

For the Table

LOCAL ARTISAN CHEESE
Seasonal Jams & Accoutrements 18

BURRATA & PROSCIUTTO
*Persimmons, Fruitwood Orchard Honey,
Pistachio, Aged Balsamic 17*

ROASTED GARLIC
HUMMUS
*Beet-Herb Salad,
Extra Virgin Olive Oil 12*

SANDY RIDGE FARM
DEVEILED EGGS
*Half Dozen Cage Free Eggs, Chef's
Assortment of Seasonal Fillings 10*

Market Salads

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

YOUNG LETTUCE SALAD
*Cashews, Bell Peppers, Pomegranate,
Honey Mustard Dressing 12*

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

SPINACH & APPLE SALAD
*Birchrun Hill Farm Blue Cheese, Golden
Raisins, Red Onion, Savory Herb Granola,
Maple Vinaigrette 14*

From The Grill

DOUBLE CUT PORK CHOP
*Butternut Squash Puree, Braised Red Cabbage,
Fennel, Apple Cider-Thyme Jus 32*

STEAK FRITES
*10 oz. Prime Top Sirloin Steak,
Roasted Shallot Butter, Red Wine Demi Glace,
Truffle Parmesan Fries 41*

GREEN MEADOW DOUBLE
CHEDDAR BURGER
*Grilled Red Onions, Tomatoes
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*

KENNETT SQUARE
MUSHROOM SOUP
Truffle Crème Fraîche, Snipped Chives 10

P.E.I. MUSSELS
*Green Meadow Farm Smoked Bacon,
Leeks, Potatoes, Oktoberfest Lager 15*

GREEN MEADOW FARM
BEEF EMPANADAS
*Jicama-Pickled Chili Salad, Cilantro,
Smoked Jalapeno Aioli 14*

OYSTERS ON THE HALF
*Cocktail Sauce, Fresh Lemon,
Mignonette MP*

AUTUMN SQUASH BISQUE
Spiced Pumpkin Seeds, Sage 9

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

BUTTERNUT SQUASH
RAVIOLI
*Roasted Apples, Pecans, Shaved Lanchego,
Rosemary Pesto 14/23*

PULLED PORK MAC &
CHEESE
*Smoked Gouda Cheese, Ironstone
Creamery Pulled Pork, Carolina BBQ Sauce,
Pickled Jalapeño 14*

Entrees

SEARED YELLOWFIN TUNA
*Rice Vermicelli, Bok Choy, Pickled Chili, Green Meadow Farm Braised Brisket,
Herb Pho Broth 33*

VEGETABLE AREPAS
Black Beans, Sweet Potatoes, Roasted Poblano, Queso Blanco, Salsa Verde 14/23

SPICY LAMB BOLOGNESE
Severino Rigatoni, Jersey Crushed Tomatoes, Wilted Spinach, Basil Ricotta 16 / 26

LOCUST POINT CHICKEN
Blue Moon Acres Tuscan Kale, Roasted Root Vegetables, Pomegranate Jus 28

IDAHO RAINBOW TROUT
Haricots Verts, Sweet Potato Puree, Toasted Hazelnuts, Lemon-Brown Butter Sauce 28

VERLASSO SALMON
Sweet Potato Gnocchi, Broccolini, Baby Turnips, Port Wine Gastrique 30

ANDOUILLE CRUSTED CATFISH
*Castle Valley Mill Stone Ground Grits, Braised Field Greens,
Roasted Red Pepper Jam 26*

BEEF SHORT RIBS
Baby Carrots, Brussels Sprouts, Parsnip-Potato Croquettes, Natural Pan Jus 32

Entree Salads

THAI STEAK NOODLE SALAD
*Udon Noodles, Shiitake Mushrooms, Peanuts, Baby Greens, Julienne Vegetables,
Chili Lime Vinaigrette 24*

SOUTHWEST CHICKEN COBB
*Black Beans, Avocado, Spiced Pepitas, Tomatoes, Queso Fresco, Crispy Tortilla,
Chipotle Ranch 22*

CREOLE SHRIMP SALAD
*Butterhead Lettuce, Cherry Tomatoes, Pickled Sweet Peppers, Garlic Crouton,
Caper Remoulade Dressing 27*

Sides

MASHED YAMS, APPLES, PECANS 9
FRIED PICKLES 7
TRUFFLE FRIES 8
KENNETT SQUARE MUSHROOM GRATIN 9
CRISPY BRUSSELS, BACON, MAPLE GLAZE 9

VEGETARIAN & VEGAN MENU

Available Upon Request

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

20% Gratuity will be added to Parties 5 or more