

## Cocktails

BLOODY MARYS, MIMOSAS  
& GREYHOUNDS 8

RED & WHITE SANGRIAS 9

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

BASIL 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, 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

## For The Table

ROASTED GARLIC HUMMUS

*Eggplant Caviar, Tomato-Herb Salad,  
Extra Virgin Olive Oil* 11

SANDY RIDGE DEVEILED EGGS

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

HEIRLOOM TOMATO &  
BURRATA

*Torn Basil, Pink Peppercorn,  
Smoked Sea Salt, Aged Balsamic* 16

LOCAL ARTISAN CHEESE

*Seasonal Jams & Accompaniments* 18

## First Course

OYSTERS ON THE HALF

*East or West Coast Oysters,  
Champagne Mignonette* MP

YELLOW TOMATO GAZPACHO

*Crab Salad, True Leaf Micro Cilantro* 9

KENNETT SQUARE

MUSHROOM SOUP

*Snipped Chives, Truffle Crème Fraîche* 10

YELLOWFIN TUNA TARTARE

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

CAESAR SALAD

*Romaine, Red Endive, Sourdough Crouton,  
Parmesan Crisp* 14

BEET & ARUGULA

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

SUMMER BERRY SALAD

*Local Berries, Pickled Red Onion, Feta,  
Sesame-Almond Tuile, Watercress,  
Lemon-Poppy Vinaigrette* 14

YOUNG LETTUCE SALAD

*Cucumber, Red Onion, Bell Pepper, Cashews,  
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

## Entree Salads

SOUTHWEST CHICKEN COBB

*Grilled Corn, Black Bean, Avocado,  
Tomato, Monterrey Jack, Crispy Tortilla,  
Chipotle Ranch* 22

THAI STEAK NOODLE  
SALAD

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

TROPICAL SHRIMP SALAD

*Grilled Pineapple, Mango, Red Onion  
Mojo, Avocado, Toasted Coconut,  
Citrus Vinaigrette* 29

## Brunch Sides

GREEN MEADOW FARM  
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

PICNIC POTATO SALAD 7

CHURROS WAFFLE

*Cinnamon-Sugar, Vanilla Anglaise,  
Fresh Berries* 13

AVOCADO BLT

*Sandy Ridge Farm Fried Egg,  
Smoked Bacon, Sliced Avocado, Spicy Aioli,  
Toasted Brioche, Home Fries* 16

PORTOBELLO MUSHROOM  
BAHN MI

*Pickled Carrot, Cucumber, Chili, Cilantro,  
Sriracha Aioli, Mixed Greens* 15

SOUTHERN FRIED CHICKEN  
SANDWICH

*Spicy Ep!c Pickle, Sweet Pepper Chow-  
Chow, Honey Butter Sauce,  
Toasted Brioche, Picnic Potato Salad* 16

CHALLAH FRENCH TOAST

*Caramelized Peach, Shortcake Almond  
Crumble, Chantilly Cream,  
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

BURGER ADDITIONS 2 Each

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

## Entrees

## 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

*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