

## For the Table

HOUSE MADE  
HAWAIIAN ROLLS  
Maldon, Honey Butter (D,G) 10

LOCAL ARTISAN CHEESE  
Chef's Selection Of Local Cheeses,  
Seasonal Jam, & Accoutrements  
(D,G,N) 19

ROASTED GARLIC  
HUMMUS <sup>∨</sup>  
Epic Pickles Giardiniera,  
Grilled Pita, Lavash Chips (G) 14

## First Course

KENNETT SQUARE MUSHROOM SOUP  
Truffle Crème Fraiche, Snipped Chives (D,G) 13

AUTUMN SQUASH SOUP  
Compressed Apples, Sweet & Spicy Pepitas (D) 12

SANDY RIDGE FARM DEVEILED EGGS  
Cage Free Eggs, Chefs Choice of Fillings (D) 11

## Salads

BEET & ARUGULA <sup>∨</sup>  
Shellbark Hollow Goat Cheese,  
Herb Crème Fraiche,  
Crispy Polenta 'Croutons' (D,G) 14

APPLE & CABBAGE SALAD <sup>∨</sup>  
Shaved Apple, Red Cabbage,  
Pickled Radish, Olive Oil 14

ROMAINE SALAD <sup>∨</sup>  
Romaine, Red Endive, Croutons,  
Parmesan Tuile, Balsamic Vinaigrette (D,G) 14

## Entrees

STUFFED CABBAGE  
Butternut Squash Risotto Stuffed, Tomato & Ver Jus Glaze, Crispy Fried Delicata Squash (D,G) 25

THAI NOODLE SALAD <sup>∨</sup>  
Udon Noodles, Shiitake Mushrooms, Peanuts, Baby Greens, Vegetables, Cilantro Lime Vinaigrette (G,N,S) 19

FALAFEL BURGER <sup>∨</sup>  
Feta Cheese, Green Goddess Dressing, Sprouts, Red Onion, Tomato, Mixed Greens (G) 24

TRUFFLE PARMESAN  
FRIES  
Spicy Mayo (D,G) 9

## Market Sides

BABY CARROTS <sup>∨</sup>  
Herb Vinaigrette 10

ROASTED MUSHROOMS  
Truffle Bread Crumbs,  
Sherry Aioli (G) 9

MAC N CHEESE  
Smoked Gouda, Bread Crumbs (D,G) 10

FRIED PICKLES  
Spicy Mayo (G) 8

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

A 2% 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

<sup>∨</sup> CAN BE PREPARED VEGAN