

- To Share -

BREAD BASKET

House Made Hawaiian Rolls, Sea Salt Whipped Butter, Hot Honey (D,G) 11

LOCAL ARTISAN CHEESE

Choice of Three, Seasonal Accompaniments (D,G,N) 20
Additional Cheese +6

DOGGIE IN A BLANKET

Foot Long All Beef Hot Dog, House Made Pretzel Bread, Local & House Made Condiments (D,G) 22

FARMHOUSE SNACK BOARD

Locally Cured Meat, Cheese, Deviled Eggs, Nuts, Pickles, Chips, and Accoutrements (D,G,N) 24

WHIPPED FETA

Marinated Heirloom Baby Tomatoes, Basil Pesto, Aged Balsamic, Toasted Sourdough (D,G) 18

CARAMELIZED ONION DIP

House Made Ranch Potato Chips, Spring Veggie Crudit  (D) 17

KENNETT SQUARE

MUSHROOM SOUP
Truffle Cr me Fra che, Chives (D) 15

CARROT GINGER BISQUE

Sweet & Spicy Pepitas, Micro Cilantro 14 🐾

FRENCH ONION SOUP

Sourdough Crouton, Melted Swiss & Provolone (D,G) 16

FRIED PICKLES

Panko Crusted Kosher Dill Pickle Spears, Spicy Aioli 12

SANDY RIDGE FARM

DEVILED EGGS
Traditional Filling, Crispy Shallots, Smoked Paprika (G) 12

YELLOWFIN TUNA TARTARE*

Avocado, Sriracha, Sesame Soy Emulsion, Micro Cilantro (G) 20

BABY SPINACH SALAD

Fifer's Farm Strawberries, Candied Pecans, Red Onion, Blue Cheese, Lemon Poppyseed Vinaigrette (D,N) 15

OYSTERS ON THE HALF*

Cocktail Sauce, Lemon, Mignonette (S) 22

ROTISSERIE CHICKEN WINGS

Special Dry Rub, Epic Spicy Pickles, Blue Cheese Dressing (D) 17

LITTLE GEM LETTUCE SALAD

Eagle Road Farm Carrots, Toasted Pistachios, Pickled Onion, Green Goddess Dressing (D,N) 14

BEET & ARUGULA SALAD

Shellbark Hollow Goat Cheese, Herb Cr me Fra che, Crispy Polenta 'Croutons' (D) 15

CAESAR SALAD

Romaine, Red Endive, Sourdough Croutons, Parmesan, Lemon Anchovy Dressing (D,G) 14

ADD PROTEIN TO SALAD:

Free-Range Chicken Breast 9
Pacific Shrimp 12
Organic Tofu 7 🐾
Verlasso Salmon 14
Black Rock Farm Steak 19

Farm Features

FIFER'S FARM ASPARAGUS

Chargrilled, Caesar Dressing, Parmesan, Crouton Crumble (D,G) 12

**SEPTEMBER FARM
CHEDDAR CHEESE CURDS**

Tempura Fried, Hot Honey Drizzle, Horseradish Cream (D) 16

FERNBROOK FARMS SPRING PEAS

Pea Falafel, Cucumber & Tomato Salad, Tzatziki 14 🐾

KING'S FARM CREAMER POTATO

House Made Pierogies, Local Cheddar, Bacon, Onion, Brown Butter, Sour Cream (D,G) 16

Entrees

**ROTISSERIE ROASTED GIANNONE
HALF CHICKEN**

Spring Onion Chicken Jus, Amish Style Potato Salad 30

SEAFOOD PRIMAVERA

Bay Scallops, Shrimp, Asparagus, Peas, Tomato, House-Made Rotini, Pesto Cream, Parmesan Breadcrumbs (D,G,S) 30
Vegetarian 20

BUTCHER'S CUT*

Chef's Daily Selection of Sustainably-Sourced Protein, Seasonal Accompaniments MP

SPICY LAMB BOLOGNESE

House-Made Rigatoni, Jersey Crushed Tomatoes, Wilted Spinach, Basil Whipped Ricotta (D,G) 28

CAULIFLOWER MILANESE

Baby Bella Mushroom & Tomato Ragu, Smoked Raisin & Baby Arugula Salad, Aged Balsamic 25 🐾

RAINBOW TROUT

Green Beans, Almonds, Carrot Puree, Lemon, Brown Butter Vinaigrette (D,N) 30

SPICY THAI NOODLE SALAD

Homemade Udon Noodles, Baby Greens, Julienne Vegetables, Shiitakes, Peanuts, Cilantro Lime Vinaigrette (G,N)
With Chilled Beef Tenderloin 29
With Organic Tofu 23 🐾

JERSEY FLOUNDER PICCATA

Creamy Crab & Broccoli Orzo, Lemon Capers Butter Sauce (D,G,S) 39

8 OZ CENTER CUT FILET MIGNON*

Birchrun Hills Farm Blue Cheese Butter, Smokey Onions, Asparagus (D) 59

IMPOSSIBLE PATTY MELT

Smoked Onion Jam, Spicy Pickles, Creamy Pepper Sauce, Vegan Provolone, Sourdough, French Fries (G) 27

VERLASSO SALMON

New Potato & Spring Onion Cake, Wilted Spinach, Bearnaise Sauce (D) 33

ASIAN BBQ PORK RIBS

Local Pea, Cabbage, Cucumber & Chilled Rice Noodle Salad (G) 30

GREEN MEADOW FARM BEEF MEATLOAF

Country Style Mashed Potatoes, Swiss Chard, Crispy Onions, Mushroom Gravy (D,G) 29

**IVY CITY SMOKED SALMON
CHOPPED SALAD**

Local Greens, Pickled Tinkerbelle Peppers, Everything Bagel Spice, Pumpernickel Croutons, Creamy Horseradish Dressing (D,G) 27

**WHITE DOG 'DOUBLE CHEDDAR'
BURGER***

Green Meadow Farm Smoked Bacon Mayo, Bibb Lettuce, Tomato, Grilled Red Onion, Brioche, Truffle Parmesan Fries (D,G) 27

BURGER ADDITIONS +2:

Cage-Free Egg
Epic Spicy Pickles
Black Pepper Bacon
Kennett Square Roasted Mushrooms

*Consuming raw or under-cooked seafood, shellfish, eggs or meats increases the risk of food borne illness. A 3% credit card surcharge is applied to all checks, unless using debit cards or cash | 20% Gratuity will be added to Parties 6 or more.