

- To Share -

LOCAL ARTISAN CHEESE

Choice of Three, 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 Potato Chips, Spring Vegetables (D,G) 16

ROASTED GARLIC HUMMUS

Farm Fresh Crudite, Grilled Pita, Herb Olive Oil (G) 17

- First Course -

KENNETT SQUARE MUSHROOM SOUP

Truffle Crème Fraîche, Chives (D) 14

CARROT GINGER BISQUE

Sweet & Spicy Pepitas, Micro Cilantro 13

SANDY RIDGE DEVEILED EGGS

Traditional Filling, Crispy Shallots, Smoked Paprika (G) 12

SPINACH & ARTICHOKE CROQUETTES

Cream Cheese, Parmesan, Lemon, Roasted Tomato Relish (D,G) 16

ROMAINE SALAD V

Romaine, Red Endive, Sourdough Crouton, Parmesan, Balsamic Vinaigrette (D,G) 13

BEET & ARUGULA SALAD

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

LITTLE GEM

LETTUCE SALAD

Eagle Road Farm Carrots, Toasted Pistachios, Green Goddess Dressing (D,N) 14

🐾 ADD FALAFEL 8 🐾

- Entrees -

THAI NOODLE SALAD V

Organic Tofu, Udon Noodles, Shiitake Mushrooms, Peanuts, Baby Greens, Vegetables, Cilantro Lime Vinaigrette (G,N) 20

PASTA PRIMAVERA

Asparagus, Peas, Tomato, Broccoli, House Made Rotini, Pesto Cream, Lemon Breadcrumbs (D,G) 22

FALAFEL BURGER

Falafel Patty, Feta Cheese, Tzatziki, Sprouts, Red Onion, Tomato, Mixed Greens (D,G) 19

Seasonal Sides

TRUFFLE FRIES

Grana Padano, Truffle Oil, Chives (D) 10

COOMBS FARM

ASPARAGUS

Lemon Gremolata, Olive Oil (D) 11

FRIED PICKLES

Garlic Panko Crusted, Spicy Mayo (G) 9

SMOKEY MAC N CHEESE

House Made Macaroni, Smoked Gouda, Butter Breadcrumbs (D,G) 10

**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 6 or more

V CAN BE PREPARED VEGAN