

Cocktails

SPRING BELLINI

Choice of Strawberry & Chartreuse, Rhubarb, Ginger & Aperol, or Strawberry Rhubarb 10

REDLINE

Sweet Carolina Sweet Tea Vodka, Lemonade, Rhubarb, Mint, 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

RPM

Iced Tea, Lemonade, Mint, Rhubarb, Lime 5

MY DARLING

Lemonade, Strawberry, Soda 5

BENJI NO!JITO

Cucumber, Agave, Mint, Lime, Soda 5

JAMES DEAR

Cucumber, Jalapeño, Cilantro, Lemongrass, Lime, Soda 5

Breads & Grains

ROASTED APPLE PANCAKES

Warm Butterscotch, Oven Roasted Apples, Streusel Topping 14

ALMOND CRUSTED BRIOCHE FRENCH TOAST

Whipped Cream Cheese, Pennsylvania Dutch Maple Syrup, Oak View Seasonal Jam 14

HAM & CHEESE CREPES

Smoked Lancaster Ham, Gruyere Cheese, Baby Arugula, Porcini Cream 17

PUPUSA

Masa Cakes, Oaxacan Cheese, Chorizo, Shrimp, Pico de Gallo, Avocado, Sunny Side Up Egg 18

Brunch Sides

GRILLED

CHICKEN SAUSAGE 7

GREEN MEADOW FARM

SMOKED BACON 7

YUKON POTATO HOME

FRIES 6

TRUFFLE PARMESAN

FRIES 8

TWO CAGE-FREE EGGS 6

FRIED PICKLES 7

VEGETARIAN/VEGAN & ALLERGY MENU

Available Upon Request

*Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness

GREEN GARLIC HUMMUS

Green Garlic Vinaigrette, Grilled Pita, Crispy Lavash 11

For the Table

ANTIPASTI

Cured Meats, Local Cheese, Traditional Garnish 19

LOCAL ARTISAN CHEESE

Seasonal Jams & Accompaniments 18

First Course

STRAWBERRY GAZPACHO

Almond Salsa, Crème Fraiche 9

YELLOWFIN TUNA TARTAR*

Sesame Soy Emulsion, Avocado Salsa, True Leaf Micro Cilantro 16

SMOKED SALMON LATKE

Sockeye Salmon Roe, Russet Potato Latke, Crème Fraiche 12

WARM DOUGHNUTS

Fair Trade Cinnamon, Cardamom, Crème Anglaise 9

CAESAR SALAD

Baby Romaine, Torn Croutons, Cherry Tomatoes, Grana Padano 12

BABY FENNEL & STRAWBERRY SALAD

Whipped Truffle Goat Cheese, Frisée, Fried Walnuts, Pickled Peppers, Lemon Oil 13

ARUGULA & BEETS

Herb Crème Fraiche, Shellbark Hollow Goat Cheese, Crispy Polenta "Croutons" 14

Cage-Free Eggs

KENNETT SQUARE OMELET

Mushrooms, Caramelized Onions, Sharp Cheddar 14

AVOCADO BLT

Fried Egg, Smoked Bacon, Bibb Lettuce, Tomatoes, Chipotle Mayo, Toasted Brioche 15

LANCASTER COUNTY THREE EGG OMELET

Smoked Bacon, Goat Cheese, Spinach, Oven-Dried Tomatoes 14

EGGS BENEDICT

Lancaster Smoked Ham, Soft Poached Eggs, Hollandaise, English Muffin 15

FARMER'S PLATE*

Two Eggs Any Style, Yukon Potato Home Fries, Applewood Smoked Bacon, Toast 14

CAGE-FREE EGG WHITE OMELET

Pico de Gallo, Avocado, Roasted Mushrooms, Baby Spinach, Cheddar Cheese 15

STEAK & EGGS*

Green Meadow Farm Steak, Fried Eggs, Yukon Potato Home Fries, Hollandaise 18

SMOKED SALMON BENEDICT

Smoked Sockeye Salmon, Soft Poached Eggs, Hollandaise, English Muffin 18

Sandwiches

LOCUST POINT CHICKEN

Arugula, Red Bell Pepper-Golden Raisin Chutney, Scallion Goat Cheese, Panini Roll, Mixed Greens 13

PORK CARNITAS CUBAN

Pulled Pork, Tasso Ham, Swiss Cheese, Kosher Pickles, Chipotle Mostarda, Panini Roll, Mixed Greens 16

GREEN MEADOW DOUBLE CHEDDAR BURGER*

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

TURKEY CLUB BLT

Smoked Turkey, Applewood Bacon, Tomato, Bibb Lettuce, Garlic Herb Mayo, House Made Potato Chips 15

SMOKED SALMON SANDWICH

Shaved Red Onion, Arugula, Caper Egg Salad, Everything Bagel, Mixed Greens 16

ADDITIONS 2 each

Cage Free Farm Egg | 1732 Meats Thick Bacon Kennett Square Mushrooms | Spicy EP/C Pickles

*A gratuity of 20% may be added to parties of six or more