

HOUSE-MADE  
BRIOCHE BREAD

Everything Spice, Kime's Mill Apple Spread,  
Salted Honey Butter (D,G) 11

*For the  
Table*

GOAT CHEESE  
WHIPPED RICOTTA

Poached Pear, Lavender Honey, Rosemary,  
Hazelnut, Toasted Sourdough (D,G,N) 18

LOCAL ARTISAN CHEESE

Jams & Accoutrements (D,G,N) 19

*First Course*

KENNETT SQUARE MUSHROOM SOUP

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

ROASTED CAULIFLOWER SOUP V

Golden Raisin Relish, Macadamia, Chili Oil (N) 12

SANDY RIDGE FARM DEVEILED EGGS

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

SWEET AND SPICY BROCCOLI V

Ginger, Sesame, Cilantro, Scallion, Peanut, Herb Yogurt (N) 15

*Salads*

BEET & ARUGULA V

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

HONEYCRISP APPLE SALAD V

Brussels Sprouts, Baby Kale, Craisins,  
Pumpnickel Crumble, Rosemary Yogurt,  
Fall Spiced Maple Vinaigrette (D,G) 15

ADD LOCAL ORGANIC TOFU 6

*Entrees*

UDON NOODLE SALAD V

Shiitake Mushroom, Julienne Vegetables, Baby Greens,  
Peanuts, Organic Tofu, Cilantro Lime Vinaigrette (N) 22

BUTTERNUT SQUASH RAVIOLI

Thush Farm King Trumpet Mushroom, Tuscan Kale,  
Lemon Brown Butter, Pumpkin Seed Gremolata (D,G) 25

TANDOORI CAULIFLOWER V

Biryani Rice, Macadamia Nut, Golden Raisin, Pickled Cucumber,  
Mint (G,N) 24

VEGAN CHEESE BURGER V

Double Patty, Tomato, Onion, Lettuce, BBQ Aioli, Sweet Potato Bun,  
French Fries (G) 25

*Sides*

ROASTED GARLIC MASHED  
POTATOES

Whipped Farmer's Butter, Chive (D) 10

BRUSSELS SPROUTS V

Pennsylvania Maple Dressing, Rosemary 10

BIRYANI RICE V

Macadamia Nut, Golden Raisin, Herbs (G,N) 10

TRUFFLE PARMESAN FRIES

Shaved Grana Padano, White Truffle Oil,  
Spicy Mayo (D,G) 9

FRIED PICKLES

Garlic Panko Crusted, Spicy Mayo (G) 9

*\*Consuming raw or under-cooked seafood, shellfish, eggs or meats increases the risk of food borne illness.  
A 3% credit card processing fee is applied to all checks, unless using debit cards or cash*

V - CAN BE PREPARED VEGAN