

~ To Share ~

ROASTED GARLIC HUMMUS

Grilled Pita, Lavash Chips, Carrot Chermoula (G) 17

LOCAL ARTISAN CHEESE

Choice of 3, Seasonal Accompaniments (D,G,N) 19

Additional Cheese +6

GOAT CHEESE WHIPPED RICOTTA

Fifer's Farm Strawberries, Spiced Hazelnuts, Mint, Aged Balsamic, Grilled Sourdough (D,G,N) 19

CARAMELIZED ONION DIP

House-Made Ranch Potato Chips, Farm Fresh Crudite (D,G) 18

~ First Course ~

KENNETT SQUARE MUSHROOM SOUP

Truffle Crème Fraîche, Chives (D,G) 14

YELLOW TOMATO GAZPACHO

Oak Grove Farm Watermelon, Chili Oil (G) 14

FRIED PICKLES

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

SANDY RIDGE FARM DEVEILED EGGS

Caviar, Truffle Filling, Fried Potato (G) 12

SUMMER BERRIES SALAD

Birchrun Blue Cheese, Shaved Fennel, Baby Greens, Savory Granola, Honey Raspberry Vinaigrette (D,G) 15

YELLOWFIN TUNA

TARTARE*

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

JUMBO SHRIMP COCKTAIL

Ep!c Pickles, Giardiniera, Salsa Verde (S) 22

BEET & ARUGULA

Shellbark Hollow Goat Cheese, Herb Crème Fraîche, Crispy Polenta 'Croutons' (D,G) 15

OYSTERS ON THE HALF*

Cocktail Sauce, Lemon, Mignonette (S) 22

LITTLE GEM SALAD

Local Heirloom Tomatoes, Cucumber, Toasted Pistachios, Pickled Onion, Green Goddess (D,N) 15

CAESAR

Romaine, Red Endive, Sourdough Crouton, Parmesan, Lemon Anchovy Dressing (D,G) 14

ADD PROTEIN TO SALAD

Free-Range Chicken Breast 9
Pacific Shrimp 12
Verlasso Salmon 14,
Organic Tofu 7

Entrees

SEAFOOD BUCATINI

Bay Scallops, Shrimp, Baby Zucchini, Corn, Tomato, Garlic, White Wine, Lemon Breadcrumbs (D,G,S) 31

IVY CITY SMOKED SALMON CHOPPED SALAD

Local Greens, Pickled Tinkerbell Peppers, Everything Bagel Spice, Pumpnickel Croutons, Creamy Horseradish Dressing (D,G) 27

PULLED PORK SANDWICH

Mustard BBQ Sauce, Apple-Cabbage Slaw, Toasted Pretzel Bun, House Made Potato Chips (D,G) 17

SPICY LAMB BOLOGNESE

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

IMPOSSIBLE PATTY MELT

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

SPICY THAI STEAK SALAD*

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

BLACK & BLUE SALAD

Blackened Pacific Shrimp, Bacon Lardons, Iceberg Lettuce, Brioche Croutons, Roasted Tomatoes, Blue Cheese Dressing (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) 25

BURGER ADDITIONS +2 EACH

Cage-Free Egg, Spicy Ep!c 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 5 or more.*