

For the Table

LOCAL ARTISAN CHEESE
*Birchrun Blue Cheese, Yellow Springs
Black Diamond, Cherry Grove Havilah
(D,G) 19*

BREAD & BUTTER
*Fresh Baked House-made Bread
with Seasonal Garnishes (D,G) 9*

ROASTED GARLIC
HUMMUS
*Grilled Pita, Lavash Chips, Bread &
Butter Zucchini Pickles, (G) 14*

First Course

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

WATERMELON GAZPACHO
Melon, Tomato 10

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

MARYLAND CRAB CAKE
*Potato Salad, Green Meadow Farm
Bacon, Capers, Fine Herbs (D,G,S) 17*

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

BURRATA & PEACHES
*Cherry Tomato, Marinated Cucumbers,
Torn Basil (D) 14*

TEMPURA CHICKEN "WINGS"
*Chili-Lime Glaze, Shaved Celery,
Birchrun Blue Cheese (D,G) 15*

BABY ROMAINE SALAD
*Grape Tomatoes, Shaved Grana Padano,
Caesar Dressing (D,G) 13*

Market Sides

TRUFFLE PARMESAN FRIES
Spicy Mayo (D,G) 9

HEIRLOOM TOMATO
& MELON
Green Goddess Dressing (D) 12

GRILLED BROCCOLI
Orange-Sesame Vinaigrette 11

CREAMED CORN
Chipotle-Lime Butter (D) 11

ROASTED GARLIC
ZUCCHINI (D) 11

FRIED PICKLES
(G) 9

- Add Protein -

VERLASSO SALMON 14 PACIFIC JUMBO SHRIMP 12
CRAB CAKE 12 CHICKEN 9

Entrees

HALF ROASTED
LOCUST POINT CHICKEN
*Sauteed Zucchini, Roasted Cherry Tomatoes,
Basil Butter (D) 28*

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

HALIBUT
*Melted Leeks, Capers, Gremolata,
Saffron Tomato Vinaigrette (D) 38*

JUMBO SHRIMP BLT SALAD
*Smoked Bacon, Tomato, Bibb Lettuce,
Avocado, Chipotle Ranch Dressing (D) 25*

14 OZ. SAKURA PORK CHOP*
*Creamed Corn, Sweet & Sour Peppers,
Aged Balsamic Reduction (D) 35*

TUNA NICOISE*
*Haricots Verts, Hard Boiled Egg, Potato,
Olives, Young Lettuce 26*

SOCKEYE SALMON
*White Bean and Corn Salad, Pesto,
Heirloom Tomatoes (D,N) 29*

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

WHOLE GRILLED RAINBOW TROUT
*Haricots Verts Salad, Shallots, Button Mushrooms,
Dill Crema (D) 29*

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

FALAFEL SANDWICH
*Hummus, Harissa Yogurt, Cucumber & Feta Salad,
Pickled Onions (D,G) 18*

CRAB CAKE SANDWICH
*Bread & Butter Zucchini Pickles, Old Bay Potato Chips,
Seasoned Mayo, Mixed Greens (G,S) 20*

Chef's Additions

Dessert

VANILLA BEAN CREME BRULEE
Raspberry Shortbread, Powdered Sugar (D,G) 10

OLIVE OIL CAKE
*White Chocolate Cream, Mixed Berries,
Creme Anglaise, Almond Tuille (D,G) 10*

PEACH AND BLUEBERRY PIE IN A JAR
Brown Sugar Crumb, Vanilla Ice Cream (D,G) 10

CHOCOLATE & CARAMEL TART
Chocolate Pistachio Granola, Espresso Ice Cream (D,G)

*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