

~ To Share ~

~ First Course ~

- BREAD BASKET**
House Made Hawaiian Rolls, Sea Salt Whipped Butter, Hot Honey (D,G) 11
- CARAMELIZED ONION DIP**
House-made Ranch Potato Chips, Farm Fresh Veggie Crudit  (D) 18
- LOCAL ARTISAN CHEESE**
Choice of Three, Seasonal Accompaniments (D,G,N) 20 *Additional Cheese +6*
- PRINCE EDWARD ISLAND MUSSELS**
Summer Herbs, Lemon, Garlic Grilled Bread, Choice of Red Tomato or White Wine Broth (D,G,S) 25
- WHIPPED FETA**
Fifer Orchard Strawberries, Spiced Hazelnuts, Mint, Balsamic, Grilled Sourdough (D,G,N) 19
- FARMHOUSE SNACK BOARD**
Locally Cured Meats, Cheese, Deviled Eggs, Pickles, Chips, Nuts,

- KENNETT SQUARE MUSHROOM SOUP**
Truffle Cr me Fra che, Chives (D) 15
- YELLOW TOMATO GAZPACHO**
Sugar Baby Watermelon, Chili Oil (G) 15 🐾
- LOCUST POINT CHICKEN WINGS**
Special Dry Rub, Pickles, Blue Cheese Dressing (D) 18
- FRIED PICKLES**
Panko Crusted Kosher Dill Pickle Spears, Spicy Aioli 12
- SANDY RIDGE FARM DEVEILED EGGS**
Traditional Filling, Crispy Shallots, Smoked Paprika (G) 12
- YELLOWFIN TUNA TARTARE***
Avocado, Sriracha, Sesame Soy Emulsion, Micro Cilantro (G) 20

- OYSTERS ON THE HALF***
Cocktail Sauce, Lemon, Mignonette (S) 22
- BERRY SALAD**
Farmer's Greens, Candied Sunflower Seeds, Shallots, Birchrun Blue Cheese, Honey Raspberry Vinaigrette (D) 15
- BEET & ARUGULA**
Shellbark Hollow Goat Cheese, Herb Cr me Fra che, Crispy Polenta 'Croutons' (D) 15
- LITTLE GEM LETTUCE SALAD**
Buzby Farm Cucumbers, Heirloom Tomatoes, Pistachios, Pickled Onion, Green Goddess (D,N) 15
- CAESAR SALAD**
Romaine, Red Endive, Sourdough Crouton, Parmesan, Lemon Anchovy Dressing (D,G) 15
- ADD PROTEIN TO SALAD:**
Free-Range Chicken Breast 10
Pacific Shrimp (S) 13, Organic Tofu 7 🐾
Verlasso Salmon 15

..... Farm Features

- SEPTEMBER FARM CHEDDAR CHEESE CURDS**
Tempura Fried, Hot Honey Drizzle, Horseradish Ranch (D) 16
- FIFER ORCHARD PEACH & CHERRY TOMATO BRUCHETTA**
Basil Whipped Ricotta, Local Honey, Grilled Sourdough (D,G) 16
- LANCASTER FARM FRESH CORN FRITTERS**
Mexican Street Corn Style, Chipotle Sour Cream, Cotija Cheese, Tajin (D) 14
- ALSTEDE FARM SUGAR SNAP PEAS**
Skillet Charred, PA Maple-Chili Crisp, Lime 12 🐾

..... Entrees

- VERLASSO SALMON**
Summer Harvest Ratatouille, Charred Lemon, Balsamic 33
- STICKY ASIAN PORK RIBS**
Char Sui BBQ Glaze, Oak Grove Farm Watermelon & Cucumber Salad, Sesame Crusted Steamed Rice (G) 30
- SPICY THAI NOODLE SALAD**
Baby Greens, Julienne Vegetables, Shiitakes, Peanuts, Cilantro Lime Vinaigrette (G,N)
*With Chilled Beef Tenderloin 29 **
With Organic Tofu 23 🐾
- JURGIELEWICZ FARM DUCK BREAST ***
Creamy Corn Grits, Snap Peas, Sweet & Sour Cherry Duck Jus (D) 41
- BUTCHER'S CUT**
Chef's Daily Selection of Sustainably-Sourced Protein, Seasonal Accompaniments MP
- SEAFOOD CAVATELLI**
Bay Scallops, Shrimp, Corn, Zucchini, Tomato, Basil Pesto Cream, Lemon Breadcrumbs (D,G,S) 31
Vegetarian (D,G) 22
- 14 OZ DEMKOTA RIBEYE ***
Herb Compound Butter, Truffle Parmesan Fries, Petite Salad, House Steak Sauce (D) 65
- GIANNONE HALF CHICKEN**
Amish Style Potato Salad, Bacon Smothered Green Beans, BBQ Chicken Jus (D) 32
- SPICY LAMB BOLOGNESE**
House Made Rigatoni, Jersey Crushed Tomatoes, Wilted Spinach, Basil Ricotta (D,G) 28
- JERSEY FLOUNDER PICCATA**
Creamy Crab & Broccoli Orzo, Lemon Caper Butter Sauce (D,G,S) 39
- RAINBOW TROUT**
Grilled Corn & Tasso Ham Succotash, Summer Pepper Relish (D) 30
- BLACKENED SHRIMP ABLT SALAD**
Seasonal Greens, Heirloom Tomato, Avocado, Smoked Bacon, Chipotle Ranch, Crispy Corn Crunch (D,S) 28
- IMPOSSIBLE PATTY MELT**
Smoked Onion Jam, Spicy Pickles, Creamy Pepper Sauce, Vegan Provolone, Sourdough, French Fries (G) 27 🐾
- WHITE DOG 'DOUBLE CHEDDAR' BURGER***
Green Meadow Farm Smoked Bacon Mayo, Bibb Lettuce, Tomato, Grilled Red Onion, Brioche, Truffle Parmesan Fries (D,G) 27
- BURGER ADDITIONS +2:**
Cage-Free Egg, Spicy Pickles, Black Pepper Bacon, Kennett Square Roasted Mushrooms