

-Share-

- ROASTED GARLIC HUMMUS
Pickled Vegetables, Olive Oil, Grilled Pita, Lavash Chips (G) 15
- MARYLAND STYLE CRAB DIP
Oven Roasted Tomatoes, Local Herbs, Toasted Baguette (D,G,S) 24
- WHIPPED FETA
Shallot & Garlic Confit, Olives, Pine Nuts, Sourdough (D,G,N) 18
- LOCAL ARTISAN CHEESE
Seasonal Jams & Accompaniments (D,G,N) 19

-First Course-

- KENNETT SQUARE MUSHROOM SOUP
Snipped Chives, Truffle Creme Fraiche (D,G) 13
- BUTTERNUT SQUASH BISQUE
Green Apple Slaw, Pecans (D,N) 13
- OYSTERS ON THE HALF*
Cocktail Sauce, Lemon, Champagne Mignonette (S) MP
- BUFFALO CAULIFLOWER
Black Pepper Ranch, Birchrun Blue Cheese Crumble, Celery (D,G) 15
- HOUSE MADE HAWAIIAN ROLLS
Kime's Mill Apple Spread, Honey Butter, Flaky Salt (D,G) 10
- YELLOWFIN TUNA TARTARE*
Avocado, Sesame Soy Emulsion, Sriracha, True Leaf Micro Cilantro (G) 18
- MUSSELS MARINARA
Pepperoncini, Capers, Spicy Tomato Broth, Toasted Sourdough (G,S) 17
- SANDY RIDGE FARMS DEVEILED EGGS
Cage Free Eggs, Chive 11

-Market Salads-

- BEET & ARUGULA
Shellbark Goat Cheese, Herb Creme Fraiche, Crispy Polenta Croutons (D,G) 14
- CAESAR SALAD
Romaine, Red Endive, Crouton, Parmesan Crisp, Lemon Anchovy Dressing (D,G) 13
- AUTUMN WALDORF SALAD
Local Pear, Crispy Brussels, Grapes, Spiced Pecans, Pomegranate, Pickled Shallots, Yogurt Dressing (D,N) 14
- HONEY CRISP APPLE SALAD
Tuscan Kale, Avocado, Red Onion, Honey Mustard, Blue Cheese Crumbles, Walnut Brittle (D,N) 14

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

Entrees

- VERLASSO SALMON
Red Wine Braised Lentils, Butternut Squash, Dijon-Pumpkin Seed Crust (D,G) 31
- IDAHO RAINBOW TROUT
Roasted Fingerling Potatoes, Pickled Celery, Capers, Shaved Beets, Horseradish Sour Cream (D) 29
- FENNEL CRUSTED DUROC PORK TENDERLOIN
Creamy Grits, Braised Collard Greens, Smoked Ham (D) 29
- SPICY LAMB BOLOGNESE
Severino Rigatoni, Jersey Crushed Tomatoes, Wilted Spinach, Basil (D,G) 27
- PAN SEARED DAY BOAT SCALLOPS
Roasted Brussels Sprouts, Yams, Bacon & Onion Jam, Apple Butter (D,S) 42
- GREEN MEADOW FARM BEEF MEATLOAF
Mashed Yukon Potatoes, Eagle Road Farm Tuscan Kale, Caramelized Onions, Mushroom Gravy (D,G) 29
- FREEBIRD ROASTED HALF CHICKEN
Whipped Sweet Potato, Pecans, Pickled Cranberries, Herb Chicken Jus (D,N) 29
- ORECCHIETTE PASTA
Spicy Italian Sausage, Broccoli Rabe, Oven Roasted Tomato, Parmesan Brodo (D,G) 26
- PAN SEARED BRONZINO
Cauliflower Caponata, Roasted Fennel Puree, Toasted Almonds, Grilled Lemon (D,N) 34
- 1855 ANGUS NY STRIP STEAK FRITES
Red Wine Shallot Butter, Arugula Salad, Truffle Parmesan Fries, House 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
- CIDER BRAISED SHORT RIB
Parsnip Puree, Rainbow Swiss Chard, Green Tomato Relish (D,G) 38
- VEGAN CHEESE BURGER
Plant Based Burger, Cheddar, Pickles, Onion, 1000 Island Sauce, Sweet Potato Bun, Fries (G) 24
- WHITE DOG DOUBLE CHEDDAR BURGER*
Green Meadow Farm Smoked Bacon Mayo, Bibb Lettuce, Grilled Red Onion, Brioche, Truffle Parmesan Fries (D,G) 24
- ADDITIONS 2 Each
Sandy Ridge Fried Egg | Green Meadow Farm Bacon
Spicy Epic! Pickles | Kennett Square Mushrooms

<p> BRUSSELS SPROUTS Maple Syrup, Bacon, Sea Salt (G) 12</p>	<p><i>Seasonal Sides</i></p>	<p> TRUFFLE PARMESAN FRITES Truffle Oil, Grana Padano, Chives (D,G) 10</p>
<p>WHIPPED SWEET POTATO Candied Pecans, Toasted Marshmallow (D,N) 10</p>		<p>FRIED EPIC PICKLES Spicy Aioli (G) 8</p>
<p>ROASTED MUSHROOMS Truffle Breadcrumbs, Sherry Aioli (D,G) 9</p>		<p>MASHED YUKON POTATOES Whipped Farmer's Butter, Chives (D) 10</p> <p></p>

* Consuming raw or under cooked seafood, shellfish, eggs or meats increases the risk of food borne illness.
A 3% credit card convenience fee is applied to all checks, unless using debit cards or cash

20% Gratuity will be added to Parties 6 or more