

## Cocktails

BLOODY MARYS, MIMOSAS  
& GREYHOUNDS 8

RED & WHITE SANGRIAS 9

### SPRING 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's 'The Bay'  
Vodka, Bloody Mary, Inspired Brews  
Tomato & Basil Kombucha, Basil* 12

## 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

## Entree Salads

### LOCUST POINT CHICKEN COBB

*Birchrun Blue Cheese, Avocado, Tomatoes,  
Hickory Smoked Bacon, Hard Boiled Egg,  
Mushroom, Herb Vinaigrette* 22

### THAI STEAK NOODLE SALAD

*Udon Noodles, Shiitake Mushrooms,  
Peanuts, Baby Greens, Julienne Vegetables,  
Cilantro Lime Vinaigrette* 24

### GRILLED ISLAND SPICED JUMBO SHRIMP

*Trio of Spring Pea & Shaved Button  
Mushroom Salad, Coconut Red Thai Curry  
Vinaigrette* 29

## Brunch Sides

GREEN MEADOW SMOKED  
THICK CUT BACON 8

SMOKED CHICKEN &  
APPLE SAUSAGE 8

YUKON GOLD HOME  
FRIES 7

TRUFFLE PARMESAN  
FRIES 8

FRIED PICKLES 7

TOASTED BUTTERMILK  
BISCUIT WITH GRAVY 9

LOCAL SCRAPPLE 8

## For The Table

### HUMMUS

*Kalamata Olive Tapanade, Pine Nuts, Grape  
Tomatoes* 11

### SANDY RIDGE DEVEILED EGGS

*Cage Free, Half Dozen, Chef's  
Assortment of Seasonal Fillings* 10

### CHICKEN LIVER MOUSSE

*Red Onion Jam, Whole Grain Mustard,  
Port Gelee, Sourdough Toast* 14

### LOCAL ARTISAN CHEESE

*Seasonal Jams & Accompaniments* 18

## First Course

### OYSTERS ON THE HALF

*East or West Coast Oysters,  
Champagne Mignonette* MP

### POTATO & RAMP SOUP

*Matchstick Potatoes, Ramp Oil* 9

### KENNETT SQUARE MUSHROOM SOUP

*Snipped Chives, Truffle Crème Fraîche* 10

### YELLOWFIN TUNA TARTARE

*Avocado, Sriracha, Sesame Soy Emulsion,  
True Leaf Micro Cilantro* 16

### BABY ROMAINE

*Roasted Red Pepper, Basil Pesto, Shaved  
Grana Padano, Roasted Garlic Crouton,  
Caesar Dressing* 12

### BEEF & ARUGULA

*Shellbark Hollow Goat Cheese, Herb Crème  
Fraîche, Crispy Polenta 'Croutons'* 14

### PEA SALAD

*Early Spring Peas, Petite Greens, Crispy  
Prosciutto, Crostini, Ricotta Salata,  
Lemon Vinaigrette* 14

### YOUNG LETTUCE SALAD

*Grilled Asparagus, Almonds, Tomatoes,  
Red Onion, Honey Mustard Vinaigrette* 12

## - Add a Protein -

LANCASTER CHICKEN 7

VERLASSO SALMON 12

PACIFIC JUMBO SHRIMP 11

ORGANIC MARINATED TOFU 6

SEARED YELLOWFIN TUNA 16

## Entrees

### CHURROS WAFFLE

*Cinnamon-Sugar, Chocolate Ganache,  
Dulce de Leche Crème* 13

### YELLOW FIN TUNA BLT

*Seared Yellow fin Tuna, Sandy Ridge Fried  
Egg, Smoked Bacon, Avocado Salsa, Spicy  
Aioli, Brioche, Home Fries* 19

### GRILLED PORTOBELLO SANDWICH

*Crispy Onions, Baby Arugula, Red Pepper  
Horseradish Aioli, Brioche Roll, Mixed  
Greens* 14

### GRILLED HERB CHICKEN SANDWICH

*Shellbark Hollow Goat Cheese, Baby  
Arugula, Parmesan, Roasted Garlic Aioli,  
Sourdough* 15

### CHALLAH FRENCH TOAST

*Strawberry Rhubarb Perserves,  
Shortcake Almond Crumble, Pennsylvania  
Maple Syrup* 14

### SCRAPPLE & BISCUITS

*House Made Buttermilk Biscuits,  
Crispy Scrapple, Scrambled Eggs,  
Sausage Gravy* 16

### GREEN MEADOW FARM DOUBLE CHEDDAR BURGER

*Grilled Red Onion, Smoked Bacon Mayo,  
Truffle Parmesan Fries* 19

### ADDITIONS 2 Each

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

## Cage Free Eggs

### FARMERS PLATE

*Choice of Style of Eggs, Thick Cut Green  
Meadow Farm Bacon, Toast* 14

### KENNETT SQUARE OMELET

*Mushrooms, Caramelized Onions,  
Sharp Cheddar, Home Fries* 14

### PORK BELLY BENEDICT

*House Smoked Ironstone Creamery  
Pork Belly, Poached Eggs, Toasted Brioche,  
Pickled Onion, Rosemary-Maple Cream,  
Home Fries* 16

### LANCASTER COUNTY THREE EGG OMELET

*Smoked Bacon, Goat Cheese, Spinach,  
Oven Dried Tomatoes, Home Fries* 14

### BREAKFAST CHILAQUILES

*Mexican Chorizo, Salsa Roja Asada,  
True Leaf Micro Cilantro, Queso Fresco,  
Sunny Side Eggs* 16

### TOFU SCRAMBLE

*Caramelized Onions, Tomatoes, Spinach,  
Curry Spices, Yukon Potato Home Fries,  
Toast* 15

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

\*A 20% gratuity will be added to parties of five or more. Gluten Free Rolls Available Upon Request