

## For the Table

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

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) 12

GREEN TOMATO GAZPACHO  
Cucumber Salad 12

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

HEIRLOOM TOMATO SALAD  
Local Tomatoes, Charred Radicchio,  
Crispy Shallots, Blue Cheese Dressing  
(D,G) 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

DEVEILED EGGS  
Cage Free Eggs,  
Smoked Trout Roe 11

BABY GEM LETTUCE  
Sourdough Croutons, Grana Padano,  
Grape Tomatoes, Lemon Anchovy Dressing  
(D,G) 13

## Seasonal Mocktails

PUPPY POWER  
Iced Tea, Lemonade, Honey,  
Raspberry 6

WATERLEMONITO  
Watermelon, Lemonade, Agave,  
Mint, Soda 6

BENJI NOJITO  
Cucumber, Lime, Mint, Soda 6

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

- Add Protein - PACIFIC SHRIMP 11 | VERLASSO SALMON 12 | CHICKEN 9 | FALAFEL 9

## Entrees

PAN SEARED MAHI MAHI  
Lemon Saffron Risotto, Stewed Peppers, Basil Pesto,  
Olive Oil Breadcrumbs (D,G,N) 32

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

GRILLED CHICKEN SANDWICH  
Thick Cut Bacon, Cheddar, Lettuce, Tomato, Spicy Aioli,  
Brioche Bun, Mixed Greens (D,G) 16

GRILLED SAKURA PORK CHOP  
Sauce Charcutière, Roasted Garlic Mashed Potatoes (D) 38

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

SHRIMP NOODLE SALAD  
Jumbo Pacific Shrimp, Soba Noodles, Red Cabbage,  
Snow Peas, Sweet Chili Noug Cham (G) 26

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

BLACKENED VERLASSO SALMON  
Salsa Verde, Thunder & Lightning, Creme Fraiche (D) 29

BRICKED CHICKEN  
Orzo & Broccoli Rabe Salad, Cherry  
Tomato, Feta Cheese (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) 21

## Market Sides

TRUFFLE PARMESAN FRIES  
Spicy Mayo (D,G) 9

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

FRIED PICKLES (G) 8

KENNETT SQUARE MUSHROOMS (D) 10

CORN RIBS  
Chili Lime Butter (D,G) 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.

## Dessert

NEAPOLITAN MOUSSE TORTE  
Strawberry and Vanilla Mousse, Chocolate Chiffon, Granola  
(D,G) 12

PEACH MELBA CREAM PUFF  
Mascarpone Mousse, Brown Sugar Peaches, Raspberry (D,G) 12

VANILLA BEAN CREME BRULEE  
Lemon Shortbread, Fresh Berries (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