

For the Table

BREAD & BUTTER*

*Basil Pesto, Roasted Garlic,
Red Pepper Chutney,
Honey Butter (D,G,N) 8*

ROASTED GARLIC HUMMUS*

*Epic Pickles Giardiniera,
Grilled Pita, Lavash Chips (G) 14*

LOCAL ARTISAN CHEESE

*Chef's Selection of Local Cheese
Honey Comb, Crostini (D,G) 19*

First Course

KENNETT SQUARE MUSHROOM SOUP

White Truffle Oil, Creme Fraiche, Snipped Chives (D,G) 13

BUTTERNUT SQUASH BISQUE

Cinnamon Mascarpone (D) 12

OYSTERS ON THE HALF*

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

DEVEILED EGGS

Caged Free Eggs, Smoked Trout Roe 11

YELLOWFIN TUNA TARTARE*

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

BRUSSELS & SWEET POTATO

*Fried Brussels Sprouts, Sweet Potatoes, Maple Nuoc Cham,
Cilantro (G,S) 14*

- Add Protein -

PACIFIC SHRIMP 12 | CHICKEN 9 | VERLASSO SALMON 13

Market Salads

CHARRED CAULIFLOWER SALAD

*Red Quinoa, Tabini Cream,
Grapefruit Salsa Verde (D) 14*

PEAR SALAD

*Roasted Bosc Pears, Baby Arugula,
Honey Sherry Vinaigrette,
Birchrun Blue Cheese,
Candied Pecans,
Port Reduction (D,G,N) 14*

BEEF & ARUGULA

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

Entrees

PAN SEARED STRIPED BASS

*Celery Root "Fettuccine", Prosciutto, Roasted Garlic Cream,
Wild Mushrooms (D) 36*

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*

POT ROAST

Smoked Cheddar Mashed Potatoes, Sautéed Spinach (D,G) 35

SAKURA PORK CHOP*

*Sauce Charcutière, Roasted Garlic Mashed Potatoes,
Epic Pickles Giardiniera (D) 38*

SHRIMP NOODLE SALAD

*Jumbo Pacific Shrimp, Soba Noodles, Red Cabbage,
Snow Peas, Sweet Chili Noug Cham (G,S) 26*

SPICY LAMB BOLOGNESE

Basil Whipped Ricotta, Wilted Spinach, Rigatoni (D,G) 27

14 OZ. 1855 NY STRIP*

*Shallot Butter, Red Chili Aioli,
Truffle Parmesan Fries (D,G) 54*

16 OZ. 1855 RIBEYE*

*Blue Cheese Butter, Crispy Onions,
House-Made Steak Sauce, Cajun Fries (D) 62*

BRICKED HALF CHICKEN

*Crispy Brussels Sprouts, Butternut Squash Puree,
Red Wine Chicken Demi (D,G) 28*

DOUBLE PATTY BLACK BEAN QUINOA SMASH BURGER

*Romaine Slaw, Cooper Sharp Cheese, B&B Pickles,
Merzbacher Sweet Potato Roll (D,G) 20*

SHRIMP & CHICKEN GUMBO

Andouille Sausage, Green Onion, White Rice (D,G,S) 30

MUSHROOM REUBEN

*Roasted Oyster Mushrooms, Sauerkraut, Russian Dressing,
Swiss Cheese, Marble Rye Bread, Mixed Greens (D,G) 17*

Market Sides

TRUFFLE PARMESAN FRIES

Spicy Mayo (D,G) 9

KENNETT SQUARE MUSHROOMS (D) 10

GRILLED BROCCOLINI

Anchovy Vinaigrette (D) 9

MAC & CHEESE

*Orecchiette Pasta, Truffle Bread
Crumbs (D,G) 12*

FRIED PICKLES

Spicy Mayo (G) 8

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