

## For the Table

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

BREAD & BUTTER  
*Fresh Baked Housemade Bread  
with Seasonal Garnishes (D,G) 14*

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, Creme Fraiche (D) 10*

BEET & 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*

THICK CUT BACON 8

GRILLED BROCCOLI  
*Orange-Sesame Vinaigrette 11*

YUKON POTATO HOME  
FRIES (D,G) 8

HEIRLOOM TOMATOES  
AND MELON  
*Green Goddess Dressing (D) 12*

FRIED PICKLES  
(G) 9

## Entrees

FRIED CHICKEN  
SANDWICH  
*Pickle Brined, Thousand Island Dressing, Cheddar,  
Lettuce, 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*

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

BLUEBERRY WAFFLE  
*Local Blueberries, Blueberry Butter,  
Maple Syrup (D,G) 15*

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

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

THREE EGG OMELET  
*Burrata, Fine Herbs, Pickled Shallots,  
Side of Home Fries and Mixed Greens (D,G) 14*

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, 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*

Ask about  
our daily  
Chef's Additions

## Dessert

VANILLA BEAN CREME BRULEE  
(D) 10

BLUEBERRY OLIVE OIL CAKE  
*Blueberry Coulis, Marscapone (D) 10*

PEACH COBBLER  
*Creme Fraiche (D,G) 10*

\*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