

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  
Ep!c 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  
DEVILED 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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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 Ep!c 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 EP!C PICKLES (G) 8

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

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

20% Gratuity will be added to Parties 6 or more

08.14.22