

For the Table

BREAD & BUTTER
*Basil Pesto, Roasted Garlic,
 Red Pepper Chutney, Honey Butter*
 (D,G,N) 9

LOCAL ARTISAN CHEESE
Chef's Selection of Local Cheese (D,G) 19

ROASTED GARLIC HUMMUS
*Parsley & Preserved Lemon Gremolata,
 Grilled Pita, Lavash Chips (G) 14*

First Course

KENNETT SQUARE MUSHROOM SOUP
*White Truffle Oil, Creme Fraiche,
 Snipped Chives (D,G) 10*

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

LOBSTER BISQUE
Tarragon Crème, Cape May Lobster
 (D,G,S) 12

OYSTERS ON THE HALF
*Chef's Daily Selection, Lemon Wedge,
 Seasonal Mignonette (S) MP*

SESAME SHRIMP TOAST
*Fried Brioche, Chopped Shrimp, Cilantro,
 Pickled Chilies (D,G,S) 18*

BEEF & ARUGULA
*Shellbark Goat Cheese,
 Crispy Polenta Croutons,
 Herb Creme Fraiche (D,G) 14*

SPRING SALAD
*Watercress, Frisee, Spring Peas, Shaved
 Carrots, Radish, Asparagus, Birchrun Hills
 Blue Cheese, Dijon Vinaigrette (D) 14*

BABY ROMAINE SALAD
*Grana Padano, Grape Tomatoes,
 Sourdough Croutons,
 Lemon Anchovy Dressing (D,G) 12*

- Add Protein -

PACIFIC SHRIMP 12 | CHICKEN 9
 VERLASSO SALMON 14 | FALAFEL 9

Sandwiches

FALAFEL SANDWICH
*Roasted Garlic Hummus, Harissa Yogurt,
 Fennel & Cabbage, Pickled Onions*
 (D,G) 18

GREEN MEADOW FARM DOUBLE CHEDDAR BURGER*
*Smoked Bacon Mayo, Bibb Lettuce, Tomato,
 Grilled Red Onion, Brioche,
 Truffle Parmesan Fries (D,G) 20*

NASHVILLE HOT CHICKEN SANDWICH
*Fried Boneless Chicken Thigh,
 Epic Pickles, House Made Ranch, Romaine
 Lettuce, Truffle Fries (D,G) 19*

PORK SCHNITZEL SANDWICH
*Breaded Duroc Pork Cutlet, Muenster
 Cheese, Braised Red Cabbage, Pretzel Bun,
 Truffle Fries (D,G) 19*

Entrees

PAN SEARED MAHI MAHI
*Lemon Saffron Risotto, Stewed Peppers, Basil Pesto,
 Olive Oil Breadcrumbs (D,N) 29*

VERLASSO SALMON
*Green Meadow Farm Ham, English Peas,
 Braised Root Vegetables, White Beans (D) 29*

CORNBREAD STUFFED RAINBOW TROUT
*Jalapeno Cornbread, Sauteed Swiss Chard,
 Shrimp Bernaise (D,G,S) 29*

HALF ROASTED LOCUST POINT CHICKEN
*Green Meadow Farm Bacon, Collard Greens,
 Gigante Beans, Lemon-Garlic Jus (D,G) 28*

KENNETT SQUARE MUSHROOM OMELET
*Roasted Kennett Square Mushrooms, Cheddar Cheese,
 Yukon Potato Home Fries, Mixed Greens (D,G) 14*

ANTIPASTI SALAD
*Grilled Chicken Breast, Salumeria Biellese Salami,
 Sharp Cheddar, Marinated Peppers, Olive Dressing (D) 22*

SPICY LAMB BOLOGNESE
Basil Whipped Ricotta, Wilted Spinach, Rigatoni (D,G) 26

SEVEN HILLS FARM 14 OZ. NY STRIP*
Shallot Butter, Red Chili Aioli, Truffle Fries (D,G) 48

Dessert

CARROT CAKE
*Cream Cheese Icing, Coconut Granola,
 Pistachio Anglaise (D,G) 12*

VANILLA BEAN CREME BRULEE
Espresso Shortbread (D,G) 10

MIXED BERRY CREAM PUFF
*Lemon Mascarpone Mousse, Mixed Berry Compote,
 White Chocolate Sauce (D,G,N) 12*

CHOCOLATE TURTLE BROWNIE
Malted Pecans, Caramel Sauce, Ice Cream (D,G,N) 12

ICE CREAM 7.5

COOKIE JAR
Assorted House-baked Cookies, Ice Cold Milk (D,G,N) 10

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

Due to Limited Seating We Kindly Request Guests Limit Themselves to 1 Hour and 30 Minutes Dining Time

Mocktails

RPM
*Rhubarb, Iced Tea, Lemonade,
 Lime, Mint 6*

MY DARLING
Strawberry, Lemonade, Soda 6

BENJI NO!JITO
Cucumber, Lime, Mint, Soda 6

JAMES DEAR
*Cucumber, Jalapeno, Lime, Agave,
 Cilantro, Soda 6*

Market Sides

TRUFFLE PARMESAN FRIES *Spicy Mayo (D,G) 9*

MAC & CHEESE
*Orecchiette Pasta, Fontina,
 Truffle Bread Crumbs (D,G) 12*

FRIED PICKLES (G) 9

KENNETT SQUARE MUSHROOMS (D) 10

GRILLED BROCCOLI
Orange-Sesame Vinaigrette 11

GRILLED ASPARAGUS
*Roasted Anchovies, Garlic, Capers,
 Lemon, Parmesan (D) 13*