

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
Epic Pickles Giardiniera,
Grilled Pita, Crispy Lavash (G) 15

First Course

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

FRENCH ONION SOUP
Sourdough, Gruyère (D,G) 12

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

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

BUFFALO MILK BURRATA
English Peas, Sourdough Toast,
Malt Vinegar Gastrique (D,G) 18

PORK WONTONS
Sweet Chili Dipping Sauce,
Pickled Red Onion (G) 14

CRAB TUNA BOMB
Crab Salad, White Asparagus, Crispy Shallot,
Smoked Tomato Dressing (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

ENDIVE SALAD
Little Gem, Purple Ninja Radish, Garlic Tahini Cream,
Olive Oil, Lemon, Saba (D) 14

ADD PROTEIN PACIFIC SHRIMP 13 | CHICKEN 10 | VERLASSO SALMON 15 | FRIED TOFU 8 | FALAFEL 8

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

SPINACH & STRAWBERRY SALAD
Hazelnut, Fennel, Feta, Balsamic
Caramel Vinaigrette (D,N) 14

Entrees

ATLANTIC FLOUNDER
Creamy Leeks, Braised Salsify,
Tluth Farms Micro Greens, Carrot Vinaigrette (D) 35

PAN SEARED IDAHO TROUT
Rainbow Trout, Toasted Almonds, Haricots Verts,
Toasted Brown Butter (D,N) 29

POT ROAST
Pot Roast Vegetables, Mashed Potatoes,
Mushroom Gravy (D) 32

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

MUSHROOM RAVIOLI
English Peas, Kennett Square Mushrooms,
Asparagus, Truffle Butter (D,G) 26

FREEBIRD CHICKEN BREAST
Asparagus, Snap Peas, Wild Mushrooms,
Lemon Caper Beurre Blanc (D,G) 29

VERLASSO SALMON
Salt Roasted Beets, Charred Fennel,
Dill Crème Fraîche, Beet Glaze (D) 31

14 OZ DUROC PORK CHOP
Parsnip Puree, Spring Vegetables,
Sauce Charcutière (D) 45

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

GREEN MEADOW FARM
BEEF MEATLOAF
Brown Sugar Chipotle Glaze,
Broccoli & Cheddar Twice Baked Potato (D,G) 28

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

14 OZ 1855 NY STRIP
Cabernet Demi, Shallot Butter, Truffle Parmesan Fries,
Petite Greens (D,G) 59

FALAFEL BURGER
Feta Cheese, Green Goddess Dressing,
Sprouts, Red Onion, Tomato, Mixed Greens (D,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 Epic Pickles
Thick Cut Bacon | Kennett Square Mushrooms

Sides for two

ASPARAGUS
Lemon Caper Beurre Blanc,
Crumbled Egg (D) 11

FRIED EPIC PICKLES
Spicy Aioli (G) 9

MASHED POTATOES (D) 9

MAC N CHEESE
Bread Crumb (D,G) 10

TRUFFLE PARMESAN FRIES
Spicy Aioli (D,G) 9

ROASTED MUSHROOMS
Truffle Bread Crumbs, Sherry Aioli (D,G) 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