



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

*For the
 Table*

ROASTED GARLIC HUMMUS
 North African Spiced Carrots,
 Toasted Pepitas, Pomegranate,
 Grilled Pita, Lavash Chips (G) 15

-First Course-

**KENNETT SQUARE
 MUSHROOM SOUP**
 Truffle Crème Fraîche,
 Snipped Chives (D,G) 13

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

**SANDY RIDGE DEVEILED
 EGGS**
 Cage-Free Eggs, Caviar, Truffle Filling,
 Fried Potato (G) 12

WINTER SQUASH BISQUE
 Compressed Apples,
 Sweet & Spicy Pepitas (D) 13

SWEDISH MEATBALLS
 All Beef Meatballs, Creamy Gravy,
 Country Style Mashed Potatoes (D,G) 16

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

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

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

**HIGHLAND ORCHARDS
 POACHED PEAR SALAD**
 Birchrun Blue Cheese, Candied Pecans,
 Greens, White Balsamic Vinaigrette
 (D,G,N) 14

ADD PROTEIN PACIFIC SHRIMP 13 | FREE RANGE CHICKEN BREAST 10 | VERLASSO SALMON 15 | FALAFEL 8

-Entrees-

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

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

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

WHITE DOG 'DOUBLE CHEDDAR' BURGER*
 Green Meadow Farm Smoked Bacon Mayo, Bibb Lettuce,
 Tomato, Grilled Red Onion, Brioche, Truffle Parmesan Fries
 (D,G) 24

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

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

MAC N CHEESE
 Bread Crumbs (D,G) 10

*Seasonal
 Sides*

TRUFFLE PARMESAN FRIES
 Truffle Oil, Grana Padano, Chives (D,G) 9

BRUSSELS SPROUTS
 Maple Nuoc Cham, Yams (G) 11

FRIED PICKLES
 Spicy Aioli (G) 9



*Consuming raw or under cooked seafood, shellfish, eggs or meats increases the risk of food borne illness.
 A 3% 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