

~ Cocktails ~

BASIL BLOODY MARY  
Chile-Infused Gin, Vodka,  
House Bloody Mary Mix, Basil 13

MIMOSA  
Choice of Grapefruit, Orange, or  
Blood Orange Juice 12

~ To Share ~

BRUNCH SNACK BOARD  
House Made Biscuit, Sausage Gravy,  
Bacon, Croissant, Donut Holes,  
Devised Eggs, Fruit, Assorted Jams  
& Dips (D,G) 25

LOCAL ARTISAN CHEESE  
Choice of 3 Cheeses,  
Seasonal Accompaniments (D,G) 20  
Additional Cheese +6

GOAT CHEESE  
WHIPPED RICOTTA  
Jersey Cranberries, Grapes,  
Spiced Hazelnuts, Toasted Sourdough  
(D,G,N) 18

WARM DONUTS  
Ricotta Donuts Fritters, Cinnamon  
& Sugar, Crème Anglaise (D,G) 13

KENNETT SQUARE  
MUSHROOM SOUP  
Truffle Crème Fraîche, Chives (D) 15

BUTTERNUT SQUASH  
BISQUE  
Roasted Pumpkin Seeds, Chili Oil 14

FRENCH ONION SOUP  
Sourdough Crouton, Melted Swiss &  
Provolone (D,G) 16

FRIED PICKLES  
Assorted Pickle Styles, Panko Crusted,  
Spicy Aioli (G) 13

SANDY RIDGE FARM  
DEVILED EGGS  
Caviar, Truffle Filling, Fried Potato (G) 12

OYSTERS ON THE HALF\*  
Cocktail Sauce, Lemon, Mignonette  
(S) 22

YELLOWFIN TUNA TARTARE\*  
Avocado, Sriracha, Sesame Soy Emulsion,  
Micro Cilantro (G) 20

BREAD BASKET  
House Made Pumpkin Bread,  
Brown Sugar Crumb, Local Honey &  
Sea Salt Whipped Butter (D,G) 11

BEET & ARUGULA  
Shellbark Hollow Goat Cheese,  
Herb Crème Fraîche,  
Crispy Polenta ‘Croutons’ (D,G) 15

CAESAR SALAD  
Romaine, Red Endive, Sourdough  
Crouton, Parmesan, Lemon Anchovy  
Dressing (D,G) 14

WINTER HARVEST SALAD  
Roasted Broccoli, Cauliflower, Apples,  
Craisins, Pepitas, Walnuts, Blue Cheese,  
Local Greens, Maple-Dijon Vinaigrette  
(D,N) 15

Add Protein to Salad:  
Free-Range Chicken Breast 9  
Pacific Shrimp 12  
Organic Tofu 7  
Verlasso Salmon 14

Entrees

LANCASTER COUNTY OMELET  
Cage Free Eggs, Smoked Bacon, Goat Cheese, Spinach,  
Oven Roasted Tomatoes, Home Fries (D,G) 17

BLACK & BLUE SALAD  
Blackened Pacific Shrimp, Bacon Lardons, Iceberg Lettuce,  
Brioche Croutons, Roasted Tomatoes, Blue Cheese Dressing  
(D,G,S) 28

SPICY THAI STEAK SALAD\*  
Chilled Tenderloin Tips, Udon Noodles, Shiitake Mushrooms,  
Peanuts, Baby Greens, Julienne Vegetables, Cilantro Lime  
Vinaigrette (G,N) 29

FARMERS PLATE  
Cage-Free Eggs Any Style, Green Meadow Smoked Bacon,  
Multigrain Toast, Home Fries (D,G) 18

EGGS BENEDICT\*  
Green Meadow Farm Smoked Ham, English Muffin,  
Hollandaise, Yukon Potato Home Fries (D,G) 19

KENNETT SQUARE MUSHROOM OMELET  
Three Sandy Ridge Cage-Free Eggs, Mushrooms, Sharp Cheddar,  
Caramelized Onions, Mixed Greens, Home Fries (D,G) 17

CHURROS WAFFLES  
Pennsylvania Dutch Stewed Apples, Walnuts,  
Cinnamon Streusel, Whipped Farmer’s Cream (D,G) 16

AVOCADO BLT\*  
Sandy Ridge Farm Fried Eggs, Smoked Bacon,  
Smashed Avocado, Spicy Aioli, Toasted Brioche, Home Fries  
(D,G) 19

SHRIMP & CHEDDAR GRITS  
Castle Valley Mill Grits, Marinated Tomatoes,  
Shrimp Scampi Butter Sauce, Sunny Side Egg (D,S) 25

PULLED PORK SANDWICH  
Carolina BBQ Glaze, Apple-Cabbage Slaw,  
Toasted Pretzel Bun, House Made Potato Chips (D,G) 17

BRIOCHE FRENCH TOAST  
Double Thick Cut, Pumpkin Crème, Ginger Snap Cookie Crumble,  
Pennsylvania Maple (D,G) 16

COUNTRY BREAKFAST  
Scrambled Eggs, Buttermilk Biscuit, Sausage Gravy,  
Green Meadow Farm Bacon, Yukon Potato Home Fries (D,G) 19

IVY CITY SMOKED SALMON  
CHOPPED SALAD  
Local Greens, Pickled Tinkerbell Peppers, Everything Bagel Spice,  
Pumpernickel Croutons, Creamy Horseradish Dressing (D,G) 27

IMPOSSIBLE PATTY MELT  
Smoked Onion Jam, Spicy Pickles, Creamy Pepper Sauce, Vegan  
Provolone, Sourdough, French Fries (G) 27

WHITE DOG DOUBLE CHEDDAR BURGER\*  
Green Meadow Farm Smoked Bacon Mayo, Bibb Lettuce, Tomato,  
Grilled Red Onion, Brioche, Truffle Parmesan Fries (D,G) 27

Burger Additions +2:  
Cage-Free Egg  
Spicy Epic Pickles,  
Black Pepper Bacon  
Kennett Square Mushrooms

Seasonal Sides

YUKON HOME FRIES (D) 9  
BUTTERMILK BISCUIT  
Hot Honey Drizzle (D,G) 9

THICK CUT BACON  
Green Meadow Farm 10  
SEASONAL FRUIT BOWL 9

CASTLE VALLEY MILL GRITS  
Aged Cheddar (D) 9  
TRUFFLE FRIES (D,G) 10

\*Consuming raw or under-cooked seafood, shellfish, eggs or meats increases the risk of food borne illness. A 3% credit card surcharge is applied to all checks, unless using debit cards or cash | 20% Gratuity will be added to Parties 6 or more.