

~ *To Share* ~

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

CARAMELIZED ONION DIP
House Made Ranch Potato Chips, Spring Vegetable Crudit  (D) 17

GREEN MEADOW FARM BEEF CHILI CHEESE DIP
Sharp Cheddar, Pico De Gallo, Pickled Jalapeno, Crispy Corn Tortillas (D) 18

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

CHARCUTERIE BOARD
Locally Cured Meats & Cheeses, Truffled Honey, Local Jam, Marcona Almonds, Grilled Sourdough (D,G,N) 26

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

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

CARROT GINGER 🐾
Sweet & Spicy Pepitas, Micro Cilantro 14

FRENCH ONION SOUP
Sourdough Croutons, Melted Swiss & Provolone (D,G) 16

FRIED PICKLES
Panko Crusted Kosher Dill Pickle Spears, Spicy Aioli (G) 12

SANDY RIDGE FARM DEVEILED EGGS
Cage-Free Eggs, Chef’s Assortment of Seasonal Fillings 12

HOUSE MADE SPRING POTATO PIEROGIES
PA Noble Cheddar, Caramelized Onions, Bacon, Herb Brown Butter, Sour Cream (D,G) 16

YELLOWFIN TUNA TARTARE*
Avocado, Sriracha, Sesame Soy Emulsion, Micro Cilantro (G) 20

OYSTERS ON THE HALF*
Cocktail Sauce, Lemon, Mignonette (S) 22

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

BEE & ARUGULA
Shellbark Hollow Goat Cheese, Herb Cr me Fra che, Crispy Polenta ‘Croutons’ (D) 15

BABY SPINACH SALAD
Fifer’s Farm Strawberries, Candied Pecans, Red Onion, Blue Cheese, White Balsamic Vinaigrette (D,N) 15

CAESAR SALAD
Romaine, Red Endive, Sourdough Crouton, 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

..... *Farm Features*

KING’S FARM CREAMER POTATOES
Loaded Potatoes, Buttery Pie Crust, Bacon, Scallions, Cheddar (D,G) 14

FIFER’S FARM ASPARAGUS
Chargrilled, Poppy Seed Ranch Dressing, Fried Onion Crumble (D,G) 12

SEPTEMBER FARM CHEDDAR CHEESE CURDS
Tempura Fried, Hot Honey Drizzle, Horseradish Cream (D) 16

LOCUST POINT CHICKEN
Crispy Chicken Wings, Special Dry Rub, Spicy Pickles, Blue Cheese Dressing (D) 17

..... *Entrees*

GIANNONE HALF CHICKEN
Country Style Mashed Potatoes, Spring Onion Chicken Jus (D) 30

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

BLACKENED SHRIMP ABLT SALAD
Local Greens, Heirloom Tomato, Avocado, Black Pepper Bacon, Chipotle Ranch, Crispy Corn Crunch (D,S) 28

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 Ricotta (D,G) 28

GREEN MEADOW FARM BEEF MEATLOAF
Brown Sugar Chipotle Glaze, Broccoli, Twice Baked Potato, Local Cheddar (D,G) 29

RAINBOW TROUT
Creamed English Peas, Baby Bella Mushrooms, Crispy Prosciutto, Rye Croutons, Lemon (D,G) 29

FISH & CHIPS
Crispy Batter, Cabbage & Pickle Slaw, Lemon, Tartare Sauce, Malt Vinegar, Wedge Fries 30

VERLASSO SALMON
New Potato & Onion Crust, Asparagus, Bearnaise Sauce (D,G,) 33

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 🐾

ASIAN BBQ PORK RIBS
Local Pea, Cabbage, Cucumber & Chilled Rice Noodle Salad (G) 29

IVY CITY SMOKED SALMON CHOPPED SALAD
Local Greens, Pickled Tinkerbell Peppers, Everything Bagel Spice, Pumpernickel Croutons, Creamy Horseradish Dressing (D,G) 27

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 EACH:
Cage-Free Egg, Spicy Ep!c Pickles
Black Pepper Bacon, Kennett Square Mushrooms,