

For the Table

WHIPPED FETA

Shallot & Garlic Confit, Olives,
Pine Nuts, Sourdough (D,G) 18

LOCAL ARTISAN CHEESE

Seasonal Jams & Accompaniments
(D,G,N) 18

**ROASTED GARLIC
HUMMUS V**

Kalamata Olive Relish, Olive Oil,
Grilled Pita, Lavash Chips (G) 15

~ First Course ~

SANDY RIDGE FARMS DEVEILED EGGS

Cage-Free Eggs, Chives 12

KENNETT SQUARE MUSHROOM SOUP

Snipped Chives, Truffle Crème Fraîche (D,G) 13

BUTTERNUT SQUASH BISQUE

Green Apple Slaw, Pecans (D,N) 13

LOCAL ARTISAN CHEESE

Seasonal Jam & Accompaniments (D,G,N) 18

BUFFALO CAULIFLOWER

Black Pepper Ranch, Celery, Birchrun Blue Cheese
Crumble (D,G) 15

~ Market Salads ~

BEET & ARUGULA

Shellbark Goat Cheese, Crispy Polenta Croutons,
Herb Crème Fraîche (D,G) 14

WINTER HARVEST SALAD

Highland Orchard Pear, Roasted Squash,
Mushrooms, Winter Greens, Scallions, Hazelnuts,
Smoked Maple Dressing (N) 14

HONEY CRISP APPLE SALAD

Eagle Road Farm Tuscan Kale, Avocado,
Red Onion, Honey Mustard, Blue Cheese Crumbles,
Walnut Brittle (D,N) 14

ADD Organic Tofu 6

Entrees

UDON NOODLE SALAD V

Organic Tofu, Udon Noodles,
Shiitake Mushrooms, Peanuts,
Baby Greens, Julienne Vegetables,
Cilantro Lime Vinaigrette (G,N) 22

MUSHROOM RAVIOLI

Kennett Square Mushrooms, Scallions,
Crispy Parmesan, Sherry Cream (D,G) 25

VEGAN CHEESEBURGER V

Plant Based Burger, Cheddar, Pickles,
Onion, 1000 Island Sauce, Sweet Potato
Bun, Fries (G) 24

ROASTED MUSHROOMS

Truffle Bread Crumbs, Sherry Aioli (D,G) 9

BRUSSELS SPROUTS

Maple Syrup, Sea Salt (G) 12

FRIED PICKLES

Garlic Panko Crusted, Spicy Mayo (G) 8

*Seasonal
Sides*

TRUFFLE PARMESAN FRIES

Truffle Oil, Grana Padano, Chives (D,G) 10

WHIPPED SWEET POTATOES

Candied Pecans, Toasted Marshmallow (D,N)

V - Denotes Can Be Prepared Vegan

A 3% credit card convenience fee is applied to all checks, unless using debit cards or cash
20% Gratuity will be added to Parties 6 or more