

For the Table

LOCAL ARTISAN CHEESE
Seasonal Jams & Accoutrements 18

HEIRLOOM TOMATO & BURRATA
Torn Basil, Pink Peppercorn, Smoked Sea Salt, Aged Balsamic 16

ROASTED GARLIC HUMMUS
Eggplant Caviar, Tomato-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
Cucumber, Red Onion, Bell Pepper, Cashews, Honey Mustard Vinaigrette 12

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

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

From The Grill

DOUBLE CUT PORK CHOP
Castle Valley Stone Ground Grits, Smoked Cheese, Watercress Salad, Pickled Peach Gastrique 34

STEAK FRITES
10 oz. Green Meadow Farm NY Strip, Roasted Shallot Butter, Red Wine Demi Glace, Truffle Parmesan Fries 46

GREEN MEADOW DOUBLE CHEDDAR BURGER
Grilled Red Onion, Tomato, Smoked Bacon Mayo, Truffle Parmesan Fries 19

BURGER ADDITIONS 2 each
Cage Free Farm Egg | Spicy Epic Pickles 1732 Meats Thick Cut Bacon Kennett Square Mushrooms

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

First Course

YELLOW TOMATO GAZPACHO
Crab Salad, True Leaf Micro Cilantro 9

KENNETT SQUARE MUSHROOM SOUP
Truffle Crème Fraîche, Snipped Chives 10

P.E.I. MUSSELS
Carrots, Onion, Toasted Baguette, Spicy Green Curry Coconut Broth 15

GREEK TARTINE
Heirloom Tomato, Cucumber, Olive, Feta, Tzatziki, Artisanal Toast 11

OYSTERS ON THE HALF
East or West, Champagne Mignonette MP

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

BEEF SLIDERS
1732 Thick Cut Bacon, Sweet Pepper Chow-Chow, Yellow Cheddar, Alabama White BBQ Sauce, Brioche Roll 13

WATERMELON PANZANELLA
Cherry Tomato, Cucumber, Shaved Ricotta Salata, Sherry Vinaigrette 13

PULLED PORK MAC & CHEESE
Smoked Gouda Cheese, Ironstone Creamery Pulled Pork, Carolina BBQ Sauce, Pickled Jalapeño 13

Entrees

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

SUMMER VEGETABLE AREPAS
Charred Corn, Black Bean, and Zucchini Salsa, Queso Blanco, Avocado 13/22

GRILLED NEW ENGLAND SWORDFISH
Fried Zucchini, Petite Arugula Salad, Caponata Sauce 29

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

LOCUST POINT CHICKEN
Warm Baby Potato & Bacon Salad, Garlic Scapes, Sour Cherry Jus 27

STUFFED IDAHO RAINBOW TROUT
Crab Imperial, Corn & Fava Bean Succotash, Smoked Tomato Broth 30

VERLASSO SALMON
Cipollini, Romanesco, Chickory, Crispy Chickpea, Saffron Beurre Blanc 30

BLACK BEAN CAKE
Panko Crusted, Red Onion Avocado Salad, Cilantro Lime Crema 22

CORN RAVIOLI
Poblano, Blistered Cherry Tomato, Chorizo Crumble, Shaved Lanchego, Jersey Corn Veloute 14/24

Entree Salads

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

SOUTHWEST CHICKEN COBB
Grilled Corn, Black Bean, Avocado, Tomato, Monterrey Jack, Crispy Tortilla, Chipotle Ranch 22

TROPICAL SHRIMP SALAD
Grilled Pineapple, Mango, Red Onion Mojo, Avocado, Toasted Coconut, Citrus Vinaigrette 29

Sides

WARM BABY POTATO & BACON SALAD 9 |
CORN, BLACK BEAN, & ZUCCHINI SALAD 9
KENNETT SQUARE MUSHROOM GRATIN 9
FRIED PICKLES 7