

For the Table

LOCAL ARTISAN CHEESE

Chef's Selection of Local Cheese and Accompaniments (D,G) 19

BREAD & BUTTER

*Basil Pesto, Roasted Garlic,
Red Pepper Chutney,
Honey Butter (D,G,N) 8*

ROASTED GARLIC HUMMUS

*Epic Pickles Giardiniera,
Grilled Pita, Lavash Chips
(G) 14*

First Course

KENNETT SQUARE MUSHROOM SOUP

*White Truffle Oil, Creme Fraiche,
Snipped Chives (D,G) 12*

HEIRLOOM TOMATO & WATERMELON GAZPACHO

Cucumber Salad 12

OYSTERS ON THE HALF

*Chef's Daily Selection, Lemon Wedge,
Seasonal Mignonette (S) MP*

HEIRLOOM TOMATO SALAD

*Local Tomatoes, Charred Radicchio,
Crispy Shallots, Blue Cheese Dressing
(D,G) 14*

DEVEILED EGGS

Caged Free Eggs, Smoked Trout Roe 11

YELLOWFIN TUNA TARTARE*

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

BEEF & ARUGULA

*Shellbark Goat Cheese, Herb Creme
Fraiche*

Crispy Polenta Croutons (D,G) 14

WATERMELON SALAD

*Lancaster County Watermelon, Feta
Cheese, Pickled Onion, Baby Arugula,
Blackberries, Berry Vinaigrette (D,G) 14*

Mocktails

PUPPY POWER

*Iced Tea, Lemonade, Honey,
Raspberry 6*

WATERLEMONITO

*Watermelon, Lemonade, Agave,
Mint, Soda 6*

BENJI NO!JITO

Cucumber, Lime, Mint, Soda 6

JAMES DEAR

*Cucumber, Jalapeno, Lime, Agave,
Cilantro, Soda 6*

Market Sides

TRUFFLE PARMESAN FRIES

Spicy Mayo (D,G) 9

THICK CUT BACON 8

YUKON POTATO HOME FRIES (D,G) 7

FRIED PICKLES (G) 8

COFFEE CAKE

*Seasonal Berries,
Powdered Sugar (D,G) 8*

- *Add Protein* - VERLASSO SALMON 12 | PACIFIC SHRIMP 11 | CHICKEN 9 | FALAFEL 9

Entrees

THREE EGG OMELET

*Shellbark Hollow Goat Cheese, Spinach, Roasted Tomato,
Yukon Potato Home Fries, Mixed Greens (D,G) 14*

FARMER'S PLATE

*Two Cage Free Eggs, Green Meadow Farm Bacon,
Toast, Yukon Potato Home Fries (D,G) 16*

EGGS BENEDICT

*Canadian Bacon, English Muffin, Hollandaise,
Yukon Potato Home Fries (D,G) 16*

SHRIMP NOODLE SALAD

*Jumbo Pacific Shrimp, Soba Noodles, Red Cabbage,
Snow Peas, Sweet Chili Noug Cham (G) 26*

GREEN MEADOW FARM DOUBLE CHEDDAR BURGER*

*Smoked Bacon Mayo, Bibb Lettuce, Grilled Red Onion,
Brioche, Truffle Parmesan Fries (D,G) 21*

FRIED CHICKEN & WAFFLE

*Chicken Thigh, Shishito Peppers, Hot Honey,
Belgian Waffle, Chipotle Butter (D,G) 14*

SPICY LAMB BOLOGNESE

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

MUSHROOM OMELET

*Roasted Kennett Square Mushrooms, Cheddar,
Yukon Potato Home Fries & Mixed Greens (D,G) 14*

BLACKENED VERLASSO SALMON

Salsa Verde, Thunder & Lightning, Creme Fraiche (D) 29

AVOCADO BLT

*Toasted Brioche, Spicy Aioli, Thick Cut Bacon, Lettuce,
Tomato, Avocado, Fried Egg, Truffle Fries (D,G) 16*

FALAFEL SANDWICH

*Roasted Garlic Hummus, Harissa Yogurt,
Feta Cheese, Fennel & Cabbage,
Pickled Onions (D,G) 18*

FRIED CHICKEN SANDWICH

*Chicken Thigh, Buttermilk Ranch Dressing,
Shaved Lettuce, Brioche Bun,
Truffle Parmesan Fries (D,G) 19*

Dessert

NEAPOLITAN MOUSSE TORTE

*Strawberry and Vanilla Mousse, Chocolate Chiffon, Granola
(D,G) 12*

PEACH MELBA CREAM PUFF

*Mascarpone Mousse, Brown Sugar Peaches, Raspberry Sauce
(D,G) 12*

ICE CREAM 7.5

VANILLA BEAN CREME BRULEE

Lemon Shortbread, Fresh Berries (D,G) 10

CHOCOLATE TURTLE BROWNIE

Malted Pecans, Caramel Sauce, Ice Cream (D,G,N) 12

COOKIE JAR

Assorted House-baked Cookies, Ice Cold Milk (D,G,N) 10

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