

~ To Share ~

BREAD BASKET
House-Made Hawaiian Rolls, Sea Salt Butter,
Spicy Honey, B & B Pickles (D,G) 12

ROASTED GARLIC HUMMUS
Summer Crudite, Grilled Pita, Herb Olive Oil
(G) 17

DOGGIE IN A BLANKET
Foot Long All Beef Hot Dog, Homemade
Pretzel Bread, Local & House Made
Condiments (D,G) 23

CARAMELIZED ONION DIP
House-Made Ranch Potato Chips, Farm
Fresh Crudite (D,G) 18

SEAFOOD PLATTER
Oysters, Pacific Shrimp, Lobster, Tuna
Tartare (G,S) 85

LOCAL ARTISAN CHEESE
Choice of 3, Seasonal Accompaniments
(D,G,N) 19 Additional Cheese 6

GOAT CHEESE
WHIPPED RICOTTA
Fifer Orchards Farm Strawberries, Spiced
Hazelnuts, Mint, Aged Balsamic, Grilled
Sourdough (D,G,N) 19

KENNETT SQUARE
MUSHROOM SOUP
Truffle Crème Fraîche, Chives (D) 14

YELLOW TOMATO
GAZPACHO
Oak Grove Farm Watermelon, Chili Oil
(G) 14

FRIED PICKLES
Assorted Pickle Styles, Panko Crusted,
Spicy Aioli (G) 13

SANDY RIDGE FARM
DEVEILED EGGS
Caviar, Truffle Filling, Fried Potato (G) 12

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

SUMMER BERRIES SALAD
Birchrun Blue Cheese, Shaved Fennel,
Baby Greens, Savory Granola, Honey
Raspberry Vinaigrette (D,G) 15

OYSTERS ON THE HALF*
Cocktail Sauce, Lemon, Mignonette
(S) 22

POTATO & PA NOBLE
CHEDDAR PIEROGIES
House-made, Crispy Bacon, Summer
Peppers, Green Onions, Brown Butter,
Sour Cream (D,G) 16

SHRIMP COCKTAIL
Jumbo Pacific Shrimp, EPIC Pickles
Giardiniera, Creamy Cocktail Sauce
(D,S) 22

BEET & ARUGULA
Shellbark Hollow Goat Cheese, Herb
Crème Fraîche, Crispy Polenta ‘Croutons’
(D,G) 15

LITTLE GEM SALAD
Local Heirloom Tomatoes, Cucumber,
Toasted Pistachios, Pickled Onion, Green
Goddess (D,N) 15

CAESAR SALAD
Romaine, Red Endive, Sourdough
Crouton, Parmesan, Lemon Anchovy
Dressing (D,G) 14

Add Protein to Salad:
Free-Range Chicken Breast 9,
Pacific Shrimp 12, Organic Tofu 7,
Verlasso Salmon 14

Farm Features

SUNNY HARVEST CO-OP
SHISHITO PEPPERS
Yogurt, Chili Flake, Black Garlic Molasses (D,G) 14

SEPTEMBER FARM
CHEDDAR CHEESE CURDS
Hot Honey Drizzle, Horseradish Ranch (D,G) 16

FALIN FARMS EGGPLANT
Crispy Eggplant, Caponata, Burrata, Basil,
Aged Balsamic (D,G) 15

LANCASTER
FARM FRESH CO-OP CORN
Street Corn Style, Cotija Cheese, Chili Mayo (D) 13

Entrees

IVY CITY SMOKED SALMON CHOPPED
SALAD
Local Greens, Pickled Tinkerbell Peppers, Everything Bagel Spice,
Pumpernickel Croutons, Creamy Horseradish Dressing (D,G) 27

ASIAN BBQ PORK RIBS
Indian Orchard Cucumber & Watermelon Salad,
Sesame Crusted Steamed Rice (G) 29

LAMB LONDON BROIL
12 oz Lamb Steak, Buzby Farm Cucumber & Tomato Salad,
Yogurt, Mint Salsa Verde (D) 45

JERSEY FLOUNDER PICCATA
Lemon Caper Butter, Creamy Crab & Broccoli Orzo (D,G,S) 39

SEAFOOD BUCATINI
Bay Scallops, Shrimp, Baby Zucchini, Corn, Tomato, Garlic,
White Wine, Lemon Breadcrumbs (D,G,S) 31

VERLASSO SALMON
Grilled Corn, Sugar Snap Peas, Roasted Summer Peppers,
Pancetta (D,G) 33

SPICY LAMB BOLOGNESE
House-Made Rigatoni, Jersey Crushed Tomatoes, Wilted Spinach,
Basil Ricotta (D,G) 28

GREEN MEADOW FARM BEEF MEATLOAF
Country Style Mashed Potatoes, Swiss Chard, Crispy Onions,
Mushroom Gravy (D,G) 29

OVEN ROASTED FREEBIRD HALF CHICKEN
Amish Style Potato Salad, Herb Chicken Jus (D) 29

RAINBOW TROUT
New Potatoes, Green Beans, Almonds, Red Pepper Romesco
(D,N) 29

BLACK & BLUE SALAD
Blackened Pacific Shrimp, Bacon Lardons, Iceberg Lettuce,
Brioche Croutons, Roasted Tomatoes, Blue Cheese Dressing
(D,G,S) 28

BUTCHER’S CUT*
Chef’s Daily Selection of Sustainably-Sourced Protein,
Seasonal Accompaniments MP

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

IMPOSSIBLE PATTY MELT
Smoked Onion Jam, Spicy Pickles, Creamy Pepper Sauce,
Vegan Provolone, Sourdough, French Fries (G) 25

WHITE DOG ‘DOUBLE CHEDDAR’ BURGER*
Green Meadow Farm Smoked Bacon Mayo, Bibb Lettuce, Tomato,
Grilled Red Onion, Brioche, Truffle Parmesan Fries (D,G) 25

Burger Additions +2
Cage-Free Egg, Black Pepper Bacon,
Kennett Square Mushrooms, Spicy Ep!c Pickles

*Consuming raw or under-cooked seafood, shellfish, eggs or meats increases the risk of food borne illness. A 3% credit card surcharge is applied to all checks, unless using debit cards or cash | 20% Gratuity will be added to Parties 5 or more.