

# First Course

## Market Salads

### CITRUS SALAD

Ruby Grapefruit, Blood Orange,  
Kumquats, Feta, Baby Spinach,  
Endive, Pistachio 12

### TUSCAN KALE SALAD

Shaved Apple, Marcona Almonds,  
Barley, Burrata,  
Pomegranate Balsamic 12

### BEET & ARUGULA

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

### BABY ROMAINE

Birchrun Blue Cheese, 1732 Meats Bacon,  
Brioche Croutons, Roasted Red Onion,  
Shaved Radish, Sherry Vinaigrette 12

### CAPE COD MUSSELS

Leeks, Fingerling Potatoes, Thyme,  
Apple Smoked Bacon, Winter Lager,  
Toasted Baguette 14

### YELLOWFIN TUNA TARTARE

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

### GRASS FED BEEF MEATBALLS

Roasted Tomato Ragout,  
Fresh Mozzarella, Toasted Baguette 14

### KENNETT SQUARE MUSHROOM SOUP

Truffle Crème Fraîche, Snipped Chives 10

### SQUASH FRITTERS

Chili Curry Emulsion,  
Pickled Vegetables, Micro Cilantro 12

### BUTTERNUT SQUASH BISQUE

Candied Walnuts, Roasted Apple,  
Cinnamon Mascarpone 9

### OYSTERS ON THE HALF

East or West, Champagne Mignonette  
MP

### HAND MADE RYE GNOCCHI

Braised Green Meadow Farm Beef,  
Tuscan Kale, Grana Padano,  
Toasted Garlic Bread Crumbs 16

### PROSCIUTTO & PERSIMMON

Baby Arugula, Honey Ricotta,  
Lemon Olive Oil, Saba 12

### CARNITAS MAC & CHEESE

Ironstone Creamery Carnitas,  
Carolina BBQ Sauce, Chilies,  
Smoked Cheddar Cheese 13

## For the Table

### LOCAL ARTISAN CHEESE

Seasonal Jams & Accoutrements 18

### CHICKEN LIVER MOUSSE

Red Onion Jam, Whole Grain Mustard,  
Port Gelee, Sourdough Toast 14

### HUMMUS

Roasted Cauliflower, Pine Nuts,  
Golden Raisins 11

### SANDY RIDGE FARM DEVEILED EGGS

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

## Entrees

### CURRIED CATFISH

Shrimp & Cabbage, Shrimp Pancake, Braised Baby Bok Choy,  
Asian BBQ Sauce 27

### IDAHO RAINBOW TROUT

Roasted Cauliflower, Bacon Lardons, Brussels Sprouts Leaves,  
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

Root Vegetable Hash, Beef Bacon, Braised Kale,  
Pickled Cranberries 29

### PAN SEARED MAHI MAHI

Parsnip Nage, Fingerling Potatoes, Poached Kumquat,  
Fennel Salad 32

### VERLASSO SALMON

Braised Red Cabbage, Horseradish Crema, Sweet Potato Cake 29

### SWEET POTATO & BLACK BEAN ENCHILADAS

Roasted Sweet Potato, Black Beans, Salsa Verde, Queso Fresco 24

### SEARED CAULIFLOWER STEAK

Winter Squash Curry, Purple Baby Carrots, Quinoa,  
Lemon Cilantro Yogurt 24

## Sides

FRIED PICKLES 7

KENNETT SQUARE MUSHROOM GRATIN 9

BRUSSEL SPROUTS 9

ROASTED BABY CARROTS 7

TATER TOTS 9

TRUFFLE PARMESAN FRIES 7

## Entree Salads

### THAI STEAK NOODLE SALAD

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

### YELLOWFIN TUNA

Winter Vegetable Slaw, Shiitake 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

### DUROC PORK TENDERLOIN

Carrot Ginger Puree, Coffee Brown Sugar Rub,  
Rosemary Confit Carrots, Pomegranate Port Reduction 27

### 10 oz. ALLEN BROTHERS NY STRIP

Braised Broccoli Rabe, Smoked Cheddar Tater Tots,  
Jalapeño Aioli, Cabernet Demi 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

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