

*Share*

- MARYLAND CRAB DIP  
Oven Roasted Tomatoes, Local Herbs,  
Toasted Baguette (D,G,S) 24
- HOUSE MADE  
HAWAIIAN ROLLS  
Maldon, Honey Butter (D,G) 10
- LOCAL ARTISAN CHEESE  
Chef's Selection of Local Cheeses,  
Seasonal Jams & Accoutrements  
(D,G,N) 19
- ROASTED GARLIC  
HUMMUS  
Ep!c Pickles Giardiniera,  
Grilled Pita, Crispy Lavash (G) 14

*First Course*

- KENNETT SQUARE  
MUSHROOM SOUP  
Truffle Crème Fraiche, Chives (D,G) 13
- AUTUMN SQUASH SOUP  
Compressed Apples,  
Sweet and Spicy Pepitas (D) 12
- SANDY RIDGE  
DEVEILED EGGS  
Cage Free Eggs,  
Chef's Choice of Fillings (D) 11
- CHEDDAR TOAST  
Sharp Cheddar, Thick Cut Pumpernickel,  
House Made Pickles (D,G) 15
- GLAZED PORK BAO BUNS  
Braised Pork Belly, Pickled Vegetables,  
Spicy Mayo, Steamed Buns (D,G) 16
- YELLOWFIN TUNA  
TARTARE\*  
Avocado, Sriracha, Sesame Soy Emulsion,  
True Leaf Micro Cilantro (G) 18
- PEI MUSSELS  
Garlic & White Wine, Bacon,  
Long Hots (G,S) 19
- OYSTERS ON THE HALF\*  
Cocktail Sauce, Shallot Mignonette,  
Lemon (S) MP

*Market Salads*

- CAESAR SALAD  
Romaine, Red Endive, Crouton, Parmesan Crisp,  
Lemon Anchovy Dressing (D,G) 13
  - SPINACH & BACON SALAD  
Medjool Dates, Sliced Mushrooms, Apple,  
Warm Bacon Vinaigrette (G) 14
  - BEET & ARUGULA  
Shellbark Hollow Goat Cheese, Herb Crème Fraiche,  
Crispy Polenta 'Croutons' (D) 14
  - APPLE & CABBAGE SALAD  
Shaved Apple, Red Cabbage,  
Pickled Radish, Olive Oil 14
- ADD PROTEIN PACIFIC SHRIMP 13 | CHICKEN 10 | VERLASSO SALMON 15

*Entrees*

- VERLASSO SALMON  
Braised Broccoli, Bearnaise,  
Potato Crust (D,G) 31
- IDAHO RAINBOW TROUT  
Green Beans, Caramelized Shallots,  
Kennett Square Mushrooms, Hazelnut Brown Butter,  
Grilled Lemon (D,N) 30
- THAI STEAK NOODLE SALAD  
Chilled Tenderloin Tips, Udon Noodles, Shiitake Mushrooms,  
Peanuts, Baby Greens, Julienne Vegetables,  
Cilantro Lime Vinaigrette (G,N,S) 29
- GRILLED BRONZINO  
Coffee Infused Pumpkin Puree, Fried Kale,  
Red Pepper Butter (D,G) 48
- SHRIMP SCAMPI  
Jumbo Pacific Shrimp, Garlic, White Wine, Butter,  
Fine Herbs, Broccoli Rabe, Spaghetti (D,G,S) 28
- STUFFED CABBAGE  
Butternut Squash Risotto, Tomato Ver Jus Glaze,  
Crispy Fried Delicata Squash (D,G) 25
- GREEN MEADOW FARM  
BEEF MEATLOAF  
Brown Sugar Chipotle Glaze,  
Broccoli & Cheddar Twice Baked Potato (D,G) 28
- SPICY LAMB BOLOGNESE  
Severino Rigatoni, Jersey Crushed Tomatoes,  
Wilted Spinach, Basil (D,G) 27
- BEER CAN CHICKEN  
Mashed Turnips & Potatoes,  
Brussels Sprouts, Beer Gravy (D,G) 31
- 1855 BLACK ANGUS NEW YORK STRIP  
14 oz Center Cut, Truffle Parmesan Fries,  
Watercress Salad, Pickled Shallot Butter (D,G) 56
- SLOW ROASTED PORCHETTA  
Crispy Broccoli, Horseradish Mashed Potatoes,  
Dried Plum and Brandy Demi (D,G) 35
- LINE CAUGHT SWORDFISH  
Roasted Baby Carrots, Pomegranate, Preserved Lemon Yogurt,  
Dukkah, Herb Vinaigrette (D,N) 42
- FALAFEL BURGER  
Falafel Patty, Feta Cheese, Green Goddess Dressing,  
Sprouts, Red Onion, Tomato, Mixed Greens (G) 24
- GREEN MEADOW FARM  
DOUBLE CHEDDAR BURGER\*  
Smoked Bacon Mayo, Bibb Lettuce, Grilled Red Onion,  
Brioche Bun, Truffle Parmesan Fries (D,G) 24
- BURGER ADDITIONS 2 Each  
Cage Free Farm Egg | Spicy Ep!c Pickles  
Thick Cut Bacon | Kennett Square Mushrooms

- CRISPY BRUSSELS SPROUTS  
Maple Nouc Cham (G) 10
- ROASTED MUSHROOMS  
Truffle Bread Crumbs, Sherry Aioli (D,G) 9
- FRIED EP!C PICKLES (G) 8

*Sides  
for  
two*

- MAC N CHEESE  
Smoked Gouda, Bread Crumb (D,G) 10
- BABY CARROTS  
Herb Vinaigrette 10
- TRUFFLE PARMESAN FRIES  
Spicy Aioli (D,G) 9

\*Consuming raw or under cooked seafood, shellfish, eggs or meats increases the risk of food borne illness.

A 2% credit card convenience fee is applied to all checks, unless using debit cards or cash

20% Gratuity will be added to Parties 6 or more