

Share

MARYLAND CRAB DIP
Oven Roasted Tomatoes, Local Herbs,
Toasted Baguette (D,G,S) 24

HOUSE MADE
HAWAIIAN ROLLS
Maldon, Honey Butter (D,G) 10

LOCAL ARTISAN CHEESE
Jams & Accoutrements
(D,G,N) 19

ROASTED GARLIC
HUMMUS
Epic Pickles Giardiniera,
Pita, Lavash (G) 14

First Course

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

YELLOW TOMATO GAZPACHO
Watermelon & Cucumber Salad,
Chili Oil (G) 12

SANDY RIDGE
DEVEILED EGGS
Cage Free Eggs, Scallion Filling,
Bacon, Crispy Potato (D) 11

GLAZED PORK BAO BUNS
Pork Belly, Pickled Vegetables,
Spicy Mayo, Steamed Buns (D,G) 16

GOAT CHEESE
WHIPPED RICOTTA
Balsamic Macerated Strawberries, Hazelnut,
Basil, Toasted Sourdough (D,G,N) 17

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

PEI MUSSELS
Garlic, White Wine, Bacon,
Long Hots (G,S) 19

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

Market Salads

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

BEEF & ARUGULA
Shellbark Hollow Goat Cheese, Herb Crème Fraiche,
Crispy Polenta 'Croutons' (D) 14

HEIRLOOM TOMATO "PANZANELLA"
Local Tomatoes, Pepperoncini,
Grilled Cheese Croutons (D,G) 14

GREEK SALAD
Gem Lettuce, Olives, Feta, Roasted Peppers,
Artichoke Hearts, Marinated Red Onion (D) 14

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

Entrees

VERLASSO SALMON
Eggplant Caponata, Zucchini Fritter,
Basil Creme Fraiche (D) 31

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

IDAHO RAINBOW TROUT
Green Beans, Caramelized Shallots,
Kennett Square Mushrooms, Hazelnut Brown Butter,
Grilled Lemon (D,N) 30

BEER CAN CHICKEN
Creamed Corn, Smoked and Pickled Peppers,
Heirloom Tomato (D,G) 31

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

1855 BLACK ANGUS
NEW YORK STRIP
14oz Center Cut, Truffle Parmesan Fries,
Watercress Salad, Pickled Shallot Butter (D,G) 56

PAN SEARED SCALLOPS
Jersey Corn & Tomato Succotash, Romesco Sauce,
Crispy Pork Belly (D,N,S) 48

BBQ PORK STEAK
Dill Pickle Potato Salad, Marinated Watermelon (D) 29

GRILLED SHRIMP ABLT SALAD
Local Iceburg Lettuce, Avocado, Tomato, Smoked Bacon,
Pickled Red Onions, Chipotle Ranch (D,S) 28

FENNEL SEARED TUNA
Stewed Zucchini, Corn Bisque, Aged Balsamic (D) 36

ZUCCHINI PESTO BUCATINI
Sweet Corn and Roasted Peppers, Burrata,
Toasted Almonds (D,G,N) 22

FALAFEL BURGER
Feta Cheese, Green Goddess Dressing,
Sprouts, Red Onion, Tomato, Mixed Greens (G) 24

GREEN MEADOW FARM
BEEF MEATLOAF
Brown Sugar Chipotle Glaze,
Broccoli Twice Baked Potato, Local Cheddar (D,G) 29

GREEN MEADOW FARM
DOUBLE CHEDDAR BURGER*
Smoked Bacon Mayo, Bibb Lettuce, Grilled Red Onion,
Brioche Bun, Truffle Parmesan Fries (D,G) 22

BURGER ADDITIONS 2 Each
Cage Free Farm Egg | Spicy Epic Pickles
Thick Cut Bacon | Kennett Square Mushrooms

HEIRLOOM TOMATOES 9

STEWED ZUCCHINI
Garlic, Red Pepper Flake, Basil (D) 9

TRUFFLE PARMESAN FRIES
Spicy Aioli (D,G) 9

Sides
for
two

GLAZED CUCUMBERS
Sweet & Sour Glaze, Peanuts,
Mixed Herbs (N) 9

FRIED EPIC PICKLES (G) 8

ROASTED MUSHROOMS
Truffle Bread Crumbs, Sherry Aioli (D,G) 9