

~ <i>To Share</i> ~		~ <i>First Course</i> ~	
LOCAL ARTISAN CHEESE Choice of Three, Seasonal Accompaniments (D,G,N) 20 <i>Additional Cheese +6</i>	:	KENNETT SQUARE MUSHROOM SOUP Truffle Crème Fraîche, Chives (D) 15	YELLOWFIN TUNA TARTARE* Avocado, Sriracha, Sesame Soy Emulsion, Micro Cilantro (G) 20
		YELLOW TOMATO GAZPACHO Sugar Baby Watermelon, Chili Oil (G) 15 🐾	LITTLE GEM LETTUCE SALAD Buzby Farm Cucumbers, Heirloom Tomatoes, Pistachios, Pickled Onion, Green Goddess (D,N) 15
		FRENCH ONION SOUP Sourdough Croutons, Melted Swiss & Provolone (D,G) 16	BEET & ARUGULA Shellbark Hollow Goat Cheese, Herb Crème Fraîche, Crispy Polenta ‘Croutons’ (D) 15
		FRIED PICKLES Panko Crusted Kosher Dill Pickle Spears, Spicy Aioli 12	BERRY SALAD Market Greens, Candied Sunflower Seeds, Shallots, Birchrun Blue Cheese, Honey Raspberry Vinaigrette (D) 15
CARAMELIZED ONION DIP House Made Ranch Potato Chips, Farm Fresh Veggie Crudité (D) 18	:	SANDY RIDGE FARM DEVEILED EGGS Cage Free Eggs, Chef’s Assortment of Seasonal Fillings (G) 12	CAESAR SALAD Romaine, Red Endive, Sourdough Crouton, Parmesan, Lemon Anchovy Dressing (D,G) 15
PRINCE EDWARD ISLAND MUSSELS Summer Herbs, Lemon, Garlic Grilled Bread, Choice of Red Tomato or White Wine Broth (D,G,S) 25	:	OYSTERS ON THE HALF* Cocktail Sauce, Lemon, Champagne Mignonette (S) 22	ADD PROTEIN TO SALAD: Free-Range Chicken Breast 10 Pacific Shrimp 13 Organic Tofu 7 🐾 Verlasso Salmon 15
WHIPPED FETA Marinated Heirloom Baby Tomatoes, Basil Pesto, Aged Balsamic, Toasted Sourdough (D,G) 19	:	LOCUST POINT CHICKEN WINGS Special Dry Rub, Pickles, Blue Cheese Dressing (D) 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	:		

..... <i>Farm Features</i>	
AMISH TOMATO PIE Cedar Meadow Farm Tomatoes, Cheddar, Aged Balsamic, Basil (D,G) 14	MEXICAN STYLE STREET CORN Lancaster Farm Fresh Co-op Corn, Off the Cobb, Spicy Aioli, Cotija Cheese (D) 13
SEPTEMBER FARM CHEDDAR CHEESE CURDS Tempura Fried, Hot Honey Drizzle, Horseradish Ranch (D) 16	ALSTED FARM SUGAR SNAP PEAS Skillet Charred, PA Maple-Chili Crisp, Lime 12 🐾

..... <i>Entrees</i>	
GIANNONE HALF CHICKEN Amish Style Potato Salad, Bacon Smothered Green Beans, BBQ Chicken Jus (D) 32	VERLASSO SALMON Summer Harvest Ratatouille, Charred Lemon, Balsamic 33
SEAFOOD CAVATELLI Bay Scallops, Shrimp, Corn, Zucchini, Tomato, Basil Pesto Cream, Lemon Breadcrumbs (D,G,S) 31 <i>Vegetarian (D,G) 22</i>	RAINBOW TROUT Grilled Corn & Tasso Ham Succotash, Summer Pepper Relish (D) 30
BLACKENED SHRIMP ABLT SALAD Local Greens, Heirloom Tomato, Avocado, Smoked Bacon, Chipotle Ranch, Crispy Corn Crunch (D,S) 28	FISH & CHIPS Crispy Batter, Cabbage & Pickle Slaw, Lemon, Tartare Sauce, Malt Vinegar, Wedge Fries 30
BUTCHER’S CUT* Chef’s Daily Selection of Sustainably-Sourced Protein, Seasonal Accompaniments MP	STICKY ASIAN PORK RIBS Char Sui BBQ Glaze, Oak Grove Farm Watermelon & Cucumber Salad, Sesame Crusted Steamed Rice (G) 30
SPICY LAMB BOLOGNESE House Made Rigatoni, Jersey Crushed Tomatoes, Wilted Spinach, Basil Ricotta (D,G) 28	BUFFALO CHICKEN SALAD WEDGE Iceberg Lettuce, Grape Tomatoes, Blue Cheese, Smoked Bacon, Crispy Onions, Saba, Olive Oil (D) 24
GREEN MEADOW FARM BEEF MEATLOAF Brown Sugar Chipotle Glaze, Broccoli, Twice Baked Potato, Local Cheddar (D,G) 29	IMPOSSIBLE PATTY MELT Smoked Onion Jam, Spicy Pickles, Creamy Pepper Sauce, Vegan Provolone, Sourdough, French Fries (G) 27 🐾
SPICY THAI NOODLE SALAD* Baby Greens, Julienne Vegetables, Shiitakes, Peanuts, Cilantro Lime Vinaigrette (G,N) <i>With Chilled Beef Tenderloin 29</i> <i>With Organic Tofu 23 🐾</i>	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,