

For the Table

HOUSE MADE SOFT PRETZEL BREAD

Stout Grain Mustard Butter,
PA Noble Cheddar (D,G) 10

LOCAL ARTISAN CHEESE

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

ROASTED GARLIC HUMMUS*

Epic Pickles Giardiniera,
Grilled Pita, Lavash Chips (G) 14

First Course

KENNETT SQUARE MUSHROOM SOUP

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

TOMATO GAZPACHO*

Chilled Compressed Watermelon, Cucumber Salad, Chili Oil (G) 12

SANDY RIDGE FARM DEVEILED EGGS

Cage Free Eggs, Scallion Filling, Crispy Potato (D) 11

GOAT CHEESE WHIPPED RICOTTA

Balsamic Macerated Local Strawberries, Basil,
Hazelnut Crumble, Toasted Sourdough (D,G,N) 17

Salads

BEEF & ARUGULA*

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

CAESAR SALAD

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

GREEK SALAD

Gem Lettuce, Olives, Feta,
Roasted Peppers, Artichoke Hearts,
Marinated Red Onion (D) 14

Entrees

THAI NOODLE SALAD

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

FALAFEL BURGER

Feta Cheese, Green Goddess Dressing,
Sprouts, Red Onion, Tomato, Mixed Greens (G) 24

TRUFFLE PARMESAN FRIES

Spicy Mayo (D,G) 9

ROASTED MUSHROOMS*

Truffle Bread Crumbs,
Sherry Aioli (G) 9

Market Sides

CHARRED ZUCCHINI*

Red Chermoula, Lemon Yogurt, Honey,
Cashew Nuts (D,N) 10

HEIRLOOM TOMATOES*

Olive Oil, Sea Salt, Basil 9

GLAZED CUCUMBERS*

Sweet & Sour Glaze, Peanuts,
Mixed Herbs (N) 9

FRIED PICKLES

Spicy Mayo (G) 8

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

* CAN BE PREPARED VEGAN