

*Share*

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

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

LOCAL ARTISAN  
CHEESE  
Chef's Selection Of Local Cheeses,  
Seasonal Jams, & Accoutrements  
(D,G,N) 19

*First Course*

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

AUTUMN SQUASH SOUP  
Compressed Apples,  
Sweet & Spicy Pepitas (D) 12

CHEDDAR TOAST  
Sharp Cheddar, Thick Cut Pumpnickel,  
House Made Pickles (D,G) 15

OYSTERS ON THE HALF\*  
Cocktail Sauce, Fresh Lemon,  
Mignonette (S) MP

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

SANDY RIDGE DEVEILED EGGS  
Cage Free Eggs, Chef's Choice of Filling (D) 11

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

ROASTED GARLIC HUMMUS  
Epic Pickles Giardiniera, Grilled Pita,  
Lavash Chips (G) 15

*Market Salads*

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

CAESAR SALAD  
Romaine, Red Endive,  
Sourdough Croutons, Parmesan,  
Lemon Anchovy Dressing (D,G) 13

SPINACH & BACON SALAD  
Medjool Dates, Sliced Mushrooms, Apple,  
Warm Bacon Vinaigrette 14

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

APPLE & CABBAGE SALAD  
Shaved Apple, Red Cabbage,  
Pickled Radish, Olive Oil 14

• ADD PROTEIN •  
PACIFIC SHRIMP 13  
CHICKEN 10  
VERLASSO SALMON 15  
FRIED TOFU 8 | FALAFEL 8

*Entrees*

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

KENNETT SQUARE MUSHROOM OMELET  
Three Cage Free Eggs, Roasted Mushrooms,  
Caramelized Onions, Sharp Cheddar, Home Fries (D) 15

SHRIMP SCAMPI  
Jumbo Pacific Shrimp, Garlic, White Wine, Butter,  
Fine Herbs, Broccoli Rabe, Spaghetti (D,G,S) 28

SALMON PASTRAMI SANDWICH  
Toasted Pumpnickel, Shaved Apple & Fennel, Baby Arugula,  
Horseradish Dill Crème, Mixed Greens (D,G) 19

BUTTERMILK FRIED  
CHICKEN SANDWICH  
Marinated Chicken Thigh, Herb Ranch, Spicy Epic Pickles,  
Brioche, Mixed Greens (D,G) 18

ROAST BEEF GRILLED CHEESE  
Slow Roasted Local Beef, Boursin Cheese, Onion Jam,  
Sourdough, Dill Pickle Potato Chips (D,G) 18

TUNA MELT  
Poached Albacore Tuna, Green Meadow Farms Bacon,  
Cheddar Cheese, Sourdough, Mixed Greens (D,G) 18

LANCASTER COUNTY OMELET  
Three Cage Free Eggs, Smoked Bacon, Goat Cheese,  
Spinach, Oven Dried Tomatoes, Home Fries (D) 16

BBQ PULLED PORK SANDWICH  
Muenster Cheese, Cole Slaw, Spicy Epic Pickles,  
Brioche Bun, Mixed Greens (D,G) 18

AVOCADO BLT\*  
Toasted Brioche, Spicy Aioli, Thick Cut Bacon, Lettuce,  
Tomato, Avocado, Fried Egg, Truffle Fries (D,G) 17

TOFU BANH MI  
Fried Tofu, Toasted Baquette, Brussels & Carrot Slaw,  
Pickled Radish, Mixed Greens (G) 16

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

GREEN MEADOW FARM  
DOUBLE CHEDDAR BURGER\*  
Smoked Bacon Mayo, Bibb Lettuce, Grilled Red Onions,  
Tomato, Brioche, Truffle Parmesan Fries (D,G) 24

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

TRUFFLE PARMESAN  
FRIES

Spicy Mayo (D,G) 9

FRIED PICKLES

Spicy Aioli (G) 9

*Market Sides*

CRISPY BRUSSELS SPROUTS  
Maple Nouc Cham (G) 10

BABY CARROTS  
Herb Vinaigrette 10

MAC N CHEESE  
Smoked Gouda,  
Bread Crumbs (D,G) 10

\*Consuming raw or under cooked seafood, shellfish, eggs or meats increases the risk of food borne illness.  
A 2% credit card processing fee is applied to all checks, unless using debit cards or cash  
20% Gratuity will be added to Parties 6 or more