

## 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) 19

### ROASTED GARLIC HUMMUS

Roasted Tomato, Feta, Za'atar, Grilled Pita, Toasted Lavash (D,G) 14

### 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) 12

### 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

### BEEF & 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) 9

### MARINATED CUCUMBERS

Fine Herbs, Roasted Peanuts (N) 11

### ROASTED POTATOES

Bacon, Peas, Cream (D) 11

### FRIED PICKLES

Panko Crusted, Spicy Aioli (G) 8

### HOUSE MADE TATER TOTS

Beet Ketchup (G) 8

### ROASTED ASPARAGUS

Gribiche, Herbs, Crispy Onions 11

## Add Protein

Verlasso Salmon 12 | Locust Point Farm Chicken 9 | Shrimp 11 | Organic Tofu 6

## Entrees

### VERLASSO SALMON

Maryland Lump Crab, English Peas, Fingerling 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

### LOCUST POINT FARM ROASTED HALF CHICKEN

Lemon-Herb Broth, White Beans, Baby 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) 21

### 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