

Bar Menu

Kennet Square Mushroom Soup 8

Truffle Creme Fraiche, Snipped Chives, Pulled Amish Chicken

Glazed Brussels Sprouts 8

Smoked Bacon, Maple Syrup

Bosc Pear Salad 11

Arugula, Blue Cheese, Dried Cherries, Candied Pecans, Sherry Honey Vinaigrette

Garden Salad 11

Greenhouse Tomatoes, Baby Carrots, Winter Vegetables, Green Goddess Dressing

Lancaster Beet Salad 12

Herb Creme Fraiche, Shellbark Hollow Goat Cheese, Crispy Polenta "Croutons" Fried

Fried Pickles 5

Lancaster Dill Pickles, Red Chili Mayo, Garlic Bread Crumbs

Butternut Squash Soup 8

Cinnamon Mascarpone, Granny Smith Apples, Candied Walnuts

Meadow Run Lamb Sliders 13

Roasted Tomato Olive Tapenade, Tzatziki, Feta Cheese

Truffle Parmesan Fries 7

Spicy Aioli, White Truffle Oil, Grated Parmesan

Spicy Yellow Fin Tuna Tartar 14

Branch Creek Micro Cilantro, Sesame Soy Emulsion, Avocado

Double Cheddar Green Meadow Burger 16

Smoked Bacon Mayo, Grilled Red Onion, Toasted Brioche Roll

Local Artisan Cheese Plate 15

Assortment of Locally Made Cheeses, Seasonal Fruit and Accompaniments

Di Bruno Bros Stuffed Cherry Peppers 6

La Quercia Prosciutto, Aged Provolone

Lamb Bolognese 22

Meadow Run Farms Lamb, Severino Rigatoni, Baby Spinach, Basil Ricotta

Half Dozen Oysters on the Half Shell 18

River & Glen's Daily Selection of East or West Coast Sustainable Oysters

Hand Cut Steak Tartar 12

Green Meadow Farm Beef, Local Quail Egg, Purple Mustard, Cornichons

Baked Mac & Cheese 8

Orrechetti, Sharp Cheddar, Preserved Tomatoes

Striped Bass Ceviche 10

Grapefruit Segments, Chilies, Citrus Marinade, Tortilla Chips

Crispy Chicken Tempura 11

Vietnamese Chili Sauce, Roquefort Dressing, True Leaf Micro Celery

In Order To Order To Offer The Highest Quality Seasonal Items, Menus May Change. Our Produce, Meat, Poultry And Fish Come From Farms, Ranches And Fisheries Guided By Principles Of Sustainability.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness