

~ *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

PRINCE EDWARD ISLAND MUSSELS

Summer Herbs, Lemon, Garlic Grilled Bread, Choice of Red Tomato or White Wine Broth (D,G,S) 25

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, Farm Fresh Veggie Crudit  (D) 17

FRIED PICKLES

Panko Crusted Kosher Dill Pickle Spears,

KENNETT SQUARE MUSHROOM SOUP

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

YELLOW TOMATO GAZPACHO

Sugar Baby Watermelon, Chili Oil (G) 15 🐾

HOUSE MADE PIEROGIES

PA Noble Cheddar, Crispy Bacon, Summer Peppers, Green Onions, Brown Butter, Sour Cream (D,G) 16

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

ROTISSERIE CHICKEN WINGS

Smoked Cherry BBQ Sauce, Pickled Summer Veggies 17

OYSTERS ON THE HALF*

Cocktail Sauce, Lemon, Champagne Mignonette (S) 22

BERRY SALAD

Farmer’s Market Greens, Shallots, Candied Sunflower Seeds, Birchrun Blue Cheese, Honey Raspberry Vinaigrette (D) 15

LITTLE GEM SALAD

Buzby Farm Cucumbers, Heirloom Tomatoes, Pistachios, Pickled Onion, Green Goddess (D,N) 15

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) 15

ADD PROTEIN TO SALAD:

Free Range Chicken Breast 10
Pacific Shrimp 13
Organic Tofu 7 🐾
Verlasso Salmon 15
Black Rock Farm Steak 20

Farm Features

FIFER ORCHARD PEACH & CHERRY TOMATO BRUSCHETTA

Basil Whipped Ricotta, Local Honey, Grilled Sourdough (D,G) 16

LANCASTER FARM CORN FRITTERS

Mexican Street Corn, Chipotle Sour Cream, Cotija Cheese, Tajin (D) 14

SEPTEMBER FARM CHEDDAR CHEESE CURDS

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

ALSTEDE FARM SUGAR SNAP PEAS

Skillet Charred, PA Maple-Chili Crisp, Lime 12 🐾

Entrees

SEAFOOD CAVATELLI

Bay Scallops, Shrimp, Corn, Zucchini, Tomato, Basil Pesto Cream, Lemon Breadcrumbs (D,G,S) 31
Vegetarian (D,G) 22

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

RAINBOW TROUT

Grilled Corn & Tasso Ham Succotash, Summer Pepper Relish (D) 30

SPICY THAI NOODLE SALAD*

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 Caper Butter Sauce (D,G,S) 39

ROTISSERIE ROASTED GIANNONE HALF CHICKEN

Amish Style Potato Salad, Bacon Smothered Green Beans, BBQ Chicken Jus (D) 32

VERLASSO SALMON

Corn Crust, Zucchini & Cucumber Salad, Marinated Tomatoes, Creamy Basil Dressing (D) 33

14 OZ DEMKOTA RIBEYE *

Herb Compound Butter, Truffle Parmesan Fries, Petite Salad, House Steak Sauce (D) 65

STICKY ASIAN PORK RIBS

Char Sui BBQ Glaze, Oak Grove Farm Watermelon & Cucumber Salad, Sesame Crusted Steamed Rice (G) 30

JURGIELEWICZ FARM DUCK BREAST*

Creamy Corn Grits, Snap Peas, Sweet & Sour Cherry Duck Jus (D) 41

BLACKENED SHRIMP ABLT SALAD

Seasonal Greens, Heirloom Tomato, Avocado, Smoked Bacon, Chipotle Ranch, Crispy Corn Crunch (D,S) 28

IMPOSSIBLE PATTY MELT

Smoked Onion Jam, Spicy Pickles, Creamy Pepper Sauce, Vegan Provolone, Sourdough, French Fries (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
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.