

LOCAL ARTISAN CHEESE
Three Local Cheeses with
Seasonal Jams & Accoutrements
(D,G,N) 18

For the Table

MARYLAND CRAB DIP
Toasted Pita and Lavash (D,G,S) 18

ROASTED GARLIC HUMMUS
Roasted Tomato, Feta, Za'atar,
Grilled Pita, Toasted Lavash (D,G) 12

First Course

KENNETT SQUARE MUSHROOM SOUP
White Truffle Oil, Creme Fraiche,
Snipped Chives (D,G) 10

BUTTERNUT SQUASH BISQUE
Compressed Apples, Spiced Pecans
(D,G,N) 10

OYSTERS ON THE HALF*
East Coast, Champagne-
Black Pepper Mignonette (S) MP

SANDY RIDGE FARMS DEVEILED EGGS
Half Dozen, Cage-Free, Topped
with Caviar & Chives (G) 11

BEEF & ARUGULA
Shellbark Goat Cheese,
Crispy Polenta Croutons,
Herb Creme Fraiche (D,G) 14

YELLOWFIN TUNA TARTARE*
Avocado, Sesame Soy Emulsion,
True Leaf Micro Cilantro (G) 18

SMOKED SALMON LATKES
Chive Creme Fraiche (D,G) 16

AUTUMN BURRATA SALAD
Heirloom Squash, Fennel Confit,
Baby Lettuce, Pumpnickel Croutons,
Pepitas, Aged Balsamic Vinaigrette
(D,G) 14

BABY ROMAINE SALAD
Shaved Grana Padano,
Caesar Dressing (D,G) 13

KALE WALDORF SALAD
Granny Smith Apples, Shaved Fennel,
Grapes, Candied Walnut Crumble, Lemon
Tarragon Yogurt (D,G,N) 14

Market Sides

TRUFFLE PARMESAN FRIES
Truffle Oil, Grana, Chives (D,G) 8

SWEET POTATO CASSEROLE
Burnt Fluff, Walnut Streusel (D,G,N) 11

BROCCOLI RABE
Fennel Confit, Tomato Conserva 11

FRIED PICKLES
Panko Crusted, Spicy Aioli (G) 7

HOUSE MADE TATER TOTS
Beet Ketchup (G) 8

BRUSSELS SPROUTS
Pork Belly, Cider Gastrinque (G) 11

Mocktails

WATERLEMONITO
Watermelon, Lemonade, Mint, Soda 5

PUPPY POWER
Iced Tea, Lemonade, Raspberry, Honey 5

BENJI, NO!JITO
Cucumber, Agave, Lime, Mint, Soda 5

ADD PROTEIN Verlasso Salmon 12 | Chicken 7 | Shrimp 11 | Organic Tofu 6

Entrees

PORK ROLL SANDWICH
Cooper American, Two Fried Eggs, Brioche Bun,
Home Fries (D,G) 14

AVOCADO BLT
Toasted Brioche, Spicy Aioli, Thick Cut Bacon, Lettuce,
Tomato, Avocado, Fried Egg, Truffle Fries (D,G) 16

BUTTERMILK WAFFLES
Honey Sea Salt Butter, Powdered Sugar,
PA Grade A Maple Syrup (D,G) 14

KENNETT SQUARE OMELET
Local Mushrooms, Caramelized Onions,
PA Noble Cheddar, Home Fries (D,G) 14

LANCASTER COUNTY OMELET (D,G)
Smoked Bacon, Goat Cheese, Spinach,
Roasted Tomatoes, Home Fries (D,G) 14

ROASTED LOCUST POINT FARM HALF CHICKEN
Local Wild Mushrooms, Caramelized Onions, Rapini,
Whipped Sweet Potatoes, Roasted Chicken Jus (D) 28

SPICY LAMB BOLOGNESE
Basil Whipped Ricotta, Wilted Spinach,
Severino Rigatoni (D,G) 26

CRAB CAKE SANDWICH
Granny Smith Apples, Curry Mayo, Bibb Lettuce,
Brioche Bun, Truffle Fries (D,G,S) 24

BLACKENED SALMON TACOS
Pico de Gallo, Shaved Cabbage, Avocado,
Pickled Red Onion, Chipotle Aioli 21

STEAK WEDGE
Baby Iceberg, Cherry Tomatoes, Blue Cheese,
Green Meadow Farm Bacon, Buttermilk Dressing (D) 24

GREEN MEADOW FARM DOUBLE CHEDDAR BURGER*
Smoked Bacon Mayo, Bibb Lettuce, Grilled Red Onion,
Brioche, Truffle Parmesan Fries (D,G) 20

ADDITIONS 2 EACH
Sandy Ridge Fried Egg | Green Meadow Farm Bacon
Spicy Epic! Pickles | Kennett Square Mushrooms

Dessert

VANILLA BEAN CREME BRULEE
Spiced Shortbread, Powdered Sugar (D,G) 12

APPLE PIE BREAD PUDDING
Cinnamon Glaze, Pie Crust, Vanilla Ice Cream (D,G) 12

OLIVE OIL CAKE
White Chocolate Cream, Cranberry Sauce, Creme Anglaise,
Almond Tuile, Orange Segments (D,G,N) 12

CHOCOLATE & CARAMEL TART
Chocolate Pistachio Granola, Caramel Sauce, Sea Salt,
Espresso Ice Cream (D,G,N) 12

COOKIE JAR
Assorted Housemade Cookies, Ice Cold Milk (D,G,N) 10

Ask About
Our Daily
Chef's Additions

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