

For the Table

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

ROASTED GARLIC HUMMUS
North African Spiced Carrots, Toasted Pepitas,
Pomegranate, Grilled Pita,
Lavash Chips(G) 15

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

- First Course -

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

WINTER SQUASH BISQUE
Compressed Apples, Sweet & Spicy Pepitas (D) 13

GENERAL TSO'S CAULIFLOWER v
Tempura Fried, Broccoli, Sesame Seeds,
Scallions (G) 15

SANDY RIDGE DEVEILED EGGS
Cage-Free Eggs, Caviar, Truffle Filling,
Fried Potato (G) 12

- Salads -

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

APPLE AND CABBAGE SALAD v
Linvilla Orchard Apples, Shaved Cabbage,
Pickled Radish, Arugula, Lemon Olive Oil 14

HIGHLAND ORCHARDS
POACHED PEAR SALAD
Birchrn Blue Cheese, Fall Greens, Candied Pecans,
White Balsamic Vinaigrette (D,G,N) 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 BURGER v
Feta Cheese, Green Goddess Dressing, Micro Sprouts, Red Onion, Tomato, Mixed Greens (D,G) 24

MAC N CHEESE
Bread Crumbs (D,G) 10

BRUSSELS SPROUTS
Maple Nuoc Cham, Yams (G) 11

*Seasonal
Sides*

TRUFFLE PARMESAN FRIES
Truffle Oil, Grana Padano, Chives (D,G) 9

FRIED PICKLES
Garlic Panko Crusted, Spicy Mayo (G) 9

**Consuming raw or under-cooked seafood, shellfish, eggs or meats increases the risk of food borne illness.
A 3% credit card processing 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