

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**

Pickled Vegetables, Olive Oil,
Grilled Pita, Lavash Chips (G) 15

~ First Course ~

SANDY RIDGE FARMS DEVEILED EGGS

Cage Free Eggs, Chive 11

KENNETT SQUARE MUSHROOM SOUP

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

BUTTERNUT SQUASH BISQUE

Green Apple Slaw, Pecans (D,N) 13

LOCAL ARTISAN CHEESE

Seasonal Jams & 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

HONEY CRISP APPLE SALAD

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

AUTUMN WALDORF SALAD

Local Pear, Crispy Brussels, Grapes, Spiced Pecans,
Pomegranate, Pickled Shallots, Yogurt Dressing (D,N) 14

ADD Organic Tofu 6

Entrees

UDON NOODLE SALAD V

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

ORECCHIETTE PASTA

Broccoli Rabe, Oven Roasted Tomato,
Parmesan Brodo, Herb Breadcrumbs
(D,G) 22

VEGAN CHEESE BURGER 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, Bacon, Sea Salt (G) 12

FRIED EP!C PICKLES

Spicy Aioli (G) 8

*Seasonal
Sides*

TRUFFLE PARMESAN FRIES

Truffle Oil, Grana, 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