

EARLY SPRING BRUNCH 2018

ASK YOUR SERVER FOR:
Our Daily Food & Beverage Features

Cocktails

WINTER BELLINI

Choice of Mango & Pineapple,
Pomegranate & Grapefruit, or
Blood Orange & Passion Fruit 10.

I THINK I'M GONNA LIKE IT HERE

Sweet Carolina Sweet Tea Vodka,
Pama Pomegranate Liqueur, Lime,
Blood Orange, Iced Tea 11.

BAYSIL BLOODY

Revivalist Dragon Dance Spicy Gin,
Philadelphia Distilling 'The Bay' Vodka,
Inspired Brews Tomato & Basil
Kombucha, Bloody Mary, Basil 11.

Mocktails

POLMER

Iced Tea, Pomegranate, Honey, Lime 5

EASY STREET

Lemonade, Blood Orange, Soda 5

POOCHIE BANG BANG

Mango, Passion Fruit, Honey, Lime, Soda 5

FAST MACHINE (HOT)

Apple Cider, Caramelized Sugar,
Lime, Rosemary 5

Market Salads

ARUGULA & BEETS

Shellbark Goat Cheese, Herb Crème
Fraîche, Polenta 'Croutons' 14.

HARVEST SALAD

Arugula, Kale, Roasted Cauliflower,
Farro, Grapes, Goat Cheese, Shaved
Brussels Sprouts, Golden Raisins,
Lemon Thyme Vinaigrette 14.

TUSCAN KALE

Feta, Pickled Beets, Pecan Granola,
Crispy Sun Chokes, Granny Smith Apple,
Cranberries, Apple Cider Vinaigrette 14.

BABY ROMAINE CAESAR

Grana Padano, Sourdough Croutons,
Lemon Caesar Dressing 13.

- Add a Protein -

LOCUST POINT

FARM CHICKEN 7

VERLASSO SALMON 12

US FARM RAISED JUMBO

SHRIMP 11

ORGANIC TOFU 6

Seasonal Sides

AVOCADO TOAST 8.

THICK CUT SMOKED BACON 8.

CHICKEN APPLE SAUSAGE 8.

YUKON POTATO HOME FRIES 6.

TRUFFLE PARMESAN FRIES 8.

Consuming raw or undercooked meats, seafood, eggs
or shellfish may increase the risk of foodborne illness.

For the Table

LOCAL ARTISAN CHEESE

Choice of Three Local Cheeses with
Seasonal Jams & Accoutrements 18.

HUMMUS

Grilled Pita, Toasted Lavash,
Seasonal Garnishes 12.

ANTIPASTI

Thinly Sliced Cured Meats, House Made
Charcuterie & Local Artisan Cheeses 19.

PIMENTO CHEESE DIP

House Made Herbed Buttermilk
Biscuits 16.

First Course

KENNETT SQUARE

MUSHROOM SOUP

Crème Fraîche, Snipped Chives, White
Truffle Oil 10.

SOUP OF THE DAY

Chef's Daily Creation using Local &
Sustainable Ingredients 10.

BUTTERNUT SQUASH SOUP

Cinnamon Apple Slaw, Spiced Pecans 10.

STEEL CUT OATMEAL

Dried Cranberries, Cinnamon-Brown
Sugar 7.

WARM DOUGHNUTS

Cinnamon Sugar, Cardamon, Creme Anglaise,
Local Jam 9.

SMOKED SALMON LATKES

Smoked Salmon, House Made Tater Tots, Dill
Crème Fraîche, Chopped Egg Yolk, Caviar 17.

HOUSE MADE GRANOLA

Singing Dog Vanilla, Dried Fruit,
Natural By Nature Yogurt 8.

SANDY RIDGE FARM

DEVEILED EGGS

Cage Free, Half Dozen, Chef's Assortment of
Seasonal Fillings 11.

Entrees

BUTTERMILK PANCAKES

Chef's seasonal toppings 14.

BUTTERMILK WAFFLES

Fruitwood Orchard Honey Sea Salt Butter,
PA Dutch Maple Syrup, Powdered Sugar 14.

CRISPY FISH SANDWICH

Tempura Battered, Cabbage Slaw,
Spicy Mayo, Brioche Bun, House Made
Potato Chips 18.

BLACKENED SHRIMP TACOS

Chipotle Aioli, Avocado Puree, Pico de Gallo,
Cabbage, Pickled Onions 17.

AVOCADO BLT

Sandy Ridge Farm Cage Free Egg,
Thick Cut Bacon, Tomato, Bibb Lettuce
Chipotle Aioli, Brioche, Truffle Parmesan
Fries 15.

KOCH FARM TURKEY SANDWICH

Applewood Smoked Bacon,
Bibb Lettuce, Tomato, Herb Mayo,
Sourdough, Truffle Parmesan Fries 16.

GREEN MEADOW DOUBLE CHEDDAR BURGER

Grilled Red Onion, Tomato, Smoked
Bacon Mayo, Truffle Parmesan Fries 19.

Cage Free Eggs

LANCASTER COUNTY OMELET

Smoked Bacon, Goat Cheese, Spinach,
Roasted Tomatoes, Home Fries 14.

SANDY RIDGE FARM EGGS BENEDICT

English Muffin, Canadian Bacon,
Hollandaise 14.

KENNETT SQUARE OMELET

Local Mushrooms, Caramelized Onions,
PA Noble Cheddar, Home Fries 14.

CHORIZO SCRAMBLE

Peppers & Onions, Crispy Yukon
Potatoes, PA Noble Cheddar,
Avocado Toast 16.

FARMER'S PLATE

Two Eggs Any Style, Yukon Potato Home
Fries, Choice of Meat, Multigrain Toast
14.

CRAB CAKE BENEDICT

English Muffin, Sauteed Spinach,
Old Bay Hollandaise 19.

BURGER ADDITIONS 2. Each

Sandy Ridge Cage Free Farm Egg | Spicy Epic Pickles | 1732 Meats Thick Cut Bacon
Kennett Square Mushrooms

Automatic Gratuity Added to Parties of 8 or More.