

For the Table

LOCAL ARTISAN CHEESE
Seasonal Jams & Accoutrements 18

CHICKEN LIVER MOUSSE
Cage Free Chicken, Red Onion Jam, Whole Grain Mustard, Sourdough Toast 14

HUMMUS
Roasted Cauliflower, Pine Nuts, Golden Raisins 15

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

Raw Bar

OYSTERS ON THE HALF
East or West, Champagne Mignonette MP

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

SHRIMP CEVICHE
Fresh Lime, Crisp Pork Belly Chicharron, Smoked Paprika Ketchup 15

Market Salads

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

BABY WEDGE SALAD
Birchrun Blue Cheese, Bacon Lardons, Brioche Croutons, Roasted Red Onion, Shaved, Radish, Sherry Vinaigrette 12

SHAVED APPLE SALAD
Red Grapes, Celery Root, Candied Pecans, Mizuna Greens, Spiced Yogurt Dressing 12

CAESAR SALAD
Baby Romaine, Grape Tomatoes, Red Onions, Feta, Croutons, Lemon Anchovy Dressing 12

First Course

FIG TOAST
Toasted Baguette, Fresh Figs, Black Pepper Ricotta, Micro Basil 14

BURRATA
Roasted Butternut Squash, Wilted Brussel Sprout Leaves, Tabini Crème Fraiche 14

BROCCOLI RABE
Braised White Beans, Sweet Italian Sausage, Red Pepper Flake 13

KENNETT SQUARE
MUSHROOM SOUP
Truffle Crème Fraiche, Snipped Chives 10

SQUASH FRITTERS
Chili Curry Emulsion, Pickled Vegetables, Micro Cilantro 12

BEEF SLIDERS
Smoked Cheddar, Jalapenos, Special Sauce, Lettuce, Tomato, Brioche Rolls 14

CURRIED PUMPKIN
SOUP
Bosc Pear, Pepitas, Mint 9

FRIED CHICKEN
SKEWERS
All Natural Boneless Chicken, Dipping Sauces, Pea Shoots 14

PRINCE EDWARD
ISLAND MUSSELS
Shaved Fennel, Grape Tomatoes, Fresh Herbs, Garlic White Wine Broth, Toasted Baguette 14

Entrees

CURRIED CATFISH
Shrimp & Cabbage, Pancakes, Braised Baby Bok Choy, Asian BBQ Sauce 29

IDAHO RAINBOW TROUT
Roasted Cauliflower, Bacon Lardons, Brussel Sprouts, Cauliflower Puree 29

PAN SEARED ICELANDIC COD
Littleneck Clams, Mussels, Spanish Chorizo, Charred Fennel, Fingerling Potatoes, Saffron Broth 29

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

LOCUST POINT CHICKEN
Broccoli Rabe, Crispy Polenta, Mushroom Marsala Glaze 27

PAN SEARED DAYBOAT SCALLOPS
Red Wine Braised Pork Cheeks, Celery Root Puree, Brussel Sprout Leaves, Braised Jus 36

VERLASSO SALMON
Braised Red Cabbage, Roasted Beets, Horeseradish Crema 29

EGGPLANT ROLLATINI
Kennett Square Mushrooms, Baby Spinach, Ricotta, Tomato Ragout, Mozzarella 24

PACIFIC JUMBO SHRIMP
White Beans, Grape Tomatoes, Spinach, Basil Pesto 28

Sides

FRIED PICKLES 7
KENNETT SQUARE MUSHROOM GRATIN 9
BRUSSEL SPROUTS 9
CARNITAS MAC & CHEESE 12
TATER TOTS 9
TRUFFLE PARMESAN FRIES 7

Entree Salads

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

SEARED YELLOWFIN TUNA
Fall Vegetable Slaw, Shitake Mushrooms, Yuzu Ginger Vinaigrette 29

LOCUST POINT CHICKEN
CHOPPED SALAD
Smoked Bacon, Birchrun Blue Cheese, Hard Boiled Egg, Red Onion, Ranch Dressing 22

From The Grill

PETITE FILETS
Two 3 ounce Allen Brother's Filet Mignon, Braised Brisket, Smoked Cheddar Tater Tots, Spinach, Jalapeno Aioli, Red Wine Jus 36

10 oz. NATURE'S SOURCE NY STRIP
Truffle Parmesan Fries, Brandy Peppercorn Sauce 46

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

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

VEGETARIAN & VEGAN MENU
Available Upon Request