

First Course

- KENNETT SQUARE
MUSHROOM SOUP
Snipped Chives, Truffle Crème Fraîche 10
- PUMPKIN SOUP
Red Kabocha, Brown Butter, Hazelnuts 8
- SANDY RIDGE FARM
DEVEILED EGGS
Chef's Daily Creation of Seasonal Fillings 10
- OYSTERS ON THE HALF*
East or West Coast Oysters, Cocktail Sauce, Fresh Lemon, Mignonette MKP
- SPANISH OCTOPUS
Roman Gnocchi, Heirloom Tomato, Mint & Chili 17
- YELLOWFIN TUNA TARTARE*
Avocado, Sriracha, Sesame Soy Emulsion, True Leaf Micro Cilantro 16
- BURRATA SALAD
Roasted Brussels Sprouts, Guanciale, Shallot Confit, Brown Butter-Maple Vinaigrette 15

Mocktails

- POLMER
Iced Tea, Pomegranate, Honey, Lime 5
- EASY STREET
Lemonade, Blood Orange, Soda 5
- POOCHIE BANG BANG
Mango, Passion Fruit, Honey, Lime, Soda 5
- FAST MACHINE (HOT)
Apple Cider, Caramelized Sugar, Lime, Rosemary 5

For the Table

- LOCAL ARTISAN CHEESE
Seasonal Jams & Accoutrements 18
- ANTIPASTI
Cured Meats, Local Cheese, Traditional Garnish 19
- CRISPY POTATO CAKE
Caramelized Onion, Montasio Cheese, Prosciutto, Horseradish Cream 15
- ROASTED PUMPKIN SEED HUMMUS
Merula Olive Oil, Sumac 11

Market Salads

- PEAR & KALE SALAD
Chiffonade of Kale, Thin Sliced Fennel and Pear, Toasted Pine Nuts, Blue Cheese, Sherry Vinaigrette 13
- CAESAR SALAD
Baby Romaine, Sourdough Croutons, Shaved Grana Padano, Lemon Anchovy Dressing 12
- HONEYCRISP APPLE AND SPINACH SALAD
Dried Cranberries, Pancetta, Feta, Curry Spiced Walnuts, Maple-Dijon Vinaigrette 13
- BEEF & ARUGULA
Shellbark Hollow Goat Cheese, Herb Crème Fraîche, Crispy Polenta "Croutons" 14
- COBB SALAD
Avocado, Blue Cheese, Bacon, Tomato, Hard Boiled Egg, Dijon Vinaigrette 15

- Add a Protein -

- LANCASTER CHICKEN 7
VERLASSO SALMON 12
PACIFIC JUMBO SHRIMP 11
ORGANIC TOFU 6

Soup & Sandwich Duo

- THREE CHEESE GRILLED CHEESE
Fresh Mozzarella, Cheddar & Gruyere, Brioche, Tomato Bisque 15
- OPEN FACED TUNA MELT
Warm Olive Oil Poached Albacore Tuna, Smoked Bacon, Hawarti, Choice of Soup 17
- GREEN MEADOW FARM TURKEY CLUB BLT
Applewood Smoked Bacon, Bibb Lettuce, Tomato, Herb Mayo, Sourdough, Soup of the Day 18

Entree Salads

- PACIFIC JUMBO SHRIMP SALAD
Local Baby Greens, Buttermilk Ranch, Orange Segments, Pickled Cucumber 25
- CRISPY WHITE FISH FRITTERS
Crispy Cod and Potato Fritters, Local Mixed Greens, Marinated Kohlrabi, Fine Herbs, Garlic Aioli 18
- THAI STEAK AND NOODLE SALAD
Marinated Filet Tips, Udon Noodles, Julienned Vegetables, Avocado, Frisee, Arugula, Peanuts, Thai Vinaigrette 25

Sandwiches

- LOCUST POINT FARM CHICKEN SANDWICH
Arugula, Red Bell Pepper-Golden Raisin Chutney, Scallion Goat Cheese, Panini Roll, Mixed Greens 13
- PORK CARNITAS CUBAN
Pulled Pork, Tasso Ham, Swiss Cheese, Kosher Pickles, Chipotle Mostarda, Salt & Vinegar Potato Chips 16
- VEGETABLE SANDWICH
Garlic Braised Kale, Kennet Square Mushrooms, Pickled Onions, Roasted Tomato, Black Truffle-Cheddar Wiz 16
- AVOCADO BLT
Sandy Ridge Fried Egg, Smoked Applewood Bacon, Chipotle Aioli, Brioche, Truffle Parmesan Fries 15
- BLACKENED SHRIMP TACOS
Corn Tortillas, Spicy Aioli, Guacamole, Pico de Gallo, Savoy Cabbage, Pickled Onions, Mixed Greens 16
- GREEN MEADOW DOUBLE CHEDDAR BURGER*
Smoked Bacon Mayo, Bibb Lettuce, Grilled Red Onion, Brioche, Truffle Parmesan Fries 19

ADDITIONS 2 Each

- Sandy Ridge Fried Egg | Green Meadow Farm Bacon
Spicy Epic! Pickles | Kennett Square Mushrooms

Cage Free Eggs

- KENNETT SQUARE MUSHROOM OMELET
Caramelized Onions, Sharp Cheddar 14
- EGG WHITE OMELET
Sliced Avocado, Kennett Square Mushrooms, Hothouse Tomato-Pico de Gallo, True Leaf Micro Cilantro, Cheddar 15
- LANCASTER COUNTY THREE EGG OMELET
Smoked Bacon, Goat Cheese, Oven-Dried Tomatoes, Spinach 14
- HAM AND CHEESE QUICHE
Green Meadow Farm Ham, Gruyere, Cherry Tomatoes, Spinach 16

Sides

- MASHED SWEET POTATOES 9 | PARMESAN TRUFFLE FRIES 8
FRIED PICKLES 7 | TRUFFLED MAC & CHEESE 9 | BRUSSELS & BACON 9