

*For the Table*

WHIPPED FETA

Fifer Orchard Strawberries, Balsamic, Spring Onions, Sourdough (D,G) 18

CHEDDAR FRIES

Local Smoked Cheddar, Ramps (G) 15

LOCAL ARTISAN CHEESE

Seasonal Jams & Accompaniments (D,G,N) 18

*- First Course -*

SANDY RIDGE FARMS

DEVEILED EGGS

Cage Free Eggs, Chefs Preparation (D) 12

KENNETT SQUARE MUSHROOM SOUP

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

LOCAL ARTISAN CHEESE

Seasonal Jam & Accompaniments (D,G,N) 18

CRISPY BABY ARTICHOKEs

Parmesan, Lemon, Parsley Aioli (D,G) 16

*- Market Salads -*

BEET & ARUGULA

Shellbark Goat Cheese, Crispy Polenta Croutons, Herb Crème Fraîche (D,G) 14

WILD MUSHROOM LYONNAISE V

Roasted Wild Mushrooms & Onions, Frisée, Sourdough (D,G) 16

ANTIPASTI V

Marinated Spring Vegetables, Pickles, Basil, Pepperoncini, Italian Dressing (D) 16

ADD Organic Tofu 6

*Entrees*

UDON NOODLE SALAD V

Organic Tofu, Udon Noodles, Shiitake Mushrooms, Peanuts, Baby Greens, Julienne Vegetables, Cilantro Lime Vinaigrette (G,N) 22

PISTACHIO PESTO PASTA

Trennete Pasta, Pistachio & Citrus Pesto, Roasted Tomato and Peppers (D,G,N) 23

VEGAN CHEESE BURGER V

Plant Based Burger, Cheddar, Pickles, Onion, 1000 Island Sauce, Sweet Potato Bun, Fries (G) 24

ROASTED MUSHROOMS

Truffle Bread Crumbs, Sherry Aioli (D,G) 9

MARINATED ASPARAGUS V

Shallots, Herbs 12

FRIED PICKLES

Garlic Panko Crusted, Spicy Mayo (G) 8

*Seasonal Sides*

TRUFFLE PARMESAN FRIES

Truffle Oil, Grana Padano, Chives (D,G) 10

POMMES PUREE

Chives (D) 10

V - Denotes Can Be Prepared Vegan

A 3% 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