

For the Table

GOAT CHEESE
WHIPPED RICOTTA
Balsamic Macerated Strawberries,
Hazelnut, Basil, Sourdough (D,G,N) 17

LOCAL ARTISAN CHEESE
Jams & Accoutrements (D,G,N) 19

CRAB DIP
Oven Roasted Tomatoes, Local Herbs,
Toasted Sourdough (D,G, S) 24

ROASTED GARLIC HUMMUS
Epic Pickles Giardiniera, Grilled Pita,
Lavash Chips (G) 14

First Course

KENNETT SQUARE
MUSHROOM SOUP
Truffle Crème Fraiche,
Snipped Chives (D,G) 13

YELLOW TOMATO
GAZPACHO
Compressed Watermelon & Cucumber
Salad, Chili Oil (G) 12

HOUSE MADE SOFT
PRETZEL BREAD
Stout Grain Mustard Butter,
PA Noble Cheddar (D,G) 11

SANDY RIDGE
DEVEILED EGGS
Assortment of Seasonal Fillings 11

YELLOWFIN TUNA TARTARE
Avocado, Sriracha, Sesame Soy, Cilantro (G) 18

JUMBO SHRIMP COCKTAIL
Fresh Horseradish, Guindilla Peppers (S) 24

OYSTERS ON THE HALF
Cocktail, Shallot Mignonette, Lemon (S) MP

PORK BELLY BAO BUNS
Pickled Vegetable, Sriracha Aioli (G,S) 16

HEIRLOOM TOMATOES
Blackberries, Arugula. Basil, Saba,
Olive Oil, Torn Bread (G) 15

ADD PROTEIN Chicken 9 | Organic Tofu 6 | Pacific Shrimp 12
Verlasso Salmon 13 | Grilled Sirloin 15

Market Salads

BEET & ARUGULA
Shellbark Hollow Goat Cheese,
Herb Crème Fraiche,
Crispy Polenta 'CROUTONS' (D) 14

CAESAR SALAD
Romaine, Red Endive,
Sourdough Crouton, Parmesan Tuile,
Lemon Anchovy Dressing (D,G) 13

GREEK SALAD
Gem Lettuce, Olives, Feta Cheese,
Roasted Peppers, Artichoke Barigoule,
Marinated Red Onion 14

Entrees

VERLASSO SALMON
Eggplant Caponata, Zucchini Fritter,
Basil Creme Fraiche (D) 31

GRILLED SHRIMP SALAD
Local Young Lettuces, Heirloom Tomato, Avocado,
Smoked Bacon, Chipotle Ranch (D,S) 28

IDAHO RAINBOW TROUT
Green Beans, Caramelized Shallots,
Kennett Square Mushroom, Hazelnut Brown Butter,
Grilled Lemon (D,N) 30

PAN SEARED SCALLOPS
Jersey Corn & White Bean Succotash, Romesco Sauce,
Crispy Pork Belly (N,S,D,G) 48

STEAK FRITES
14 oz NY Strip Center Cut, Truffle Parmesan French Fries,
Watercress Salad, Pickled Shallot Butter (D) 58

CHIPOTLE GLAZE MEATLOAF
PA Noble Cheddar & Broccoli Loaded Potato Skin (D,G) 29

SPICY LAMB BOLOGNESE
Severino Rigatoni, Jersey Crushed Tomatoes,
Wilted Spinach, Basil Ricotta (D,G) 16 / 27

CORN & CRAB RAVIOLIS
Roasted Poblano, Blistered Corn, Red Onion Mojo,
Farmers Cheese, Jersey Corn Butter Broth (D,G,S) 29

DOUBLE CUT PORK CHOP
Summer Vegetable Peperonata, Herb Oil.
Honey Balsamic Glaze 49

SPICY THAI STEAK SALAD
Chilled Tenderloin Tips, Udon Noodles, Shiitake Mushrooms,
Peanuts, Baby Greens, Julienne Vegetables,
Cilantro Lime Vinaigrette (G,N) 29

VEGAN CHEESE BURGER
Plant Based Burger, Cheddar, Pickles, Onion,
1000 Island Sauce, Sesame Seed Bun, Fries (G) 24

“CHICKEN & FRIES”
1/2 Roasted Freebird Chicken, Smoked Jalapeno Honey,
Summer Vegetable “Fries”, Scallion Buttermilk (D,G) 31

EGGPLANT MILANESE
Jimmy Nardello Pepper Relish, Smoked Raisins,
Frisee & Olive Salad (G) 24

GREEN MEADOW FARM
DOUBLE CHEDDAR BURGER
Smoked Bacon Mayo, Bibb Lettuce, Grilled Red Onions,
Brioche, Truffle Parmesan Fries (D,G) 22

BURGER ADDITIONS 2 Each
Cage Free Farm Egg
Spicy Epic Pickles
Baker's Thick Cut Bacon
Kennett Square Mushrooms

Market Sides

GLAZED CUCUMBERS
Sweet & Sour Glaze, Peanuts, Mixed Herbs (N) 9

CHARRED ZUCCHINI 10
Red Chermoula, Lemon Yogurt, Honey, Cashew Nuts (D,N)

ROASTED MUSHROOMS 9
Bread Crumbs, Sherry Aioli

TRUFFLE PARMESAN FRIES
Spicy Mayo (D,G) 9

HEIRLOOM TOMATOES 9
Olive Oil, Sea Salt Basil

FRIED PICKLES 7

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

20% Gratuity will be added to Parties 5 or more