

- To Share -

ROASTED GARLIC HUMMUS

Grilled Pita, Lavash Chips, Carrot Chermoula (G) 16

LOCAL ARTISAN CHEESE

Choice of 3 Cheeses, Seasonal Accompaniments (D,G,N) 19
Additional Cheese 6

BUFFALO CHICKEN DIP

Locust Point Pulled Chicken, Flatbread Chips, Carrots & Celery, Ranch (D,G) 19

SEAFOOD PLATTER

Oysters, Pacific Shrimp, Lobster, Tuna Tartar (G,S) MP

- First Course -

KENNETT SQUARE MUSHROOM SOUP

Truffle Crème Fraîche, Chives (D,G) 13

SQUASH BISQUE

Roasted Pumpkin Seeds, Chili Oil 13

SANDY RIDGE DEVILED EGGS

Caviar, Truffle Filling, Fried Potato (G) 12

GENERAL TSO'S CAULIFLOWER

Tempura Cauliflower, Broccoli, Sesame Seeds, Scallions (G) 15

OYSTERS ON THE HALF*

Cocktail Sauce, Lemon, Mignonette (S) MP

YELLOWFIN TUNA TARTARE*

Avocado, Sriracha, Sesame Soy Emulsion, Micro Cilantro (G) 18

JUMBO PACIFIC SHRIMP COCKTAIL

Epic Pickles, Giardiniera, Salsa Verde (S) 22

BEEF & ARUGULA

Shellbark Hollow Goat Cheese, Herb Crème Fraîche, Crispy Polenta 'Croutons' (D,G) 14

HONEYCRISP APPLE SALAD

Shaved Cabbage, Pickled Radish, Arugula, Lemon Olive Oil 14

POACHED PEAR SALAD

Birchrun Blue Cheese, Winter Greens, Candied Pecans, White Balsamic Vinaigrette (D,G,N) 14

CAESAR

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

ADD PROTEIN TO SALAD

Free Range Chicken Breast 10

Pacific Shrimp 12

Falafel 8

Verlasso Salmon 14

- Entrees -

SPICY THAI STEAK SALAD*

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

SPICY LAMB BOLOGNESE

House Made Rigatoni, Jersey Crushed Tomatoes, Wilted Spinach, Whipped Basil Ricotta (D,G) 27

FALAFEL BURGER

Falafel Patty, Feta Cheese, Tzatziki, Sprouts, Red Onion, Tomato, Mixed Greens (D,G) 19

BLACK & BLUE SALAD

Blackened Pacific Shrimp, Bacon Lardons, Iceberg Lettuce, Brioche Croutons, Roasted Tomatoes, Blue Cheese Dressing (D,G,S) 27

FOOT LONG HOT DOG

All Beef, Buttery Bun, Local & House Made Condiments (D,G) 23

WHITE DOG 'DOUBLE CHEDDAR' BURGER*

Green Meadow Farm Smoked Bacon Mayo, Bibb Lettuce, Tomato, Grilled Red Onion, Brioche, Truffle Parmesan Fries (D,G) 24

CRISPY BRUSSELS SPROUTS

Pennsylvania Maple Dressing, Bacon (G)

TRUFFLE PARMESAN FRIES

Truffle Oil, Grana Padano, Chives (D,G) 9

*Seasonal Sides
9 each*

FRIED PICKLES

Garlic Panko Crusted, Spicy Mayo (G)

BROCCOLI RABE

Shallots, Toasted Garlic, Butter (D)

*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