

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 "PANZANELLA"
Pepperoncini, Grilled Cheese Croutons (G) 15

Salads

BEET & 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