

<p>BREAD & BUTTER <i>Basil Pesto, Roasted Garlic, Red Pepper Chutney, Honey Butter</i> (D,G,N) 8</p>	<p><i>For the Table</i></p> <p>LOCAL ARTISAN CHEESE <i>Chef's Selection of Local Cheese and seasonal accompaniments (D,G) 19</i></p>	<p>ROASTED GARLIC HUMMUS <i>Epic Pickles Giardiniera, Grilled Pita, Lavash Chips</i> (G) 15</p>
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First Course

- KENNETT SQUARE MUSHROOM SOUP**
*White Truffle Oil, Creme Fraiche,
 Snipped Chives (D,G) 13*
- PUMPKIN BISQUE**
Cinnamon Mascarpone (D) 12
- BEEF & ARUGULA**
*Shellbark Goat Cheese, Herb Creme Fraiche
 Crispy Polenta Croutons (D,G) 14*
- PEAR SALAD**
*Roasted Bosc Pears, Baby Arugula, Honey
 Sherry Vinaigrette,
 Birchrun Blue Cheese, Candied Pecans,
 Port Reduction (D,N,G) 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*
- DEVEILED EGGS**
*Cage Free Eggs,
 Smoked Trout Roe 11*
- BRUSSELS & SWEET POTATO**
*Fried Brussels Sprouts, Sweet Potatoes,
 Maple Nouc Cham, Cilantro (G) 14*

Fall Mocktails

- WINNIE PALMER**
*Iced Tea, Lemonade,
 Chai, Agave 6*
- BRAND NEW LIFE**
*Lemonade, Apple Cider, Cinamon,
 Honey, Ginger Beer 6*
- LYNDY HOP**
*Iced Tea, Pear,
 Caramelized Sugar, Lime 6*
- FAST MACHINE (HOT)**
*Apple Cider,
 Caramelized Sugar, Lime 6*

- *Add Protein* - PACIFIC SHRIMP 12 | VERLASSO SALMON 13 | CHICKEN 9 | FALAFEL 9

Entrees

- PAN SEARED HALIBUT***
*Summer Ragout, Zucchini, Heirloom Tomatoes,
 Escarole, White Beans, Fennel, Fresh Basil 41*
- GRILLED RAINBOW TROUT***
*Broccolini, Crushed Yukon Potatoes,
 Anchovy Vinaigrette (D,G) 29*
- VERLASSO SALMON***
*Mustard Spaetzle, Pickled Red Cabbage,
 Brussels Sprouts Leaves, Cabernet Demi (D,G) 30*
- GREEN MEADOW FARM DOUBLE CHEDDAR BURGER***
*Smoked Bacon Mayo, Bibb Lettuce, Tomato,
 Grilled Red Onion, Brioche, Truffle Parmesan Fries (D,G) 22*
- SAKURA PORK CHOP***
Sauce Charcutiere, Roasted Garlic Mashed Potatoes (D) 38
- SHRIMP NOODLE SALAD**
*Jumbo Pacific Shrimp, Soba Noodles, Red Cabbage,
 Snow Peas, Sweet Chili Nouc Cham (G,S) 26*

- SPICY LAMB BOLOGNESE**
Basil Whipped Ricotta, Wilted Spinach, Rigatoni (D,G) 27
- MUSHROOM RUEBEN**
*Roasted Oyster Mushrooms, Sauerkraut, Russian Dressing,
 Swiss Cheese, Marble Rye Bread, Mixed Greens (D,G) 17*
- SEVEN HILLS FARM 14 OZ. NY STRIP***
*Shallot Butter, Red Chili Aioli,
 Truffle Parmesan Fries (D,G) 54*
- BRICKED HALF CHICKEN**
*Crispy Brussels Sprouts, Butternut Squash Puree,
 Cabernet Demi (D,G) 28*
- FALAFEL SANDWICH**
*Roasted Garlic Hummus, Harissa Yogurt, Feta Cheese,
 Fennel & Cabbage, Pickled Onions, Mixed Greens (D,G) 19*
- VEGETABLE CHILI**
*Roasted Chilis, Preserved Heirloom Tomatoes, Beans, Barley,
 Queso Fresco, Tortilla Strips (D,G) 18*

<p><i>Market Sides</i></p> <p>TRUFFLE PARMESAN FRIES <i>Spicy Mayo (D,G) 9</i></p> <p>MAC & CHEESE <i>Orecchiette Pasta, Truffle Bread Crumbs (D,G) 12</i></p>	<p>FRIED PICKLES <i>Spicy Mayo (G) 8</i></p> <p>KENNETT SQUARE MUSHROOMS (D) 10</p> <p>GRILLED BROCCOLINI <i>Anchovy Vinaigrette (D,G) 9</i></p>
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*Consuming raw or under-cooked seafood, shellfish, eggs or meats increases the risk of food borne illness.