

## For the Table

### LOCAL ARTISAN CHEESE BOARD

Three Local Cheeses, Seasonal Jam, Honey & Mustard (D,G,N) 19

### ROASTED GARLIC HUMMUS

Epic! Pickles Giardiniera, Grilled Pita & Lavash (G) 14

### WHIPPED FETA

Blistered Shishitos & Tomatoes, Olives, Toasted Pita and Lavash (D,G) 15

### HOUSE MADE SOFT PRETZEL BREAD

Honey Butter, Seeded Mustard (D,G) 10

## First Course

### KENNETT SQUARE MUSHROOM SOUP

White Truffle Oil, Creme Fraiche, Snipped Chives (D,G) 13

### CARROT GINGER BISQUE

Coconut, Cashew "Cream", Blue Moon Acres Micro Cilantro (N) 12

### OYSTERS ON THE HALF\*

East Coast, Champagne-Black Pepper Mignonette (S) MP

### WARM DOUGHNUTS

Cinnamon & Sugar, Creme Anglaise (D,G) 9

### YELLOWFIN TUNA TARTARE\*

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

### SANDY RIDGE FARMS DEVEILED EGGS

Half Dozen Cage-Free Eggs, Chef's Assortment of Seasonal Fillings 11

### BURRATA SALAD

Spring Peas, Green Herbs, Local Honey, Everything Spice, Extra Virgin Olive Oil (D) 15

### BABY ROMAINE SALAD

Shaved Grana Padano, Caesar Dressing (D,G) 13

### BEEF & ARUGULA

Shellbark Goat Cheese, Crispy Polenta Croutons, Herb Creme Fraiche (D) 14

### JERK CHICKEN LOLLIPOPS

Uncle Vinny's Jerk Rub, Pickled Chillies (G) 18

## Brunch Cocktails

### SPRING BELLINI

Choice of Strawberry & Chartreuse OR Rhubarb & Aperol 12

### BAYSIL BLOODY

Revivalist Dragon Dance Spicy Gin, Philadelphia Distilling's 'Bay' Vodka, Bloody Mary, Basil 13

## Mocktails

### RPM

Rhubarb, Iced Tea, Lemon, Lime, Mint 6

### MY DARLING

Strawberry, Lemonade 6

### BENJI, NO!JITO

Cucumber, Lime, Agave, Mint, Soda 6

## Add Protein

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

## Entrees

### PORK ROLL SANDWICH

Cooper American, Two Fried Eggs, Brioche Bun, Home Fries (D,G) 15

### BUTTERMILK WAFFLES

Honey Sea Salt Butter, Powdered Sugar, PA Grade A Maple Syrup (D,G) 15

### KENNETT SQUARE OMELET

Local Mushrooms, Caramelized Onions, PA Noble Cheddar, Home Fries (D,G) 15

### LANCASTER COUNTY OMELET

Smoked Bacon, Goat Cheese, Spinach, Roasted Tomatoes, Home Fries (D,G) 15

### BLACKENED SALMON TACOS

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

### VEGAN CHEESE BURGER

Plant Based Burger, Cheddar, Pickles, Onion, 1000 Island Sauce, Sweet Potato Bun, Fries (G) 24

### ALBACORE TUNA MELT

Bacon, Toasted Sourdough, Swiss, Truffle Fries (D,G) 17

### SPICY LAMB BOLOGNESE

Basil Whipped Ricotta, Wilted Spinach, Severino Rigatoni (D,G) 27

### GREEN MEADOW FARM BEEF MEATLOAF

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

### THAI STEAK NOODLE SALAD

Chilled Tenderloin Tips, Udon Noodles, Shitake Mushrooms, Spiced Peanuts, Baby Greens, Julienne Vegetables, Cilantro Lime Vinaigrette (G,N) 27

### AVOCADO BLT

Bibb Lettuce, Tomato, Smoked Bacon, Chipotle Aioli, Farm Egg, Country White Bread, Truffle Fries (D,G) 17

### GREEN MEADOW FARM DOUBLE CHEDDAR BURGER\*

Smoked Bacon Mayo, Bibb Lettuce, Tomato, Grilled Red Onion, Brioche, Truffle Parmesan Fries (D,G) 22

### BURGER ADDITIONS 2 EACH

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

### TRUFFLE PARMESAN FRIES

Truffle Oil, Grana, Chives (D,G) 9

### GREEN MEADOW FARM SMOKED BACON

9

### FRIED PICKLES

Panko Crusted, Spicy Aioli (G) 8

### GRILLED ASPARAGUS

Farm Egg, Truffle Vinaigrette 10

### BREAKFAST POTATOES

Peppers, Onions (D,G) 9

### ROASTED MUSHROOMS

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

## Sides

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

A 20% Gratuity May Be Added to Parties of 6 or More