

## For the Table

LOCAL ARTISAN CHEESE  
*Seasonal Jams & Accoutrements 18*

HEIRLOOM TOMATO & BURRATA  
*Torn Basil, Pink Peppercorn, Smoked Sea Salt, Aged Balsamic 17*

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*

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

## From The Grill

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

STEAK FRITES  
*10 oz. Top Sirloin Steak, 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*

## 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*

BUTTERNUT SQUASH RAVIOLI  
*Roasted Apple, Pecan, Shaved Lanchego, Rosemary Pesto 14/23*

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*

VEGETABLE AREPAS  
*Black Beans, Sweet Potato, Roasted Poblano, Queso Blanco, Salsa Verde Asada 14/23*

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

LOCUST POINT CHICKEN  
*Warm Baby Potato & Bacon Salad, Green Onion, Sour Cherry Jus 27*

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

VERLASSO SALMON  
*Local Plum & Cucumber Salad, Curry Spiced Farro, Basil Yogurt 30*

EGGPLANT MILANESE  
*Tomato Coulis, Aged Balsamic, Parmesan, Tinkerbell Pepper & Arugula Salad 22*

BRAISED BEEF SHORT RIBS  
*Baby Carrot, Brussel Sprouts, Parsnip-Potato Croquettes, Natural Pan Jus 31*

## Entree Salads

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

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

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

## Sides

WARM BABY POTATO & BACON SALAD 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*