

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
(D,G) 14

First Course

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

PUMPKIN SOUP
Cinnamon Mascarpone (D) 12

BEET & 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, Tabini Cream (D) 14

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

Market Sides

TRUFFLE PARMESAN
FRIES
Spicy Mayo (D,G) 9

THICK CUT BACON 8
GRILLED BROCCOLI
Orange-Sesame Vinaigrette 11

YUKON POTATO HOME
FRIES (D,G) 8

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

FRIED PICKLES (G) 9

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

Entrees

GRILLED CHICKEN SANDWICH
Cheddar Cheese, Spicy Mayo, Bibb Lettuce,
Brioche Bun, Truffle Parmesan Fries (D,G) 16

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

EGGS BENEDICT
Canadian Bacon, English Muffin,
Hollandaise, Home Fries (D,G) 16

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

CHICKEN AND WAFFLE
Fried Chicken, Chipotle Honey Butter, Hot Honey (D,G,N) 17

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

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

FARMER'S PLATE
Two Cage Free Eggs, Bacon,
Toast, Home Fries (D,G) 14

THREE EGG OMELET
Mushrooms, Cheddar, Home Fries
and Mixed Greens (D,G) 14

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

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

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

Chef's Additions

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

*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 10.31.20