

Share

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

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

First Course

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

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

HONEYDEW CUCUMBER
GAZPACHO
Mint, Lime, Tajin Spiced Pistachio (N) 12

SUMMER SQUASH
CARPACCIO
Compressed Zucchini & Summer Squash,
Basil Oil, Lemon Sour Cream,
Preserved Lemon, Toasted Pine Nuts,
Za'atar Spice (D,N) 12

FRIED OYSTERS
Corn Meal Coated Oysters,
Grilled Corn Remoulade (D,G,S) 18

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

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

BUFFALO MILK BURRATA
Heirloom Tomatoes, Pickled Peaches,
Peach Balsamic Reduction, Arugula,
Grilled Sourdough (D,G) 18

Market Salads

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

"BLT" SALAD
1732 Bacon Steak, Heirloom Tomatoes,
Mixed Local Lettuces, Crumbled Egg,
Birchrun Blue Cheese Dressing (D,G) 16

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

CUCUMBER & WATERMELON SALAD
Compressed Watermelon, Cucumber, Carrots,
Watercress, Toasted Sesame Seeds,
Sweet & Spicy Gochujang Glaze 14

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

Entrees

SESAME CRUSTED TUNA SALAD
Soba Noodles, Summer Vegetable Slaw, Edamame,
Soy Reduction, Red Miso Vinaigrette (G) 33

PAN SEARED IDAHO TROUT
Pearl Cous Cous Salad, Marinated Cucumbers,
Heirloom Tomatoes, Basil Tzatziki (D,G) 28

GRILLED RHODE ISLAND SWORDFISH
Eggplant Caponata, Zucchini Salad,
Kalamata Olive Puree, Yellow Tomato Coulis 33

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

MAINE DAYBOAT SCALLOPS
Braised Pork Belly, Blistered Shishito Peppers,
Pepper Chutney, Cheddar Grits, Chili Oil (D,G,S) 48

HERB ROASTED TURKEY BREAST
Espelette Tahini, Squash, Eggplant, Arugula,
Italian Dressing, Roasted Jus (D,G) 32

BLACKBERRY BRAISED VERLASSO SALMON
Cucumber Salad, Cherry Tomatoes,
Corn Puree, Blackberries (D) 31

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

BARBECUE GLAZED PORK STEAK
Pork Steak, Dry Rub, Peach & Gochujang BBQ Glaze,
Bread & Butter Pickled Peaches,
House Made Kimchi (D) 28

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

SUMMER VEGETABLES
Espelette Tahini, Squash,
Eggplant 11

PERSIAN CUCUMBER SALAD 9

FRIED EPIC PICKLES
Spicy Aioli (G) 9

Sides
for
two

MAC N CHEESE
Bread Crumb (D,G) 10

TRUFFLE PARMESAN FRIES
Spicy Aioli (D,G) 9

CHEDDAR GRITS
Blistered Shishitos, Pepper Chutney (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