

For the Table

LOCAL ARTISAN CHEESE BOARD

Three Local Cheeses, Seasonal Jam, Honey & Mustard (D,G,N) 18

MARYLAND CRAB DIP

Toasted Pita and Lavash (D,G,S) 18

ROASTED GARLIC HUMMUS

Roasted Tomato, Feta, Za'atar, Grilled Pita, Toasted Lavash (D,G) 12

SKILLET CORN BREAD

Amish Butter, Cape May Sea Salt, Local Honey (D,G) 8

First Course

KENNETT SQUARE MUSHROOM SOUP

White Truffle Oil, Creme Fraiche, Snipped Chives (D,G) 10

SPLIT PEA SOUP

Smoked Pork, Lemon Oil 10

OYSTERS ON THE HALF*

East Coast, Champagne-Black Pepper Mignonette (S) MP

SANDY RIDGE FARMS DEVEILED EGGS

Half Dozen, Cage-Free, Topped with Caviar & Chives 11

YELLOWFIN TUNA TARTARE*

Avocado, Sesame Soy Emulsion, True Leaf Micro Cilantro (G) 18

SMOKED SALMON LATKES

Chive Creme Fraiche (D,G) 16

STRAWBERRY SALAD

Cucumbers, Frisee, Arugula, Feta Cheese, Avocado Mousse, Toasted Almonds, White Balsamic Vinaigrette (D,N) 14

BABY ROMAINE SALAD

Shaved Grana Padano, Caesar Dressing (D,G) 13

SPRING GRAIN SALAD

Farro, Baby Greens, Radishes, Artichokes, Sun-dried Tomatoes, Cheddar, Fennel Sausage, Balsamic Dressing (D,G) 14

BEET & ARUGULA

Shellbark Goat Cheese, Crispy Polenta Croutons, Herb Creme Fraiche (D,G) 14

Mocktails

RPM

Rhubarb, Iced Tea, Lemonade, Lime, Mint 6

MY DARLING

Strawberry, Lemonade, Soda 6

BENJI NO!JITO

Cucumber, Lime, Agave, Mint, Soda 6

JAMES DEAR

Cucumber, Jalapeno, Lime, Agave, Cilantro, Soda 6

Sides

TRUFFLE PARMESAN FRIES

Truffle Oil, Grana, Chives (D,G) 8

MARINATED CUCUMBERS

Fine Herbs, Roasted Peanuts (N) 12

ROASTED POTATOES

Bacon, Peas, Cream (D) 11

FRIED PICKLES

Panko Crusted, Spicy Aioli (G) 7

HOUSE MADE TATER TOTS

Beet Ketchup (G) 8

ROASTED ASPARAGUS

Gribiche, Herbs, Crispy Onions 11

Add Protein

Verlasso Salmon 12 | Locust Point Farm Chicken 7 | Shrimp 11 | Organic Tofu 6

Entrees

GRILLED VERLASSO SALMON

Maryland Lump, Crab, English Peas, Marble Potatoes, Mustard-Creme Fraiche Dressing, Dill, Parsley, Chives (D,S) 34

8 OZ. FILET MIGNON*

Locally Sourced, Shallot Butter, House Made Steak Sauce, Truffle Fries, Arugula Salad (D,G) 49

SMOKED SALMON SALAD

Baby Gem Lettuce, Shaved Asparagus, Pickled Green Beans, Crispy Shallots, Gribiche Sauce (D,G) 22

ROASTED LOCUST POINT FARM HALF CHICKEN

Lemon-Herb Broth, White Beans, Carrots, Shallots (D) 28

14 OZ. STRYKER FARM PORK CHOP

Hoisin Barbecue Sauce, Carrot Ginger Puree, Snow Pea Salad (D) 36

SPICY LAMB BOLOGNESE

Basil Whipped Ricotta, Wilted Spinach, Severino Rigatoni (D,G) 26

HANDMADE ORECCHIETTE

Shaved Baby Carrots, English Peas, Burrata Cheese, Brioche Bread Crumbs, Parmesan Brodo (D,G) 24

CRAB CAKE SANDWICH

Bibb Lettuce, Tzatziki, Brioche Bun, Truffle Fries (D,G,S) 24

GREEN MEADOW FARM DOUBLE CHEDDAR BURGER*

Smoked Bacon Mayo, Bibb Lettuce, Tomato, Grilled Red Onion, Brioche, Truffle Parmesan Fries (D,G) 20

ADDITIONS 2 EACH

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

Dessert

CARROT CAKE

Cream Cheese Icing, Coconut Granola, Pistachio Anglaise (D,G,N) 12

MIXED BERRY CREAM PUFF

Lemon Mascarpone Mousse, Mixed Berry Compote, White Chocolate Sauce (D,G) 12

ICE CREAM 7.5

VANILLA BEAN CREME BRULEE

Espresso Shortbread (D,G) 10

CHOCOLATE TURTLE BROWNIE

Malted Pecans, Caramel Sauce, Ice Cream (D,G,N) 12

COOKIE JAR

Assorted House-baked Cookies, Cold Milk (D,G,N) 10

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

Due to Limited Seating We Kindly Request Guests Limit Themselves to 1 Hour and 30 Minutes Dining Time