

- For the Table -

LOCAL ARTISAN CHEESE

Seasonal Jam & Accoutrements
(D,G,N) 19

ROASTED GARLIC HUMMUS

Farm Fresh Crudite, Grilled Pita,
Lavash Chips, Herb Oil (G) 16

- First Course -

KENNETT SQUARE MUSHROOM SOUP

Truffle Crème Fraîche, Snipped Chives (D,G) 13

CORN GAZPACHO

New Jersey Sweet Corn, Chili Oil, Micro Cilantro 13

BURRATA

Fried Sicilian Eggplant, Local Pepper Coulis, Torn Basil
(D,G) 16

SANDY RIDGE DEVEILED EGGS

Truffle Filling, Fried Potato (G) 12

- Salads -

BEET & ARUGULA v

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

ROMAINE SALAD v

Romaine, Red Endive, Croutons, Parmesan Crisp,
Balsamic Vinaigrette (D,G) 14

ADD FALAFEL 8

- Entrees -

THAI NOODLE SALAD v

Udon Noodles, Shiitake Mushrooms, Peanuts, Baby Greens, Vegetables, Cilantro Lime Vinaigrette (G,N) 19

FALAFEL PITA

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

SPRING VEGETABLE LINGUINE

Wild Mushrooms, Broccoli Rabe, White Wine Butter Sauce (D,G) 22

MAC N CHEESE

Bread Crumbs (D,G) 10

*Seasonal
Sides*

TRUFFLE PARMESAN FRIES

Spicy Aioli (D,G) 9

COOMBS FARM HARICOTS VERTS

Shallot Butter, Crispy Onions (G,D) 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 convenience fee is applied to all checks, unless using debit cards or cash

20% Gratuity will be added to Parties 6 or more

v CAN BE PREPARED VEGAN