

- To Share -

BREAD BASKET
House Made Cornbread, Sea Salt Whipped Butter, Spicy Honey, Oakview Acre Berry Jam (D,G) 12

ROASTED GARLIC HUMMUS
Farm Fresh Crudite, Pita, Lavash Chips, Herb Oil (G) 17

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 DEVEILED 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

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

LOCAL ARTISAN CHEESE
Seasonal Jam & Accoutrements (D,G,N) 19

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

KENNETT SQUARE MUSHROOM OMELET
Three Sandy Ridge Cage-Free Eggs, Roasted Mushrooms, Caramelized Onions, Sharp Cheddar, Home Fries (D) 15

LANCASTER COUNTY OMELET
Three Sandy Ridge Cage-Free Eggs, Smoked Bacon, Goat Cheese, Spinach, Oven Dried Tomatoes, Home Fries (D) 16

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

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

SHRIMP ROLL
Pacific Shrimp, Lemon Herb Aioli, Bibb Lettuce, Brioche Split-Top Roll, Old Bay Potato Chips (D,G,S) 22

AVOCADO BLT*
Sandy Ridge Cage-Free Fried Eggs, Smoked Bacon, Spicy Aioli, Smashed Avocado, Toasted Brioche, Truffle Parmesan Fries (D,G) 17

FRIED CHICKEN SANDWICH
Buttermilk Ranch, Romaine, Sliced White Onion, Spicy Epic Pickles, Brioche Bun, Mixed Greens (D,G) 18

CUBAN SANDWICH
Pork Carnitas, Smoked Lancaster Ham, Swiss Cheese, Dijon Mustard Glaze, Spicy Epic Pickles, Ciabatta Roll, Mixed Greens (D,G) 19

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

FALAFEL PITA
Cucumber, Red Onion, Grape Tomatoes, Olives, Feta, Tzatziki, Mixed Greens Salad (D,G) 19

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

- Lunch Combos -

Choice of Soup with Mixed Greens

TUNA MELT
Poached Albacore Tuna, Green Meadow Farm Bacon, Cheddar Cheese, Red Onion, Sliced Tomato, Sourdough (D,G) 19

MARKET COMBO
Chef's Selection of a Daily Addition MP

MEATLOAF SLIDERS
Chipotle Ketchup, Spicy Epic Pickles, House Made Hawaiian Slider Buns (D,G) 18

COOMBS FARM HARICOTS VERTS
Shallot Butter, Crispy Onions (D,G) 11

TRUFFLE PARMESAN FRIES
Spicy Aioli (D,G) 9

Seasonal Sides

FRIED PICKLES
Spicy Aioli (G) 9

YUKON HOME FRIES
Bearnaise Emulsion (D) 7

MAC N CHEESE
Bread Crumbs (D,G) 10

*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