

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 v
Epic Pickles Giardiniera,
Grilled Pita, Lavash Chips (G) 15

First Course

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

HONEYDEW CUCUMBER GAZPACHO v
Mint, Lime, Tajin Spiced Pistachio (N) 12

BUFFALO MILK BURRATA
Heirloom Tomatoes, Pickled Peaches,
Peach Balsamic Reduction, Arugula,
Grilled Sourdough (D,G) 18

SUMMER SQUASH CARPACCIO
Compressed Zucchini & Summer Squash,
Basil Oil, Lemon Sour Cream, Preserved Lemon,
Toasted Pine Nuts, Za'atar Spice (D,N) 12

Salads

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

CUCUMBER & WATERMELON SALAD
Compressed Watermelon, Cucumber, Carrots,
Watercress, Toasted Sesame Seeds,
Sweet & Spicy Gochujang Glaze 14

ROMAINE SALAD v
Romaine, Red Endive, Croutons,
Parmesan Tuile, Balsamic Vinaigrette (D,G) 14

ADD FALAFEL 8

Entrees

SOBA NOODLE SALAD
Soba Noodles, Summer Vegetable Slaw, Edamame, Soy Reduction, Red Miso Vinaigrette (G) 19

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, Sprouts, Red Onion, Tomato, Mixed Greens (D,G) 24

TRUFFLE PARMESAN
FRIES
Spicy Mayo (D,G) 9

FRIED PICKLES
Spicy Mayo (G) 9

Market Sides

PERSIAN CUCUMBER
SALAD 9

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

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 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