

Share

ROASTED GARLIC HUMMUS

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

GOAT CHEESE WHIPPED RICOTTA

Balsamic Macerated Local Strawberries, Hazelnut Crumble, Basil, Toasted Sourdough (D,G,N) 17

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

CHILLED YELLOW TOMATO GAZPACHO

Compressed Watermelon, Cucumber Salad, Chili Oil (G) 12

GLAZED PORK BAO BUNS

Braised Pork Belly, Pickled Vegetables, Spicy Mayo, Steamed Buns (D,G) 16

PEI MUSSELS

Garlic, White Wine, Bacon, Long Hots (G,S) 19

YELLOWFIN TUNA TARTARE\*

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

MARYLAND CRAB DIP

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

SANDY RIDGE FARMS DEVEILED EGGS

Half Dozen Cage-Free Eggs, Chef's Assortment of Seasonal Fillings 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

GREEK SALAD

Gem Lettuce, Olives, Feta Cheese, Roasted Peppers, Artichoke Barigoule, Marinated Red Onion (D) 14

HEIRLOOM TOMATO "PANZANELLA"

Local Tomatoes, Pepperoncini, Grilled Cheese Croutons (D,G) 14

Entrees

VERLASSO SALMON

Eggplant Caponata, Zucchini Fritter, Basil Creme Fraiche (D) 31

IDAHO RAINBOW TROUT

Green Beans, Caramelized Shallots, Kennett Square Mushrooms, Hazelnut Brown Butter, Grilled Lemon (D,N) 30

BBQ PORK STEAK

Dill Pickle Potato Salad, Marinated Watermelon (D) 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, Creamed Corn, Smoked and Pickled Peppers, Heirloom Tomato (D,G) 31

SEAFOOD LINGUINI

Cherry Tomatoes, Jersey Corn, Baby Spinach, Lump Crab, Shrimp, White Clam Sauce, Lemon Bread Crumbs (D,G,S) 32

PAN SEARED SCALLOPS

Jersey Corn & Tomato Succotash, Romesco Sauce, Crispy Pork Belly (D,G,N,S) 48

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 Tenderlon Tips, Udon Noodles, Shitake Mushrooms, Spiced Peanuts, Baby Greens, Julienne Vegetables, Cilantro Lime Vinaigrette (G,N) 29

BAJA CHICKEN SALAD

Grilled Chicken Breast, Romaine Lettuce, Shredded Cheese, Cherry Tomatoes, Grilled Corn Salsa, Baja Ranch Dressing, Avocado, Crispy Tortilla Strips (D,G) 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) 22

ADDITIONS 2 Each

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

HEIRLOOM TOMATOES

Olive Oil, Sea Salt, Basil 9

GLAZED CUCUMBERS

Sweet & Sour Glaze, Peanuts, Mixed Herbs (N) 9

ROASTED MUSHROOMS

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

Sides for Two

TRUFFLE PARMESAN FRIES

Spicy Aioli (D,G) 9

FRIED EPIC PICKLES (G) 8

CHARRED ZUCCHINI

Red Chermoula, Lemon Yogurt, Honey, Hazelnuts (D,N) 10