

For the Table

BREAD & BUTTER
*Basil Pesto, Roasted Garlic,
 Red Pepper Chutney, Honey Butter*
 (D,G,N) 9

LOCAL ARTISAN CHEESE
*Chef's Selection of
 Local Cheese (D,G)* 19

ROASTED GARLIC HUMMUS
*Parsley & Preserved Lemon Gremolata,
 Grilled Pita, Lavash Chips*
 (G) 14

First Course

KENNETT SQUARE MUSHROOM SOUP
*White Truffle Oil, Creme Fraiche,
 Snipped Chives (D,G)* 10

LOBSTER BISQUE
Tarragon Crème, Cape May Lobster
 (D,G,S) 12

SESAME SHRIMP TOAST
*Fried Brioche, Chopped Shrimp, Cilantro,
 Pickled Chilies (D,G,S)* 18

SPRING SALAD
*Watercress, Frisee, Spring Peas, Shaved
 Carrots, Radish, Asparagus, Birchrun Hills
 Blue Cheese, Dijon Vinaigrette (D)* 14

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

OYSTERS ON THE HALF
*Chef's Daily Selection, Lemon Wedge,
 Seasonal Mignonette (S)* MP

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

BABY ROMAINE SALAD
*Grana Padano, Grape Tomatoes,
 Sourdough Croutons, Lemon Anchovy
 Dressing (D,G)* 12

Seasonal Mocktails

RPM
*Rhubarb, Iced Tea, Lemonade,
 Lime, Mint* 6

MY DARLING
Strawberry, Lemonade, Soda 6

BENJI NO!JITO
Cucumber, Lime, Mint, Soda 6

JAMES DEAR
*Cucumber, Jalapeno, Lime, Agave,
 Cilantro, Soda* 6

- **Add Protein** - PACIFIC SHRIMP 12 | VERLASSO SALMON 14 | CHICKEN 9 | FALAFEL 9

Entrees

PAN SEARED MAHI MAHI
*Lemon Saffron Risotto, Stewed Peppers, Basil Pesto,
 Olive Oil Breadcrumbs (D,N)* 29

CORNBREAD STUFFED RAINBOW TROUT
*Jalapeno Cornbread, Sauteed Swiss Chard,
 Shrimp Bernaise (D,G,S)* 29

NASHVILLE HOT CHICKEN SANDWICH
*Fried Boneless Chicken Thigh, House Made Ranch,
 Epic Pickles, Romaine Lettuce, Truffle Fries (D,G)* 19

PORK SCHNITZEL
*Breaded Duroc Pork Cutlet, Grilled Carrots,
 Garlic Cream (D,G)* 28

FALAFEL SANDWICH
*Roasted Garlic Hummus, Harissa Yogurt,
 Fennel & Cabbage, Pickled Onions (D,G)* 18

ANTIPASTI SALAD
*Grilled Chicken Breast, Salumeria Biellese Salami,
 Sharp Cheddar, Marinated Peppers, Olive Dressing (D)* 22

SPICY LAMB BOLOGNESE
Basil Whipped Ricotta, Wilted Spinach, Rigatoni (D,G) 26

SEVEN HILLS FARM 14 OZ. NY STRIP*
*Shallot Butter, Red Chili Aioli,
 Truffle Parmesan Fries (D,G)* 48

VERLASSO SALMON
*Green Meadow Farm Ham, English Peas,
 Braised Root Vegetables, White Beans (D)* 29

HALF ROASTED LOCUST POINT CHICKEN
*Green Meadow Farm Bacon, Collard Greens,
 Gigante Beans, Lemon-Garlic Jus (D,G)* 28

RED WINE BRAISED LAMB SHANK
*Parsnip Puree, Roasted Baby Carrots, Mint Gremolata,
 Lamb Jus (D)* 41

GREEN MEADOW FARM DOUBLE CHEDDAR BURGER*
*Smoked Bacon Mayo, Bibb Lettuce, Tomato,
 Grilled Red Onion, Brioche, Truffle Parmesan Fries (D,G)* 20

Market Sides

TRUFFLE PARMESAN FRIES
Spicy Mayo (D,G) 9

MAC & CHEESE
Orecchiette Pasta, Fontina, Truffle Bread Crumbs (D,G) 12

FRIED PICKLES (G) 9

KENNETT SQUARE MUSHROOMS (D) 10

GRILLED BROCCOLI
Orange-Sesame Vinaigrette 11

GRILLED ASPARAGUS
Roasted Anchovies, Garlic, Capers, Lemon, Parmesan (D) 13

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

Due to Limited Seating We Kindly Request Guests Limit Themselves to 1 Hour and 30 Minutes Dining Time

Dessert

CARROT CAKE
*Cream Cheese Icing, Coconut Granola,
 Pistachio Anglaise (D,G,N)* 12

MIXED BERRY CREAM PUFF
*Lemon Mascarpone Mousse, Mixed Berry Compote,
 White Chocolate Sauce (D,G)* 12

VANILLA BEAN CREME BRULEE
Espresso Shortbread (D,G) 10

CHOCOLATE TURTLE BROWNIE
Malted Pecans, Caramel Sauce, Ice Cream (D,G,N) 12

COOKIE JAR
Assorted House-baked Cookies, Ice Cold Milk (D,G,N) 10

ICE CREAM 7.5