

*~ 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, Farm
Fresh Veggie Crudit  (D) 18

RED OR WHITE

Bang Island Mussels, Summer Herbs,
Garlic Grilled Bread, Choice of Spicy
Marinara OR White Wine Broth (D,G,S)
28

WHIPPED FETA

Marinated Heirloom Baby Tomatoes,
Basil Pesto, Aged Balsamic, Toasted
Sourdough (D,G) 19

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

**YELLOW TOMATO
GAZPACHO**

Sugar Baby Watermelon, Chili Oil (G) 15 🐾

FRENCH ONION SOUP

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

FRIED PICKLES

Panko Crusted Kosher Dill Pickle Spears,
Spicy Aioli 12

**SANDY RIDGE FARM
DEVEILED EGGS**

Cage Free Eggs, Chef's Assortment of
Seasonal Fillings (G) 12

OYSTERS ON THE HALF*

Cocktail Sauce, Lemon, Champagne
Mignonette (S) 22

**LOCUST POINT CHICKEN
WINGS**

Special Dry Rub, Pickles, Blue Cheese
Dressing (D) 18

*~ First Course ~***YELLOWFIN TUNA
TARTARE***

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

**LITTLE GEM LETTUCE
SALAD**

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

BEEF & ARUGULA

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

BERRY SALAD

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

CAESAR SALAD

Romaine, Red Endive, Sourdough Crouton,
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

*Farm Features***AMISH TOMATO PIE**

Cedar Meadow Farm Tomatoes, Cheddar,
Aged Balsamic, Basil (D,G) 14

**SEPTEMBER FARM CHEDDAR
CHEESE CURDS**

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

MEXICAN STYLE STREET CORN

Lancaster Farm Fresh Co-op Corn, Off the Cobb,
Spicy Aioli, Cotija Cheese (D) 13

ALSTED FARM SUGAR SNAP PEAS

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

*Entrees***GIANNONE HALF CHICKEN**

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

SEAFOOD CAVATELLI

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

BLACKENED SHRIMP ABLT SALAD

Local Greens, Heirloom Tomato, Avocado, Smoked 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

SPICY THAI NOODLE SALAD*

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

VERLASSO SALMON

Summer Harvest Ratatouille, Charred Lemon, Balsamic 33

RAINBOW TROUT

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

FISH & CHIPS

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

STICKY ASIAN PORK RIBS

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

BUFFALO CHICKEN SALAD WEDGE

Iceberg Lettuce, Grape Tomatoes, Blue Cheese, Smoked Bacon,
Crispy Onions, Saba, Olive Oil (D) 24

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 Pickles

Black Pepper Bacon, Kennett Square 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.