

## For the Table

BREAD & BUTTER  
*Basil Pesto, Roasted Garlic,  
 Red Pepper Chutney, Honey Butter*  
 (D,G,N) 9

LOCAL ARTISAN CHEESE  
*Chef's Selection of  
 Local Cheese (D,G) 19*

SQUASH HUMMUS  
*Marinated Squash and Fennel,  
 Grilled Pita, Lavash Chips*  
 (G) 14

## First Course

KENNETT SQUARE  
 MUSHROOM SOUP  
*White Truffle Oil, Creme Fraiche,  
 Snipped Chives (D,G) 10*

PUMPKIN SOUP  
*Cinnamon Mascarpone (D) 12*

BEEF & ARUGULA  
*Shellbark Goat Cheese,  
 Crispy Polenta Croutons,  
 Herb Creme Fraiche (D,G) 14*

OYSTERS  
*Chef's Selection of Oysters,  
 Mignonette, Lemon (S) MP*

YELLOWFIN TUNA  
 TARTARE\*  
*Avocado, Sriracha, Sesame Soy Emulsion,  
 Micro Cilantro (G) 18*

DUCK CONFIT ARANCINI  
*Shellbark Hollow Goat Cheese,  
 Cranberries, Squash Puree (D,G) 16*

BROCCOLI & APPLES  
*Local Apples, Burnt Orange Dressing,  
 Frisee, Tahini Cream (D) 14*

CRISPY BRUSSELS SPROUTS &  
 GRILLED SWEET POTATO  
*Maple Noug Cham (D,G) 13*

- Add Protein - VERLASSO SALMON 14 | PACIFIC SHRIMP 12  
 CHICKEN 9

## Market Sides

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

MAC & CHEESE  
*Orecchiette Pasta, Fontina Cheese,  
 Truffle Bread Crumbs (D,G) 12*

GRILLED BROCCOLI  
*Orange-Sesame Vinaigrette 11*

SHORT RIB HASH  
*Yukon Potatoes, Red Pepper Jam, Smoked  
 Cheddar, Fresh Horseradish (D,G) 14*

KENNETT SQUARE  
 MUSHROOMS (D) 10

FRIED PICKLES (G) 9

## Entrees

DIVER SCALLOPS  
*Roasted Cauliflower, Saffron Pommes Puree,  
 Cashew Butter (S,D,N) 36*

SPICY LAMB BOLOGNESE  
*Basil Whipped Ricotta, Wilted Spinach,  
 Rigatoni (D,G) 26*

FALAFEL SANDWICH  
*Squash Hummus, Harissa Yogurt,  
 Fennel & Cabbage, Pickled Onions (D,G) 18*

HALF ROASTED LOCUST POINT CHICKEN  
*Green Meadow Farm Bacon, Collard Greens,  
 Gigante Beans, Lemon-Garlic Jus (D,G) 28*

GLAZED SHORT RIB  
*Shrimp, Broccoli, Pickled Onions,  
 Fried Shallots, Chilis (D,G,S) 38*

GREEN MEADOW FARM  
 DOUBLE CHEDDAR BURGER\*  
*Smoked Bacon Mayo, Bibb Lettuce, Tomato,  
 Grilled Red Onion, Brioche, Truffle Parmesan Fries (D,G) 20*

VERLASSO SALMON  
*Black Beluga Lentils, Tasso Ham,  
 Carrot Veloute, Citrus Gremolata (D) 28*

FALL COBB SALAD  
*Grilled Chicken, Green Meadow Farm Bacon,  
 Crumbled Blue Cheese, Delicata Squash, Avocado,  
 Pickled Egg, Citrus Vinaigrette (D,G) 18*

TUNA GRAIN BOWL  
*Sweet Potato, Brussels Sprouts, Grain Salad,  
 Pickled Egg, Hummus, Salsa Verde (G) 26*

SEVEN HILLS FARM 14 OZ. NY STRIP\*  
*Shallot Butter, Red Chili Aioli,  
 Truffle Parmesan Fries (D,G) 48*

PROSCIUTTO WRAPPED RAINBOW TROUT  
*Crab, Toasted Brioche, Stewed Peppers,  
 Remoulade (D,G,S) 29*

LAMB REUBEN  
*Slow Roasted Corned Lamb Shoulder,  
 Jarlsberg Swiss (D,G) 20*

## Dessert

VANILLA BEAN CREME BRULEE  
*Spiced Shortbread (D,G) 12*

APPLE PIE BREAD PUDDING  
*Cinnamon Glaze, Pie Crust, Ice Cream (D,G) 12*

CHOCOLATE & CARAMEL TART  
*Chocolate Pistachio Granola, Ice Cream (D,G,N) 12*

OLIVE OIL CAKE  
*White Chocolate, Cranberry, Almond, Orange (D,G) 12*

COOKIE JAR  
*Assorted House-baked Cookies, Ice Cold Milk (D,G,N) 12*

ICE CREAM 7.5

Ask About Our  
 Daily  
 Chef's Additions

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

Due to Limited Seating We Kindly Request Guests Limit Themselves to 1 Hour and 30 Minutes Dining Time