

*For the
Table*

GOAT CHEESE
WHIPPED RICOTTA

Local Figs, Pears, Balsamic,
Fruitwood Orchard Orange Blossom Honey,
Almonds (D,G,N) 17

LOCAL ARTISAN CHEESE

Jams & Accoutrements (D,G,N) 19

ROASTED GARLIC HUMMUS

Preserved Baby Cucumbers,
Parsnip, Olive Oil, Everything Spice Bagel
Chips (G) 15

HOMEMADE HAWAIIAN
ROLLS

Maldon Salt, Local Honey Butter (D,G) 10

First Course

KENNETT SQUARE MUSHROOM SOUP

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

AUTUMN SQUASH SOUP v

Toasted Pepitas, Compressed Pears (G) 12

SANDY RIDGE FARM DEVEILED EGGS

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

KOREAN BBQ CAULIFLOWER v

Gochujang-Honey Glaze, Scallions, Sesame 15

Salads

BEET & ARUGULA v

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

CAESAR SALAD v

Romaine, Red Endive,
Sourdough Croutons, Parmesan,
White Balsamic Vinaigrette (D,G) 13

FALL HARVEST SALAD v

Roasted Honeynut Squash, Baby Spinach,
Rosemary Crème Fraîche, Candied Walnuts,
Sage Vinaigrette (D,N) 16

ADD LOCAL, ORGANIC TOFU 6

Entrees

UDON NOODLE SALAD v

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

CAULIFLOWER MILANESE v

Thlush Farm King Trumpet Mushroom & Tomato Ragu,
Smoked Raisin & Baby Arugula Salad, Aged Balsamic (G) 24

SWEET POTATO GNOCCHI

Local Mushrooms, Eagle Road Farm Tuscan Kale, Brown Butter, Parmesan,
Sage & Pumpkin Seed Gremolata (D,G) 16/24

VEGAN CHEESE BURGER v

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 v

Spicy Mayo (D,G) 9

ROASTED MUSHROOMS v

Truffle Bread Crumbs, Sherry Aioli (G) 9

*Consuming raw or under-cooked seafood, shellfish, eggs or meats increases the risk of food borne illness.
A 2% credit card processing fee is applied to all checks, unless using debit cards or cash

v CAN BE PREPARED VEGAN