

## LOCAL ARTISAN CHEESE

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

## For the Table

BREAD & BUTTER  
*Roasted Garlic, Red Pepper Chutney,  
Honey Butter (D,G) 9*

SQUASH HUMMUS  
*Marinated Squash and Fennel,  
Grilled Pita, Lavash Chips  
(G) 14*

## First Course

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

PUMPKIN SOUP  
*Wildflower Honey, Pepitas (D,N) 12*

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*

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

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*

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

## 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*

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

HOUSE MADE WAFFLE  
*Peach Preserves, Maple Syrup (D,G) 15*

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

ADDITIONS 2 Each  
*Cage Free Farm Egg | 1732 Meats Thick Cut Bacon  
Spicy Pickles | Kennett Square Mushrooms*

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, Stewed Peppers,  
Remoulade (D,G,S) 29*

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

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

## 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

Ask About  
Our Daily  
Chef's Additions

\*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 9.25.20