

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*
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

BEET & 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

ZUCCHINI PESTO BUCATINI*
Sweet Corn, Roasted Peppers, Burrata, Toasted Almonds (D,G,N) 22

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

STEWED ZUCCHINI
Garlic, Red Pepper Flake, Basil (D) 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