

First Course

- KENNETT SQUARE MUSHROOM SOUP
Snipped Chives, Truffle Crème Fraîche 10
- RED KABOCHA SQUASH SOUP
Hazelnuts, Brown Butter, 8 Year Balsamic, Sage 10
- 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
- YELLOWFIN TUNA TARTARE*
Avocado, Sriracha, Sesame Soy Emulsion, True Leaf Micro Cilantro 16
- BURRATA SALAD
Heirloom Cherry Tomatoes, Basil Seed Vinaigrette, Toasted Breadcrumbs, 8 year Balsamic 15

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

- GRILLED CHICKEN CHOPPED SALAD
Iceberg Lettuce, Roasted Red Peppers, Artichoke, Cucumber, Orzo Pasta, Genoa Salami, Feta Cheese 22
- CRAB LOUIE SALAD
Lump Crab, Baby Romaine, Chopped Egg, Thousand Island Dressing, Crispy Shallots 26
- THAI STEAK AND NOODLE SALAD*
Marinated Filet Tips, Udon Noodles, Julienned Vegetables, Avocado, Frisee, Arugula, Peanuts, Thai Vinaigrette 25

Mocktails

- RAZZY REFF
Iced Tea, Lemonade, Honey, Mint, Raspberry, Lime 5
- WATERLEMONITO
Lemonade, Watermelon, Mint, Soda 5
- BENJI NOJITO
Cucumber, Agave, Mint, Lime, Soda 5
- JAMES DEAR
Cucumber, Jalapeño, Cilantro, Lemongrass, Lime, Soda 5

For the Table

- LOCAL ARTISAN CHEESE
Seasonal Jams & Accoutrements 18
- ANTIPASTI
Cured Meats, Local Cheese, Traditional Garnish 19
- CRISPY POTATO CAKE
Yukon Potatoes, Montasio Cheese, Pickled Pomegranate Vinaigrette, Crispy Prosciutto Chips 15
- ROASTED BEET HUMMUS
Crudites, Grilled Pita, Crispy Lavash 11

Market Salads

- BARTLETT PEAR SALAD
Tusan Kale, Port Wine Poached Pears, Curried Walnuts, Blue Cheese, Cranberry-Orange Vinaigrette 13
- CAESAR SALAD
Baby Romaine, Sourdough Croutons, Shaved Grana Padano, Lemon Anchovy Dressing 12
- LYONNAISE SALAD
Frisee & Shaved Fennel, Crispy Potato, Beef Bacon Lardons, Soft Boiled Egg 13
- BEET & 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

Sandwiches

- LOCUST POINT FARM CHICKEN SANDWICH
Arugula, Red Bell Pepper-Golden Raisin Chutney, Scallion Goat Cheese, Panini Roll, Mixed Greens 15
- PORK CARNITAS CUBAN
Pulled Pork, Tasso Ham, Swiss Cheese, Kosher Pickles, Chipotle Mostarda, Salt & Vinegar Potato Chips 16
- VEGETABLE SANDWICH
Garlic Braised Kale, Kennett 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, Spinach, 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

- BRUSSEL SPROUTS 9 | PARMESAN TRUFFLE FRIES
- FRIED PICKLES 7 | BAKED MAC & CHEESE 9 | DELICATA SQUASH 9