

For the Table

BREAD & BUTTER
*Basil Pesto, Roasted Garlic,
 Red Pepper Chutney, Honey Butter*
 (D,G,N) 8

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

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

First Course

KENNETT SQUARE MUSHROOM SOUP
*White Truffle Oil, Creme Fraiche,
 Snipped Chives (D,G)* 12

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

HEIRLOOM TOMATO & WATERMELON GAZPACHO
Cucumber Salad 12

HEIRLOOM TOMATO SALAD
*Local Tomatoes, Charred Radicchio,
 Crispy Shallots, Blue Cheese Dressing*
 (D,G) 14

- Add Protein -

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

DEVILED EGGS
*Cage Free Eggs,
 Smoked Trout Roe* 11

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

WATERMELON SALAD
*Lancaster County Watermelon, Feta Cheese,
 Pickled Onions, Baby Arugula, Blackberries,
 Berry Vinaigrette (D)* 14

PACIFIC SHRIMP 11 | CHICKEN 9
 VERLASSO SALMON 12 | FALAFEL 9

Sandwiches

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

SPICY FRIED CHICKEN SANDWICH
*Chicken Thigh, Buttermilk Ranch Dressing,
 Shaved Lettuce, Brioche Bun,
 Truffle Parmesan Fries (D,G)* 19

GREEN MEADOW FARM DOUBLE CHEDDAR BURGER*
*Smoked Bacon Mayo, Bibb Lettuce,
 Tomato, Grilled Red Onion, Brioche,
 Truffle Parmesan Fries (D,G)* 21

BBQ PULLED PORK SANDWICH
*Muenster Cheese, Cole Slaw, Spicy Pickles,
 Brioche Bun, Mixed Greens (D,G)* 16

Entrees

PAN SEARED HALIBUT
*Summer Ragout, Zucchini, Heirloom Tomatoes,
 Escarole, White Beans, Fennel Salad, Fresh Basil* 39

GRILLED RAINBOW TROUT
Corn Succotash, Yum Yum Sauce, Chimichurri 29

VEGETABLE CHILI
*Local Corn, Roasted Chilis, Heirloom Tomatoes,
 Beans, Barley, Queso Fresco, Tortilla Strips (D,G)* 18

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

BLACKENED VERLASSO SALMON
Salsa Verde, Thunder & Lightning, Creme Fraiche (D) 29

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

SHRIMP NOODLE SALAD
*Jumbo Pacific Shrimp, Soba Noodles, Red Cabbage,
 Snow Peas, Sweet Chili Nouc Cham (G)* 26

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

Mocktails

PUPPY POWER
*Iced Tea, Lemonade, Honey,
 Raspberry* 6

WATERLEMONITO
*Watermelon, Lemonade, Agave,
 Mint, Soda* 6

BENJI NOJITO
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
Orchetti Pasta, Truffle bread Crumbs
 (D,G) 12

FRIED PICKLES (G) 8

KENNETT SQUARE MUSHROOMS (D) 10

SUMMER SUCCOTASH
*Jersey Corn,
 Chili Lime Butter (D)* 11

Dessert

NEAPOLITAN MOUSSE TORTE
Strawberry and Vanilla Mousse, Chocolate Chiffon, Granola
 (D,G) 12

PEACH MELBA CREAM PUFF
Mascarpone Mousse, Brown Sugar Peaches, Raspberry Sauce
 (D,G) 12

ICE CREAM 7.5

VANILLA BEAN CREME BRULEE
Lemon Shortbread, Fresh Berries (D,G) 10

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

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.