

– *Share* –

HAWAIIAN ROLLS  
Flaky Salt, Whipped Honey Butter,  
Crispy Ham (D,G) 10

LOCAL ARTISAN CHEESE  
Seasonal Jam & Accoutrements  
(D,G) 19

ROASTED GARLIC  
HUMMUS  
North African Spiced Carrots,  
Toasted Pepitas, Pomegranate,  
Grilled Pita, Lavash Chips (G) 15

OYSTERS ON THE HALF\*  
Cocktail Sauce, Fresh Lemon,  
Shallot Mignonette (S) MP

KENNETT SQUARE  
MUSHROOM SOUP  
Truffle Crème Fraîche, Chives (D,G) 13

FRENCH ONION SOUP  
Sourdough, Gruyère (D,G) 14

GENERAL TSO'S  
CAULIFLOWER  
Tempura Fried, Broccoli, Sesame Seeds,  
Scallions (G) 15

SWEDISH MEATBALLS  
All Beef Meatballs, Creamy Gravy,  
Country Style Mashed Potatoes (D,G) 16

– *First Course* –

WINTER SQUASH BISQUE  
Compressed Apples,  
Sweet & Spicy Pepitas (D) 13

YELLOWFIN TUNA TARTARE\*  
Avocado, Sriracha, Sesame Soy Emulsion,  
Micro Cilantro (G) 18

SANDY RIDGE DEVEILED EGGS  
Cage-Free Eggs, Caviar, Truffle Filling,  
Fried Potato (G) 12

PRINCE EDWARD ISLAND  
MUSSELS  
Pacific Shrimp, Spanish Chorizo,  
Tomato Butter Broth, Pickled Peppers,  
Sourdough Toast (D,G,S) 17

– *Market Salads* –

BEET & ARUGULA  
Shellbark Hollow Goat Cheese, Herb Crème Fraîche,  
Crispy Polenta 'Croutons' (D,G) 14

HIGHLAND ORCHARDS POACHED PEAR  
Birchrn Blue Cheese, Fall Greens, Candied Pecans,  
White Balsamic Vinaigrette (D,G,N) 14

APPLE & CABBAGE  
Linvilla Orchard Apples, Shaved Cabbage, Pickled Radish,  
Arugula, Lemon Olive Oil 14

CAESAR  
Romaine, Red Endive, Crouton, Parmesan Crisp,  
Lemon Anchovy Dressing (D,G) 13

🐾 ADD PROTEIN PACIFIC SHRIMP 13 | FREE RANGE CHICKEN BREAST 10 | VERLASSO SALMON 15 | FALAFEL 8 🐾

*Entrees*

JURGIELEWICZ & SON DUCK BREAST\*  
Kabocha Squash Puree, Pecans, Cranberries,  
Pear Brandy Sauce (D,N) 44

RAINBOW TROUT  
Farro & Brussels Sprouts Salad, Pickled Beets, Lemon Vinaigrette,  
Chili Spiced Brown Butter Cream (D,G) 30

BRAISED SHORT RIB  
Charred Baby Carrots, Parsnip Puree, Roasted Garlic Gremolata,  
Red Wine Jus (D,G) 42

SHRIMP SCAMPI  
Pacific Shrimp, Garlic, White Wine, Butter, Fine Herbs,  
Broccoli Rabe, Linguine (D,G,S) 28

PAN SEARED DAYBOAT SCALLOPS  
Curried Cauliflower, Butternut Squash Puree, Brown Butter,  
Golden Raisins, Capers (D,S) 48

FREE BIRD "BRICK" HALF CHICKEN  
Castle Valley Mill Cheddar Grits, Collard Greens,  
Green Meadow Farm Smoked Bacon, Mustard Cream (D) 32

VERLASSO SALMON  
Sauteed Broccolini, Cipollini Onions, Bearnaise Emulsion (D) 31

SPICY LAMB BOLOGNESE  
Severino Rigatoni, Jersey Crushed Tomatoes, Wilted Spinach,  
Whipped Basil Ricotta (D,G) 27

SAKURA PORK SHANK  
Levante Brewing Infinite Obsidian Stout, Mustard Spaetzle,  
Sweet And Sour Cabbage (D,G) 41

COUNTRY STYLE MEATLOAF  
Boursin Mashed Potatoes, Brussels Sprouts, Crispy Onions,  
Mushroom Gravy (D,G) 29

THAI STEAK NOODLE SALAD\*  
Chilled Tenderloin Tips, Udon Noodles, Shiitake Mushrooms,  
Peanuts, Baby Greens, Julienne Vegetables,  
Cilantro Lime Vinaigrette (G,N,S) 29

1855 NEW YORK STRIP\*  
14 Oz Black Angus, Cabernet Demi, Shallot Butter,  
Truffle Parmesan Fries, Petite Greens (D,G) 59

FALAFEL BURGER  
Feta Cheese, Green Goddess Dressing, Micro Sprouts,  
Red Onion, Tomato, Mixed Greens (D,G) 24

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  
Cage-Free Sandy Ridge Farm Egg  
Spicy Epic Pickles  
1732 Meats Thick Cut Bacon  
Kennett Square Mushrooms

SAUTEED BROCCOLINI  
Béarnaise Emulsion (D) 11

BRUSSELS SPROUTS  
Maple Nuoc Cham, Yams (G) 11

FRIED PICKLES  
Spicy Aioli (G) 9

*Seasonal  
Sides*

MAC N CHEESE  
Bread Crumbs (D,G) 10

TRUFFLE PARMESAN FRIES  
Truffle Oil, Grana Padano, Chives (D,G) 9

YUKON MASHED POTATOES  
Boursin Cheese (D) 9

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