

- To Share -

- BREAD BASKET**
House Made Hawaiian Rolls, Sea Salt Whipped Butter, Spicy Honey, B & B Pickles (D,G) 12
- ROASTED GARLIC HUMMUS**
Farm Fresh Crudite, Pita, Lavash Chips, Herb Oil (G) 17
- FOOT LONG HOT DOG**
All Beef, Buttery Bun, Local & House Made Condiments (D,G) 23
- SEAFOOD PLATTER**
Oysters, Pacific Shrimp, Crab Cluster, Tuna Tartar (G,S) MP
- CHARCUTERIE BOARD**
Locally Cured Meats, Cheese, Various Pickles, Mustard, Grilled Bread (G) 23

- KENNETT SQUARE MUSHROOM SOUP**
Truffle Crème Fraîche, Chives (D,G) 13
- CORN GAZPACHO**
New Jersey Sweet Corn, Chili Oil, Micro Cilantro 13
- FRENCH ONION SOUP**
Sourdough, Swiss & Provolone (D,G) 14
- SANDY RIDGE DEVILED EGGS**
Caviar, Truffle Filling, Fried Potato (G) 12
- BURRATA**
Fried Sicilian Eggplant, Local Pepper Coulis, Basil (D,G) 16

- First Course -

- YELLOWFIN TUNA TARTARE***
Avocado, Sriracha, Sesame Soy Emulsion, Micro Cilantro (G) 18
- BEEF CARPACCIO**
Roasted Corn, Green Tomato Salsa, Chipotle Aioli, Micro Cilantro 17
- LOCAL ARTISAN CHEESE**
Seasonal Jam & Accoutrements (D,G,N) 19
- OYSTERS ON THE HALF***
Cocktail Sauce, Lemon, Mignonette (S) MP
- SHRIMP COCKTAIL**
Jumbo Pacific Shrimp, Salsa Verde, Epic Pickles Giardiniera (S) 22

- Market Salads -

- BEET & ARUGULA**
Shellbark Hollow Goat Cheese, Herb Crème Fraîche, Crispy Polenta 'Croutons' (D,G) 14
- BROAD WING FARM HEIRLOOM TOMATOES**
Cucumber, Little Gem, Basil Buttermilk Ranch, Corn Nuts (D) 14
- BABY RED OAK**
Roasted Garlic Caper Vinaigrette, Lanchego Cheese, Radish (D) 14
- CAESAR**
Romaine, Red Endive, Crouton, Parmesan Crisp, Lemon Anchovy Dressing (D,G) 13

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

Entrees

- SHRIMP BLT WEDGE**
Blackened Jumbo Shrimp, 1732 Black Pepper Bacon, Blue Cheese Dressing, Grape Tomatoes (D,G,S) 26
- BABY BACK RIBS**
Baked Beans, Corn Bread, Cole Slaw (D,G) 36
- SEAFOOD BOIL**
Dungeness Crab, Jumbo Shrimp, Clams, Mussels, Corn, Red Potatoes, Andouille Sausage, Sourdough Toast (D,G,S) 42
- SPICY THAI STEAK SALAD***
Chilled Tenderloin Tips, Udon Noodles, Shiitake Mushrooms, Peanuts, Baby Greens, Julienne Vegetables, Cilantro Lime Vinaigrette (G,N,S) 29
- GIANNONE FARM ROASTED HALF CHICKEN**
Wild Mushrooms, Spring Onions, Sunchokes, Sherry Jus (D) 30
- VERLASSO SALMON**
Roasted Poblano Peppers, Cilantro, Pickled Red Onion, Street Corn (D) 31
- SPICY LAMB BOLOGNESE**
House Made Rigatoni, Jersey Crushed Tomatoes, Wilted Spinach, Basil Ricotta (D,G) 27
- SHRIMP SCAMPI**
Pacific Shrimp, Garlic, White Wine, Butter, Fine Herbs, Broccoli Rabe, Linguine (D,G,S) 28
- GRILLED RAINBOW TROUT**
Harissa Yogurt, Summer Tabbouleh Salad, Grilled Lemon (D,G) 29
- GREEN MEADOW FARM BEEF MEATLOAF**
Boursin Country Style Mashed Potatoes, Haricots Verts, Crispy Onions, Mushroom Gravy (D,G) 29
- MARYLAND STYLE LUMP CRAB CAKE**
Jalapeño & Cabbage Slaw, Mustard Aioli, Shoestring Fries (D,G,S) 39
- 14 oz NEW YORK STRIP***
Black Rock Farm Angus, Cabernet Demi Glace, Shallot Butter, Truffle Parmesan Fries, Petite Greens (D,N) 56
- FALAFEL PITA**
Cucumber, Red Onion, Grape Tomatoes, Olives, Feta, Tzatziki, Mixed Greens Salad (D,G) 19
- WHITE DOG 'DOUBLE CHEDDAR' BURGER***
Green Meadow Farm Smoked Bacon Mayo, Bibb Lettuce, Tomato, Grilled Red Onion, Brioche, Truffle Parmesan Fries (D,G) 24

<p>🐾 FRIED PICKLES Spicy Aioli (G) 9</p>	<p><i>Seasonal Sides</i></p>	<p>MAC N CHEESE Bread Crumbs (D,G) 10</p>
<p>COOMBS FARM HARICOTS VERTS Shallot Butter, Crispy Onions (D,G) 11</p>		<p>TRUFFLE PARMESAN FRIES Spicy Aioli (D,G) 9</p>
<p>MEXICAN STREET CORN Roasted Corn, Tajin Spice, Queso Fresco (D) 11</p>		<p>BOURSIN COUNTRY POTATOES Yukon Potato Mash, Boursin Cheese (D) 9</p>

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

A 3% credit card convenience fee is applied to all checks, unless using debit cards or cash

20% Gratuity will be added to Parties 6 or more