

For the Table

ASK YOUR SERVER FOR:
Our Daily Food & Beverage Features

Cocktails

SPRING BELLINI

Choice of Strawberry Rhubarb;
Strawberry & Chartreuse; or
Rhubarb, St. Germaine, & Aperol 10.

REDLINE

Sweet Carolina Sweet Tea Vodka,
Lemonade, Rhubarb, Mint,
Iced Tea 12.

BAYSIL BLOODY

Revivalist Dragon Dance Spicy Gin,
Philadelphia Distilling 'The Bay' Vodka,
Inspired Brews Tomato & Basil
Kombucha, Bloody Mary, Basil 12.

Mocktails

RPM

Iced Tea, Lemonade, Rhubarb,
Lime, Mint 5

BENJI NOJITO

Cucumber, Agave, Lime, Mint, Soda 5

MY DARLING

Lemonade, Strawberry, Soda 5

JAMES DEAR

Cucumber, Lemongrass, Cilantro,
Jalapeno, Lime, Soda 5

Market Salads

ARUGULA & BEETS

Shellbark Goat Cheese, Herb Creme
Fraiche, Polenta 'Croutons' 14.

SPRING VEGETABLE SALAD

Asparagus, English Peas, Grana Padano,
Arugula, Pine Nuts, Crispy Prosciutto,
Balsamic Vinaigrette 13.

STRAWBERRY SALAD

Baby Arugula, Goat Cheese Croquettes,
Candied Pecans, Spring Radishes,
White Balsamic 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 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.

FRIED EPIC PICKLES 7.

LOCAL ARTISAN CHEESE

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

HUMMUS

Grilled Pita, Toasted Lavash,
Seasonal Garnishes 12.

ANTIPASTI

Thinly Sliced House Cured Meats &
Local Artisan Cheeses 19.

PIMENTO CHEESE DIP

House Made Herbed Buttermilk
Biscuits 16.

First Course

SANDY RIDGE FARM

DEVEILED EGGS

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

WARM DOUGHNUTS

Cinnamon Sugar, Cardamon, Creme An-
glaise, Local Jam 9.

SMOKED SALMON LATKES

Smoked Salmon, House Made Tater Tots,
Dill Creme Fraiche 17.

HOUSE MADE GRANOLA

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

KENNETT SQUARE

MUSHROOM SOUP

Creme Fraiche, Snipped Chives,
White Truffle Oil 10.

SOUP OF THE DAY

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

ROASTED TOMATO BISQUE

Parmesan Crostini 10.

STEEL CUT OATMEAL

Dried Cranberries, Cinnamon-Brown Sugar 7.

Entrees

STRAWBERRY PANCAKES

Whipped Mascarpone 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,
Multi Grain Toast 14.

SMOKED SALMON 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