

Share

ROASTED GARLIC HUMMUS

Epic Pickles Giardiniera, Grilled Pita & Lavash (G) 15

MARYLAND CRAB DIP

Oven Roasted Tomatoes, Local Herbs, Toasted Baguette (D,G,S) 24

HAWAIIAN ROLLS

Maldon, Honey Butter (D,G) 10

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 SOUP

Apple Slaw, Spiced Pecans (D,N) 13

BROCCOLI CHEDDAR TOAST

Sharp Cheddar, Thick Cut Sourdough, House Made Pickles (D,G) 15

KENNETT SQUARE MUSHROOM ARANCINI

Preserved Lemon-Truffle Aioli, Sage, Shaved Pecorino (D,G) 16

YELLOWFIN TUNA TARTARE*

Avocado, Sesame Soy Emulsion, Sriracha, True Leaf Micro Cilantro (G) 18

GENERAL TSO'S CAULIFLOWER

Rice Flour Batter, Sesame Seeds, Cilantro (G) 15

SANDY RIDGE FARMS DEVEILED EGGS

Half Dozen Cage-Free Eggs, Caviar 11

OYSTERS ON THE HALF*

Cocktail Sauce, Lemon, Champagne Mignonette (S) MP

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

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

AUTUMN GRAIN SALAD

Roasted Fall Vegetables, Apple, Farro, Grilled Scallion Ranch, Craisins, Honey Sherry Vinaigrette (G) 14

POACHED PEAR SALAD

Baby Greens, Shaved Fennel, Blue Cheese, Aged Balsamic, Candied Pecans (G,N) 14

Entrees

VERLASSO SALMON

Braised Red Cabbage, Celery Root Puree, Apple (D) 31

IDAHO RAINBOW TROUT

Curried Cauliflower, Pickled Raisins, Capers, Olives, Chermoula (D) 30

GRILLED DUROC PORK STEAK

Butternut Squash "Farrotto", Wilted Spinach, Trumpet Mushrooms, Balsamic Pork Jus (D,G) 29

SPICY LAMB BOLOGNESE

Severino Rigatoni, Jersey Crushed Tomatoes, Wilted Spinach, Basil (D,G) 27

SHRIMP ABLT SALAD

Bibb Lettuce, Avocado, Tomato, Smoked Bacon, Pickled Red Onions, Chipotle Ranch (D,S) 27

GREEN MEADOW FARM BEEF MEATLOAF

Brown Sugar Chipotle Glaze, Broccoli Twice Baked Potato, Local Cheddar (D,G) 28

BEER CAN CHICKEN

1/2 Roasted Freebird Chicken, Roasted Brussels Sprouts, Whipped Sweet Potato, Cranberry Demi Glace (D,G) 31

BUTTERNUT SQUASH RAVIOLI

Roasted Butternut Squash, Shaved Brussels Sprouts, Prosciutto, Sage Cream (D,G) 26

PAN SEARED SWORDFISH

Marinated Sweet Peppers, Broccoli Rabe, Gigante Beans, Spanish Chorizo, Herb Bread Crumbs (D,G) 34

1855 BLACK ANGUS NEW YORK STRIP

Red Wine Shallot Butter, Watercress 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

AUTUMN COBB SALAD

Grilled Chicken Breast, Diced Apple, Smoked Bacon, Hard Boiled Egg, Pecans, Crumbled Goat Cheese, Honey Mustard Vinaigrette (D,N) 25

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, Grilled Red Onion, Brioche Bun, Truffle Parmesan Fries (D,G) 24

ADDITIONS 2 Each

Sandy Ridge Fried Egg | Green Meadow Farm Bacon
Spicy Epic! Pickles | Kennett Square Mushrooms

DELICATA SQUASH RINGS

Malt Aioli 10 (G)

CRISPY BRUSSELS SPROUTS

Bacon, PA Maple Syrup, Sea Salt (G) 10

ROASTED MUSHROOMS

Truffle Bread Crumbs, Sherry Aioli (D,G) 9

Sides for two

TRUFFLE PARMESAN FRIES

Truffle Oil, Grana, Chives (D,G) 10

FRIED EPIC PICKLES (G) 8

SAUTEED BROCCOLI RABE

Grilled Scallion Aioli, Pecorino, Lemon (D,G) 10

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

A 2% credit card convenience fee is applied to all checks, unless using debit cards or cash

20% Gratuity will be added to Parties 5 or more