

## 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) 9*

#### ROASTED GARLIC HUMMUS

*Parsley & Preserved Lemon Gremolata,  
Grilled Pita, Lavash Chips  
(G) 14*

## First Course

#### KENNETT SQUARE MUSHROOM SOUP

*White Truffle Oil, Creme Fraiche,  
Snipped Chives (D,G) 10*

#### LOBSTER BISQUE

*Tarragon Crème, Cape May Lobster  
(D,G,S) 12*

#### SESAME SHRIMP TOAST

*Fried Brioche, Chopped Shrimp, Cilantro,  
Pickled Chilies (D,G,S) 18*

#### SPRING SALAD

*Watercress, Frisee, Spring Peas, Shaved  
Carrots, Radish, Asparagus, Birchrun Hills  
Blue Cheese, Dijon Vinaigrette (D) 14*

#### YELLOWFIN TUNA TARTARE\*

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

#### OYSTERS ON THE HALF

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

#### BEEF & ARUGULA

*Shellbark Goat Cheese,  
Crispy Polenta Croutons,  
Herb Creme Fraiche (D,G) 14*

#### BABY ROMAINE SALAD

*Sourdough Croutons, Grana Padano,  
Grape Tomatoes, Lemon Anchovy  
Dressing (D,G) 12*

## Mocktails

RPM

*Rhubarb, Iced Tea, Lemonade,  
Lime, Mint 6*

#### MY DARLING

*Strawberry, Lemonade, 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) 8

#### FRIED PICKLES (G) 9

#### GRILLED ASPARAGUS *Roasted Anchovies, Garlic, Capers, Lemon, Parmesan (D) 13*

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

## Entrees

#### THREE EGG OMELET

*Goat Cheese, Spinach, Tomato,  
Home Fries, Mixed Greens (D,G) 14*

#### FARMER'S PLATE

*Two Cage Free Eggs, Bacon,  
Toast, Home Fries (D,G) 14*

#### EGGS BENEDICT

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

#### ANTIPASTI SALAD

*Grilled Chicken Breast, Salumeria Biellese Salami,  
Sharp Cheddar, Marinated Peppers, Olive Dressing (D) 22*

#### GREEN MEADOW FARM DOUBLE CHEDDAR BURGER\*

*Smoked Bacon Mayo, Bibb Lettuce, Grilled Red Onion,  
Brioche, Truffle Parmesan Fries (D,G) 20*

#### CHICKEN AND WAFFLE

*Fried Boneless Chicken Thigh, Chipotle Honey Butter,  
Hot Honey (D,G) 17*

#### SPICY LAMB BOLOGNESE

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

#### MUSHROOM OMELET

*Mushrooms, Cheddar, Home Fries  
and Mixed Greens (D,G) 14*

#### CORNBREAD STUFFED RAINBOW TROUT

*Jalapeno Cornbread, Sautéed Swiss Chard,  
Shrimp Bernaise (D,G,S) 29*

#### PORK SCHNITZEL SANDWICH

*Breaded Duroc Pork Cutlet, Muenster Cheese,  
Braised Red Cabbage, Pretzel Bun, Truffle Fries (D,G) 19*

#### FALAFEL SANDWICH

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

#### NASHVILLE HOT CHICKEN SANDWICH

*Fried Boneless Chicken Thigh,  
House Made Ranch, Epic Pickles, Romaine Lettuce,  
Truffle Fries (D,G) 19*

## Dessert

#### CARROT CAKE

*Cream Cheese Icing, Coconut Granola,  
Pistachio Anglaise (D,G,N) 12*

#### MIXED BERRY CREAM PUFF

*Lemon Mascarpone Mousse, Mixed Berry Compote,  
White Chocolate Sauce (D,G) 12*

#### ICE CREAM 7.5

#### VANILLA BEAN CREME BRULEE

*Espresso Shortbread (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.

Due to Limited Seating We Kindly Request Guests Limit Themselves to 1 Hour and 30 Minutes Dining Time