCHINI\*

Red Chermoula, Lemon Yogurt,  
Honey, Cashews (D,N) 9

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

\* CAN BE PREPARED VEGAN