

-Share-

ROASTED GARLIC HUMMUS
Kalamata Olive Relish, 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

KENNETT SQUARE MUSHROOM SOUP
Snipped Chives, Truffle Crème Fraîche (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

-First Course-

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

CRISPY CALAMARI
Epic Pickles, Malt Aioli, Herbs (D,G) 16

SANDY RIDGE FARMS DEILED EGGS
Cage-Free Eggs, Caviar, Chives 12

-Market Salads-

BEET & ARUGULA
Shellbark Goat Cheese, Herb Crème Fraîche, Crispy Polenta Croutons (D,G) 14

CAESAR SALAD
Romaine, Red Endive, Crouton, Parmesan Crisp, Lemon Anchovy Dressing (D,G) 13

WINTER HARVEST SALAD
Highland Orchard Pear, Roasted Squash, Mushrooms, Winter Greens, Scallions, Hazelnuts, Smoked Maple Dressing (N) 14

HONEY CRISP APPLE SALAD
Eagle Road Farm 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) 31

IDAHO RAINBOW TROUT
Roasted Fingerling Potatoes, Pickled Celery, Capers, Shaved Beets, Horseradish Sour Cream (D) 29

14 OZ SAKURA PORK CHOP
Carrot Ginger Puree, Pickled Red Cabbage & Broccoli Slaw, Sweet Chili Glaze (D) 45

SPICY LAMB BOLOGNESE
Severino Rigatoni, Jersey Crushed Tomatoes, Wilted Spinach, Basil Ricotta (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

"BEEF STROGANOFF" RAVIOLIS
Ricotta And Kennett Square Mushroom Ravioli, Fine Herbs, Baby Carrots, Marsala Cream (D,G) 26

PAN SEARED BRONZINO
Rainbow Cauliflower, Olives, Pickled Raisins, Toasted Almonds, Orange Gastrique (D,N) 34

FREEBIRD ROASTED HALF CHICKEN
Whipped Sweet Potato, Pecans, Pickled Cranberries, Herb Chicken Jus (D,N) 29

1855 ANGUS NY STRIP STEAK FRITES
14 oz Center Cut, Truffle Parmesan French Fries, Arugula Salad, Pickled Shallot Butter, 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, Crispy Onion (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, Tomato, Brioche, Truffle Parmesan Fries (D,G) 24

ADDITIONS 2 Each
Sandy Ridge Farm Cage-Free 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 FRIES Truffle Oil, Grana Padano, Chives (D,G) 9</p>
<p>WHIPPED SWEET POTATO Candied Pecans, Toasted Marshmallow (D,N) 10</p>		<p>FRIED PICKLES Garlic Panko Crusted, Spicy Mayo (G) 9</p>
<p>ROASTED MUSHROOMS Truffle Breadcrumbs, Sherry Aioli (D,G) 9</p>		<p>MASHED YUKON POTATOES Whipped Farmer's Butter, Chives (D) 10</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