

Share

First Course

- MARYLAND CRAB DIP  
Oven Roasted Tomatoes, Local Herbs,  
Toasted Baguette (D,G,S) 24
- PIMENTO CHEESE SPREAD  
Country Ham, Homemade Bread & Butter  
Pickles, Toasted Baguettes (D,G) 19
- LOCAL ARTISAN CHEESE  
Jams & Accoutrements (D,G,N) 19
- ROASTED RED PEPPER  
& WALNUT DIP  
Pomegranate Seeds, Toasted  
Walnuts, Pita, Lavash (G,N) 15

- KENNETT SQUARE  
MUSHROOM SOUP  
Truffle Crème Fraîche, Chives (D,G) 13
- SPLIT PEA SOUP  
Toasted Breadcrumbs,  
Lemon Oil (G) 12
- HAWAIIAN ROLLS  
Sea Salt, Honey Butter (D,G) 10
- YELLOWFIN TUNA  
TARTARE\*  
Avocado, Sriracha,  
Sesame Soy Emulsion, Cilantro (G) 18

- SANDY RIDGE  
DEVEILED EGGS  
Chef's Assortment of Seasonal Fillings 11
- DUCK POTSTICKERS  
Orange Sesame Glaze,  
Napa Cabbage Salad (G) 16
- MUSHROOM FLATBREAD  
Wild Mushrooms, Caramelized Onions,  
Goat Cheese (D,G) 17
- OYSTERS ON THE HALF\*  
Cocktail, Shallot Mignonette, Lemon (S) MP

Market Salads

- CAESAR SALAD  
Romaine, Red Endive, Sourdough Croutons, Parmesan,  
Lemon Anchovy Dressing (D,G) 13
- FIFER FARMS STRAWBERRY SALAD  
Baby Spinach, Red Endive, Feta Cheese,  
Candied Walnuts, Red Onions,  
White Balsamic Vinaigrette (D,N) 14

- BEET & ARUGULA  
Shellbark Hollow Goat Cheese, Herb Crème Fraîche  
Crispy Polenta 'Croutons' (D) 14
- SPRING VEGETABLE SALAD  
Grilled Asparagus, Spring Peas, Roasted Tomatoes,  
Baby Arugula, Whipped Goat Cheese,  
Balsamic Vinaigrette, Grana Padano (D) 14

ADD PROTEIN Chicken 9 | Organic Tofu 6 | Pacific Shrimp 12 | Verlasso Salmon 15

Entrees

- VERLASSO SALMON  
New Potatoes, Spring Vegetables,  
Wild Mushrooms, English Pea Puree,  
Hazelnut Brown Butter (D,N) 31
- RAINBOW TROUT  
Pea & Radish Salad,  
Spring Onion Remoulade 29
- FISH & CHIPS  
Alaskan Cod, Red Cabbage Slaw, Old Bay Fries,  
Lemon Caper Tartar Sauce (G) 29
- SPICED RUBBED MAHI MAHI  
Charred Broccoli, Ginger-Garlic Butter, Orange Glaze (D) 36
- 10 OZ PORK SHOULDER STEAK  
BBQ Rub, Warm Potato Salad,  
Collard Greens, Herb Chimichurri 32
- CHICKEN POT PIE  
Roasted Freebird Chicken, Roasted Vegetables,  
Pastry Crust (D,G) 28
- SPICY LAMB BOLOGNESE  
Severino Rigatoni, Jersey Crushed Tomatoes,  
Wilted Spinach, Basil (D,G) 27
- GREEN MEADOW FARM  
BEEF MEATLOAF  
Brown Sugar Chipotle Glaze,  
Broccoli Twice Baked Potato, Local Cheddar (D,G) 29

- JURGIELEWICZ DUCK BREAST  
Wild Rice & Spring Vegetable Pilaf, Truffle Jus (D) 40
- SHRIMP GRAIN BOWL  
Ancient Grains, Marinated Tomato Salad,  
Asparagus, Roasted Red Peppers & Olive Relish,  
Feta Cheese, Sunflower Seeds,  
Red Wine Vinaigrette (D,G,S) 27
- 14 OZ 1855 BLACK ANGUS  
NEW YORK STRIP  
Truffle Parmesan French Fries, Baby Arugula,  
Pickled Shallot Butter, Steak Sauce (D,G) 56
- THAI STEAK NOODLE SALAD  
Chilled Tenderloin Tips, Udon Noodles,  
Shiitake Mushrooms, Spiced Peanuts,  
Baby Greens, Julienne Vegetables,  
Cilantro Lime Vinaigrette (G,N) 29
- VEGAN CHEESE BURGER  
Plant Based Burger, Cheddar, Pickles, Onion,  
1000 Island Sauce, Sweet Potato Bun, Fries (G) 24
- GREEN MEADOW FARM  
DOUBLE CHEDDAR BURGER\*  
Smoked Bacon Mayo, Bibb Lettuce, Tomato Grilled Red Onion,  
Brioche Bun, Truffle Parmesan Fries (D,G) 24

ADDITIONS 2 Each  
Sandy Ridge Fried Egg, Green Meadow Farm Bacon,  
Spicy Ep!c Pickles, Kennett Square Mushrooms

- ASPARAGUS PICCATA (D, G) 10
- HASSELBACK CARROTS  
Pureed, Brown Butter, Chipotle Honey (D) 9
- TRUFFLE FRIES (G) 9

Sides for Two

- GLAZED BROCCOLI  
Orange-Ginger Glaze 9
- ROASTED MUSHROOMS  
Truffle Bread Crumbs, Sherry Aioli (D,G) 9
- FRIED EP!C PICKLES (G) 8

Consuming raw or under cooked seafood, shellfish, eggs or meats increases the risk of food borne illness.

A 3% credit card processing fee is applied to all checks, unless using debit cards or cash

20% Gratuity will be added to Parties 6 or more