

HOUSE MADE  
SOFT PRETZEL BREAD  
Spinach & Artichoke Spread,  
Honey Butter (D,G) 10

For the Table

ROASTED GARLIC  
HUMMUS\*  
Epic Pickles Giardiniera,  
Grilled Pita, Lavash Chips (G) 14

WHIPPED FETA  
Blistered Shishito Peppers and Tomato,  
Olives, Crispy Lavash (D,G) 16

LOCAL ARTISAN CHEESE  
Seasonal Jams  
& Accompaniments (D,G,N) 19

First Course

KENNETT SQUARE  
MUSHROOM SOUP  
Snipped Chives,  
Truffle Creme Fraice (D,G) 13

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

CARROT GINGER BISQUE  
Coconut, Cashew "Cream",  
Blue Moon Acres Micro Cilantro (N) 10

KUNG PAO CAULIFLOWER  
Scallions, Chilis, Toasted Peanuts,  
Soy-Ginger Glaze (G,N) 15

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

JERK CHICKEN LOLLIPOPS  
Uncle Vinny's Jerk Rub,  
Pickled Chilis (G) 16

SMOKEY MAC N CHEESE  
Smoked Gouda, Pulled Pork,  
Carolina BBQ Sauce,  
Pickled Fresno Peppers (D,G) 16

DEVEILED EGGS  
Cage Free Eggs, Scallion Filling,  
Bacon, Crispy Potato (D) 11

Market  
Salads

BEEF & ARUGULA  
Shellbark Goat Cheese,  
Herb Creme Fraiche  
Crispy Polenta Croutons (D,G) 14

BURRATA SALAD  
Spring Peas, Green Herbs,  
Local Honey, Extra Virgin Olive Oil  
(D) 15

CAESAR SALAD  
Romaine, Red Endive,  
Sourdough Croutons, Parmesan,  
Lemon Anchovy Dressing (D,G) 13

- Add Protein - PACIFIC SHRIMP 12 | CHICKEN 9 | VERLASSO SALMON 13

Entrees

GRILLED SWORDFISH  
Charred Broccoli, Orange Ginger Glaze, Chili Butter (D) 36

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

IDAHO RAINBOW TROUT  
Fingerling Potatoes, Spring Onions, Grilled Lemon,  
Caper Herb Butter (D) 29

1855 BLACK ANGUS NY STRIP  
STEAK FRITES\*  
Center Cut, Truffle Parmesan French Fries,  
Watercress Salad, Pickled Shallot Butter (D,G) 56

BONELESS BRICK CHICKEN  
Creamed Mushrooms, Grilled Asparagus,  
Red Wine Chicken Jus (D) 29

CENTER CUT PRIME RIBEYE\*  
Blue Cheese Butter, Crispy Onions,  
House-Made Steak Sauce, Cage Free Egg,  
Truffle Vinaigrette (D,G) 64

BERKSHIRE PORK MILANESE  
Snow Pea & Radish Salad, Frisee,  
Green Goddess, Saba (D,G) 34

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

VERLASSO SALMON  
Oven Dried Tomatoes, Mediterranean Olives,  
Crispy Potatoes, Preserved Lemon Yogurt (D) 30

MEADOW RUN FARM LAMB SHANK  
Kohlrabi & Cucumber Kimchi, Coconut Rice,  
Sesame, Bulgogi Glaze (S) 45

VEGAN CHEESE BURGER  
Plant-Based Burger, Cheddar, Pickles,  
Onion, Lettuce, 1000 Island Sauce,  
Sesame Seed Bun, Mixed Greens (G) 24

GRILLED SHRIMP ABLT SALAD  
Local Young Lettuce, Heirloom Tomato, Avocado, Smoked  
Bacon, Chipotle Ranch (D,S) 28

GREEN MEADOW FARM  
DOUBLE CHEDDAR BURGER\*  
Smoked Bacon Mayo, Bibb Lettuce, Tomato, Grilled Red  
Onion, Brioche, Truffle Parmesan Fries (D,G) 22

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

BURGER ADDITIONS 2 Each  
Cage Free Farm Egg | Spicy Epic Pickles  
Baker's Thick Cut Bacon | Kennett Square Mushrooms

Market Sides

TRUFFLE PARMESAN  
FRIES  
Spicy Mayo (D,G) 9

CHARRED BROCCOLI  
Orange Ginger Glaze 9

GRILLED ASPARAGUS  
Sunny-Side Up Egg,  
Truffle Vinaigrette 10

ROASTED MUSHROOMS  
Truffle Bread Crumbs,  
Sherry Aioli (G) 9

CRISPY POTATOES  
Chimichurri, Preserved Lemon,  
Yogurt (G,D) 9

FRIED PICKLES  
Spicy Mayo (G) 8

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