

- To Share -

- BREAD BASKET**
House Made Hawaiian Rolls, Sea Salt Butter, Spicy Honey, B & B Pickles (D,G) 12
- ROASTED GARLIC HUMMUS**
Farm Fresh Crudite, Grilled Pita, Herb Olive Oil (G) 17
- DOGGIE IN A BLANKET**
Foot Long All Beef Hot Dog, Homemade Pretzel Bread, Local & House Made Condiments (D,G) 21
- CARAMELIZED ONION DIP**
House Made Potato Chips, Spring Vegetables (D,G) 16
- SEAFOOD PLATTER**
Oysters, Pacific Shrimp, Lobster, Tuna Tartar (G,S) MP
- LOCAL ARTISAN CHEESE**
Choice of 3 Cheeses, Seasonal Accompaniments (D,G,N) 19
Additional Cheese 6
- GOAT CHEESE WHIPPED RICOTTA**
Fifer's Farm Strawberries, Spiced Hazelnuts, Mint, Aged Balsamic, Grilled Sourdough (D,G,N) 19

- First Course -

- KENNETT SQUARE MUSHROOM SOUP**
Truffle Crème Fraîche, Chives (D) 14
- CARROT GINGER BISQUE**
Sweet & Spicy Pepitas, Micro Cilantro 13
- FRENCH ONION SOUP**
Sourdough, Swiss & Provolone (D,G) 14
- SANDY RIDGE DEVEILED EGGS**
Caviar, Truffle Filling, Fried Potato (G) 12
- YELLOWFIN TUNA TARTARE***
Avocado, Sriracha, Sesame Soy Emulsion, Micro Cilantro (G) 18
- SPINACH & ARTICHOKE CROQUETTES**
Cream Cheese, Parmesan, Lemon, Roasted Tomato Relish (D,G) 16
- HOUSE MADE POTATO & PA NOBLE CHEDDAR PIEROGIES**
Crispy Bacon, Onions, Peppers, Herbs, Brown Butter (D,G) 17

- OYSTERS ON THE HALF***
Cocktail Sauce, Lemon, Mignonette (S) MP
- SHRIMP COCKTAIL**
Jumbo Pacific Shrimp, EPIC Pickles Giardiniera, Salsa Verde (S) 22
- BEEF & ARUGULA**
Shellbark Hollow Goat Cheese, Herb Crème Fraîche, Crispy Polenta 'Croutons' (D,G) 14
- LITTLE GEM LETTUCE SALAD**
Eagle Road Farm Carrots, Toasted Pistachios, Green Goddess Dressing (D,N) 14
- CAESAR SALAD**
Romaine, Red Endive, Sourdough Crouton, Parmesan, Lemon Anchovy Dressing (D,G) 13

ADD PROTEIN TO SALAD
 Free Range Chicken Breast 9
 Pacific Shrimp 12 | Falafel 8
 Verlasso Salmon 14

Entrees

- SEARED YELLOWFIN TUNA PANZANELLA**
Roasted Red Pepper, Pickled Haricots Verts, Hard Boiled Egg, Spring Radishes, Croutons, Watercress, Olive Vinaigrette (G) 36
- ASIAN BBQ PORK RIBS**
Pickled Cucumber & Spring Radish Slaw, Sesame Steamed Rice (G) 29
- MEADOW RUN FARM LAMB SHANK**
Eagle Road Farm Baby Carrots, Roasted New Potatoes, Mint Chermoula Sauce (D) 44
- FLOUNDER PICCATA**
Lemon Caper Butter, Creamy Crab & Broccoli Orzo (D,G,S) 38
- SPICY THAI STEAK SALAD***
Chilled Tenderloin Tips, Udon Noodles, Shiitake Mushrooms, Peanuts, Baby Greens, Julienne Vegetables, Cilantro Lime Vinaigrette (G,N) 29
- FREEBIRD ROASTED HALF CHICKEN**
Green Onion Chicken Jus, Smokey Mac & Cheese (D,G) 29
- VERLASSO SALMON**
Spring Onion Crust, Grilled Asparagus, Bearnaise Sauce (D,G) 32
- SPICY LAMB BOLOGNESE**
House Made Rigatoni, Jersey Crushed Tomatoes, Wilted Spinach, Basil Ricotta (D,G) 28

- SEAFOOD PRIMAVERA**
Bay Scallops, Shrimp, Asparagus, Peas, Tomato, House Made Rotini, Pesto Cream, Lemon Breadcrumbs (D,G,S) 29
- RAINBOW TROUT**
New Potatoes, Green Beans, Almonds, Red Pepper Romesco (D,N) 28
- GREEN MEADOW FARM BEEF MEATLOAF**
Country Style Mashed Potatoes, Swiss Chard, Crispy Onions, Mushroom Gravy (D,G) 29
- BLACK & BLUE SALAD**
Blackened Pacific Shrimp, Bacon Lardons, Iceberg Lettuce, Brioche Croutons, Roasted Tomatoes, Birchrun Blue Cheese Dressing (D,G,S) 27
- NY STRIP STEAK FRITES***
14 oz Black Rock Farm Angus, Red Wine Shallot Butter, Cabernet Demi, Truffle Parmesan Fries (D,G) 58
- FALAFEL BURGER**
Falafel Patty, Feta Cheese, Tzatziki, Sprouts, Red Onion, Tomato, Mixed Greens (D,G) 19
- WHITE DOG 'DOUBLE CHEDDAR' BURGER***
Green Meadow Farm Smoked Bacon Mayo, Bibb Lettuce, Tomato, Grilled Red Onion, Brioche, Truffle Parmesan Fries (D,G) 25

FRIED PICKLES
Garlic Panko Crusted, Spicy Mayo (G) 9

COOMBS FARM ASPARAGUS
Lemon Gremolata, Olive Oil (D) 11

SMOKEY MAC N CHEESE
House Made Macaroni, Smoked Gouda, Butter Breadcrumbs (D,G) 10

Seasonal Sides

SESAME CRUSTED STEAMED RICE
Pickled Cucumber & Spring Radish Slaw 9

TRUFFLE PARMESAN FRIES
Truffle Oil, Grana Padano, Chives (D,G) 10

COUNTRY MASHED POTATOES
Mushroom Gravy, Chives (D) 10

**Consuming raw or under-cooked seafood, shellfish, eggs or meats increases the risk of food borne illness.
 A 3% credit card surcharge is applied to all checks, unless using debit cards or cash | 20% Gratuity will be added to Parties 6 or more*