

~ *To Share* ~

BREAD BASKET

House Made Cornbread, Local Honey & Sea
Salt Whipped Butter, Strawberry Jam (D,G) 11

CARAMELIZED ONION DIP

House-made Ranch Potato Chips,
Farm Fresh Veggie Crudités (D) 18

LOCAL ARTISAN CHEESE

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

WHIPPED FETA

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

~ *First Course* ~

**KENNETT SQUARE
MUSHROOM SOUP**

Truffle Crème Fraîche, Chives (D) 15

FRENCH ONION SOUP

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

**YELLOW TOMATO
GAZPACHO**

Sugar Baby Watermelon, Chili Oil (G) 15 🐾

**YELLOWFIN TUNA
TARTARE***

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

OYSTERS ON THE HALF*

Cocktail Sauce, Lemon, Champagne
Mignonette (S) 22

**SANDY RIDGE FARM
DEVEILED EGGS**

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

BEET & ARUGULA

Shellbark Hollow Goat Cheese, Herb Crème
Fraîche, Crispy Polenta 'Croutons' (D) 15

BERRY SALAD

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

CAESAR SALAD

Romaine, Red Endive, Sourdough
Croutons, Parmesan, Lemon Anchovy
Dressing (D,G) 15

FRIED PICKLES

Panko Crusted Kosher Dill Pickle Spears,
Spicy Aioli 12

**LITTLE GEM LETTUCE
SALAD**

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

**LOCUST POINT CHICKEN
WINGS**

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

ADD PROTEIN TO SALAD:

Free-Range Chicken Breast 10
Pacific Shrimp 13
Verlasso Salmon 15
Organic Tofu 7 🐾

~ *Lunch Combos 23* ~

Choice of Soup and Side Mixed Greens

GRILLED CHEESE

Havarti, Cheddar, Cooper American, Brioche Bread (D,G)

FREEBIRD CURRY CHICKEN SALAD WRAP

Apples, Golden Raisins, Almonds, Lettuce,
Flour Tortilla Wrap (D,G,N)

TUNA MELT

Open Faced, Melted Havarti Cheese, Beefsteak Tomatoes,
Portuguese Muffin (D,G)

HAM & SWISS BISTRO SANDWICH

Country Style Ham, Swiss, Whipped Farmer's Butter,
Baguette Bread, Honey Mustard Dip (D,G)

Entrees

SPICY THAI NOODLE SALAD*

Baby Greens, Julienne Vegetables, Shiitakes, Peanuts, Cilantro
Lime Vinaigrette (G,N)

With Chilled Beef Tenderloin 29

With Organic Tofu 23 🐾

BLACKENED SHRIMP ABLT SALAD

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

KENNETT SQUARE OMELET

Cage Free Eggs, Roasted Mushrooms,
Caramelized Onions, Sharp Cheddar, Home Fries (D) 17

FARMERS PLATE*

Two Cage Free Eggs Any Style, Thick Cut Bacon, Multigrain Toast,
Home Fries (D,G) 18

LANCASTER COUNTY OMELET

Cage Free Eggs, Smoked Bacon, Goat Cheese, Spinach,
Oven Roasted Tomatoes, Home Fries (D) 17

CRISPY EGGPLANT MELT

Pomodoro Sauce, Mozzarella, Basil Aioli, Toasted Ciabatta,
Caesar Salad (D,G) 18

GRILLED CHICKEN SANDWICH

Hot Honey Glaze, Pimento Cheese Spread, Spicy Pickles, Lettuce,
Tomato, Brioche Bun, House Made Ranch Potato Chips (D,G) 18

AVOCADO BLT*

Sandy Ridge Farm Fried Eggs, Smoked Bacon, Smashed Avocado,
Spicy Aioli, Toasted Brioche, Home Fries (D,G) 19

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