

*- To Share -*

- BREAD BASKET**  
House Made Hawaiian Rolls, Sea Salt Butter, Spicy Honey, B & B Pickles (D,G) 12
- ROASTED GARLIC HUMMUS**  
Grilled Pita, Lavash Chips, Carrot Chermoula (G) 16
- FOOT LONG HOT DOG**  
All Beef, Buttery Bun, Local & House Made Condiments (D,G) 23
- 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*
- BUFFALO CHICKEN DIP**  
Locust Point Pulled Chicken, Flatbread Chips, Carrots & Celery, Ranch (D,G) 19

- KENNETT SQUARE MUSHROOM SOUP**  
Truffle Crème Fraîche, Chives (D,G) 13
- SQUASH BISQUE**  
Roasted Pumpkin Seeds, Chili Oil 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
- GENERAL TSO'S CAULIFLOWER**  
Tempura Cauliflower, Broccoli, Sesame Seeds, Scallions (G) 15
- OYSTERS ON THE HALF\***  
Cocktail Sauce, Lemon, Mignonette (S) MP

*- First Course -*

- 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
- POACHED PEAR SALAD**  
Birchrun Blue Cheese, Winter Greens, Candied Pecans, White Balsamic Vinaigrette (D,G,N) 14
- HONEYCRISP APPLE SALAD**  
Shaved Cabbage, Pickled Radish, Arugula, Lemon Olive Oil 14
- CAESAR SALAD**  
Romaine, Red Endive, Sourdough Crouton, Parmesan, Lemon Anchovy Dressing (D,G) 13

**ADD PROTEIN TO SALAD**  
Free Range Chicken Breast 10  
Pacific Shrimp 12 | Falafel 8  
Verlasso Salmon 14

*Entrees*

- BRAISED SHORT RIB**  
Charred Baby Carrots, Parsnip Puree, Roasted Garlic Gremolata, Red Wine Jus (D,G) 40
- ASIAN BBQ PORK RIBS**  
Spicy Highland Orchard Pear Slaw, Sesame Crusted Steamed Rice (G) 29
- MEADOW RUN FARM LAMB SHANK**  
Honey Nut Squash, Tomato, Olives, Soft Parmesan Polenta (D) 44
- FLOUNDER PICCATA**  
Lemon Caper Butter, Creamy Crab & Broccoli Orzo (D,G,S) 37
- SPICY THAI STEAK SALAD\***  
Chilled Tenderloin Tips, Udon Noodles, Shiitake Mushrooms, Peanuts, Baby Greens, Julienne Vegetables, Cilantro Lime Vinaigrette (G,N,S) 29
- GIANNONE FARM ROASTED HALF CHICKEN**  
Local Mushrooms, Crispy Sunchokes, Braised Greens, Sherry Onion Jus (D,G) 30
- VERLASSO SALMON**  
Pecan Crusted, Maple Bourbon Glaze, Roasted Yams, Apples, Eagle Road Farm Lacinato Kale (D,G,N) 31
- SPICY LAMB BOLOGNESE**  
House Made Rigatoni, Jersey Crushed Tomatoes, Wilted Spinach, Basil Ricotta (D,G) 27

- SHRIMP & LINGUINE**  
Broccoli Rabe, Garlic, White Wine, Butter, Fine Herbs (D,G,S) 28
- RAINBOW TROUT**  
Brussels Sprouts, Turnip, & Black Pepper Bacon Hash, Cauliflower Puree, Linvilla Orchard Apple Cider Gastrique (D,G) 29
- 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, 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,N) 56
- 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) 24

**BURGER ADDITIONS 2 Each**  
Sandy Ridge Farm Cage-Free Egg | Spicy Epic Pickles  
Thick Cut Bacon | Kennett Square Mushrooms

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

**CRISPY BRUSSELS SPROUTS**  
Pennsylvania Maple Dressing, Bacon (G)

**BROCCOLI RABE**  
Shallots, Toasted Garlic, Butter (D)

*Seasonal Sides*  
*9 each*

**SESAME CRUSTED STEAMED RICE**  
Spicy Highland Orchard Pear Slaw, Soy Sauce

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

**COUNTRY MASHED POTATOES**  
Boursin Cheese (D)

*\*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*