

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
*Epic Pickles Giardiniera,
 Grilled Pita, Lavash Chips*
 (G) 14

First Course

KENNETT SQUARE MUSHROOM SOUP
*White Truffle Oil, Creme Fraiche,
 Snipped Chives (D,G) 12*

HEIRLOOM TOMATO & WTERMELON GAZPACHO
Cucumber Salad 12

BEET & ARUGULA
*Shellbark Goat Cheese, Herb Creme Fraiche
 Crispy Polenta Croutons (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*

WATERMELON SALAD
*Lancaster County Watermelon, Feta Cheese,
 Pickled Onion, Baby Arugula, Blackberries,
 Berry Vinaigrette (D) 14*

Seasonal Mocktails

PUPPY POWER
*Iced Tea, Lemonade, Honey,
 Raspberry 6*

WATERLEMONITO
*Watermelon, Lemonade, Agave,
 Mint, Soda 6*

BENJI NO!JITO
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 HALIBUT
*Summer Ragout, Zucchini, Heirloom Tomatoes, Escarole,
 White Beans, Fennel, Fresh Basil 32*

GRILLED RAINBOW TROUT
Corn Succotash, Yum Yum Sauce, Chimichurri (D,G) 29

SPICY FRIED CHICKEN SANDWICH
*Chicken Thigh, Buttermilk Ranch Dressing, Shaved Lettuce,
 Brioche Bun, Truffle Parmesan Fries (D,G) 19*

GREEN MEADOW FARM DOUBLE CHEDDAR BURGER*
*Smoked Bacon Mayo, Bibb Lettuce, Tomato,
 Grilled Red Onion, Brioche, Truffle Parmesan Fries (D,G) 21*

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. BONE-IN 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
*Zucchini, Bell Peppers, Red Onion,
 Grape Tomatoes, Charmoula 28*

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

VEGETABLE CHILI
*Local Corn, Roasted Chilis, Heirloom Tomatoes, Beans, Barley,
 Queso Fresco, Tortilla Strips (D) 18*

Market Sides

TRUFFLE PARMESAN FRIES
Spicy Mayo (D,G) 9

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

FRIED PICKLES (G) 8

KENNETT SQUARE MUSHROOMS (D) 10

SUMMER SUCCOTASH
Sweet Jersey Corn, Chili Lime Butter (D,G) 9

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

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