

- To Share -

ROASTED GARLIC HUMMUS
Summer Crudite, Grilled Pita, Herb Olive Oil (G) 17

LOCAL ARTISAN CHEESE
Choice of 3, Seasonal Accompaniments (D,G,N) 19
Additional Cheese 6

CARAMELIZED ONION DIP
House-Made Ranch Potato Chips, Farm Fresh Crudite (D,G) 17

GOAT CHEESE WHIPPED RICOTTA
Fifer Orchards Farm Strawberries, Spiced Hazelnuts, Mint, Aged Balsamic, Grilled Sourdough (D,G,N) 19

- First Course -

KENNETT SQUARE MUSHROOM SOUP
Truffle Crème Fraîche, Chives (D) 14

YELLOW TOMATO GAZPACHO
Oak Grove Farm Watermelon, Chili Oil (G) 13

BREAD BASKET
House-Made Cornbread, Sea Salt Whipped Butter, Spicy Honey (D,G) 12

SHRIMP COCKTAIL
Jumbo Pacific Shrimp, EPIC Pickles Giardiniera, Creamy Cocktail Sauce (D,S) 22

SANDY RIDGE FARM DEVEILED EGGS
Caviar, Truffle Filling, Fried Potato (G) 12

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

SUMMER BERRIES SALAD
Birchrun Blue Cheese, Shaved Fennel, Baby Greens, Savory Granola, Honey Raspberry Vinaigrette (D,G) 14

BEET & ARUGULA
Shellbark Hollow Goat Cheese, Herb Crème Fraîche, Crispy Polenta ‘Croutons’ (D,G) 14

SEPTEMBER FARM CHEDDAR CHEESE CURDS
Tempura Fried, Hot Honey Drizzle, Horseradish Ranch Dipping Sauce (D,G) 16

OYSTERS ON THE HALF*
Cocktail Sauce, Lemon, Mignonette (S) 22

FRIED PICKLES
Assorted Pickle Styles, Panko Crusted, Spicy Aioli (G) 13

LITTLE GEM SALAD
Local Heirloom Tomatoes, Cucumber, Toasted Pistachios, Pickled Onion, Green Goddess (D,N) 14

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

ADD PROTEIN TO SALAD
Free Range Chicken Breast 9
Pacific Shrimp 12 | Organic Tofu 6
Verlasso Salmon 14

- Lunch Combos 20-

Choice of Kennett Square Mushroom Soup or Yellow Tomato Gazpacho with Mixed Green Salad

TUNA MELT
Poached Albacore Tuna, Green Meadow Farm Bacon, Cheddar Cheese, Red Onion, Sliced Tomato, Sourdough (D,G)

FREEBIRD CURRY CHICKEN SALAD SANDWICH
Apples, Golden Raisins, Almonds, Lettuce, Toasted Croissant (D,G,N)

GRILLED CHEESE SANDWICH
Cooper American, Havarti, Cheddar, Brioche Bread (D,G)

Entrees

KENNETT SQUARE MUSHROOM OMELET
Three Sandy Ridge Cage-Free Eggs, Mushrooms, Caramelized Onions, Sharp Cheddar, Home Fries (D,G) 17

LANCASTER COUNTY OMELET
Three Sandy Ridge Cage-Free Eggs, Smoked Bacon, Goat Cheese, Spinach, Oven Dried Tomatoes, Home Fries (D,G) 17

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

IVY CITY SMOKED SALMON CHOPPED SALAD
Local Greens, Pickled Tinkerbell Peppers, Everything Bagel Spice, Pumpernickel Croutons, Creamy Horseradish Dressing (D,G) 27

FRIED CHICKEN SANDWICH
Buttermilk Ranch, Romaine, Sliced White Onion, Bacon, Tomato, Spicy Epic Pickles, Brioche Bun, Side of Mixed Greens (D,G) 19

SHRIMP ROLL
Pacific Shrimp, Lemon Herb Aioli, Bibb Lettuce, Brioche Split Top Roll, House Made Potato Chips (D,G,S) 22

PULLED PORK SANDWICH
Mustard BBQ Sauce, Apple-Cabbage Slaw, Toasted Pretzel Bun, House Made Potato Chips (D,G) 16

SEAFOOD BUCATINI
Bay Scallops, Shrimp, Baby Zucchini, Corn, Tomato, Garlic, White Wine, Lemon Breadcrumbs (D,G,S) 30

SPICY LAMB BOLOGNESE
House-Made Rigatoni, Jersey Crushed Tomatoes, Wilted Spinach, Basil Ricotta (D,G) 28

SMOKED SALMON CROISSANT
Arugula, Sliced Tomato, Red Onion, Capers, Herb Cream Cheese, Side of Mixed Greens (D,G) 21

IMPOSSIBLE PATTY MELT
Smoked Onion Jam, Spicy Pickles, Creamy Pepper Sauce, Vegan Provolone, Sourdough, French Fries (G) 25

WHITE DOG ‘DOUBLE CHEDDAR’ BURGER*
Green Meadow Farms Smoked Bacon Mayo, Lettuce, Tomato, Grilled Red Onion, Brioche Bun, Truffle Parmesan Fries (D,G) 25

BURGER ADDITIONS 2 Each
Cage-Free Egg | Spicy Epic Pickles
Black Pepper Bacon | Kennett Square Mushrooms

**Consuming raw or under-cooked seafood, shellfish, eggs or meats increases the risk of food borne illness.*
A 3% credit card surcharge is applied to all checks, unless using debit cards or cash | 20% Gratuity will be added to Parties 6 or more