

- Cocktails -

CLASSIC BLOODY MARIA
Spicy Tequila,
House Bloody Mary Mix 13

MIMOSA KIT
Three Seasonal Juices 55

- To Share -

LOCAL ARTISAN CHEESE
Choice of Three, Seasonal
Accompaniments (D,G,N) 20
Additional Cheese +6

WHIPPED FETA
Jersey Cranberries, Grapes, Spiced
Hazelnuts, Toasted Sourdough
(D,G,N) 19

MONKEY BREAD
Cream Cheese Glaze, Milk Bread,
Brown Sugar Toffee, Pecans (D,G,N)
15

BRUNCH SNACK BOARD
House Made Biscuit, Sausage Gravy,
Bacon, Sweet Bread, Chicken Sausage,
Deviled Eggs, Fruit, Assorted Jams &
Dips (D,G) 26

**KENNETT SQUARE
MUSHROOM SOUP**
Snipped Chives, Truffle Crème Fraiche (D)
15

LOCAL SQUASH BISQUE
Roasted Pumpkin Seeds, Chili Oil 14 🐾

BREAD BASKET
House Made Pumpkin Bread, Brown Sugar
Crumble, Local Honey & Sea Salt Whipped
Butter (D,G) 11

FRENCH ONION SOUP
Sourdough Crouton, Melted Swiss &
Provolone (D,G) 16

YELLOWFIN TUNA TARTARE*
Avocado, Sriracha, Sesame Soy Emulsion,
Micro Cilantro (G) 20

**SANDY RIDGE FARM
DEVEILED EGGS**
Traditional Filling, Crispy Shallots,
Smoked Paprika 12

**LOCUST POINT CHICKEN
WINGS**
Special Dry Rub, Spicy Pickles, Blue Cheese
Dressing (D) 18

- First Course -

OYSTERS ON THE HALF*
Choice of East or West Coast, Cocktail
Sauce, Champagne Mignonette (S) MP

FRIED PICKLES
Panko Crusted Kosher Dill Pickle Spears,
Spicy Aioli 12

BEET & ARUGULA
Shellbark Hollow Goat Cheese, Herb Crème
Fraîche, Crispy Polenta ‘Croutons’ (D) 15

CAESAR SALAD
Romaine, Red Endive, Sourdough
Crouton, Parmesan, Lemon Anchovy
Dressing (D,G) 15

HARVEST SALAD
Roasted Broccoli, Cauliflower, Apples,
Craisins, Pepitas, Walnuts, Blue Cheese,
Local Greens, Maple-Dijon Vinaigrette
(D,N) 15

ADD PROTEIN TO SALAD:
Free-Range Chicken Breast 10
Pacific Shrimp 13
Verlasso Salmon 15
Organic Tofu 7 🐾
Black Rock Farm Steak 20

Entrees

FARMERS PLATE
Cage Free Eggs Any Style, Green Meadow Farm Smoked Bacon,
Multigrain Toast, Home Fries (D,G) 18

KENNETT SQUARE OMELET
Cage Free Eggs, Mushrooms, Sharp Cheddar, Caramelized Onions,
Home Fries (D) 17

VEGAN BREAKFAST BURRITO
Tofu Scramble, Peppers, Onions, Black Beans, Plant-Based
Chorizo, Flour Tortilla, Pico De Gallo, Salsa Verde Asada (G) 16 🐾

LANCASTER COUNTY OMELET
Cage Free Eggs, Smoked Bacon, Goat Cheese, Spinach,
Oven Roasted Tomatoes, Home Fries (D) 17

CHALLAH FRENCH TOAST
Pennsylvania Dutch Stewed Apples, Cinnamon Streusel, Anglaise,
Pennsylvania Maple Syrup (D,G) 17

FLAPJACKS
Stack of Country-Style Pancakes, Cinnamon Whipped Farm Butter,
Pennsylvania Maple Syrup (D,G) 14

GRILLED CHICKEN SANDWICH
Hot Honey Glaze, Pimento Cheese Spread, Spicy Pickles, Lettuce,
Tomato, Brioche Bun, House Made Ranch Potato Chips (D,G) 18

SPICY THAI NOODLE SALAD*
Baby Greens, Julienne Vegetables, Shiitakes, Peanuts, Cilantro
Lime Vinaigrette (G,N)
With Chilled Beef Tenderloin 29
With Organic Tofu 23 🐾

SHRIMP & CHEDDAR GRITS
Andouille Sausage, Peppers, Scallions, Cajun Shrimp Gravy,
Sunny Side Egg (D) 25

PORK BELLY BENEDICT
House Smoked Leidy's Pork Belly, Poached Eggs, Toasted Brioche,
Pickled Onions, Rosemary-Maple Cream, Home Fries (D,G) 19

**CANTERBURY CURE SMOKED SALMON
CHOPPED SALAD**
Local Greens, Tomato, Pickles, Tinkerbell Peppers, Everything
Bagel Spice, Rye Croutons, Creamy Horseradish Dressing (D,G) 27

AVOCADO BLT*
Cage Free Fried Eggs, Smoked Bacon, Smashed Avocado,
Spicy Aioli, Toasted Brioche, Home Fries (D,G) 19

BREAKFAST “POT PIE”
Country Sausage Gravy, Baby Carrots, Pearl Onions, Peas,
Sunny Side Egg, Buttermilk Biscuit Crust (D,G) 16

IMPOSSIBLE PATTY MELT
Caramelized Onions, Mushrooms, Spicy Pickles, Smoked
Provolone, BBQ Aioli, Sourdough, French Fries (G) 27 🐾

WHITE DOG DOUBLE CHEDDAR BURGER*
Green Meadow Farm Smoked Bacon Mayo, Bibb Lettuce, Tomato,
Grilled Red Onion, Brioche, Truffle Parmesan Fries (D,G) 27

BURGER ADDITIONS +2 Each:
Cage Free Egg, Spicy Pickles
Black Pepper Bacon
Kennett Square Mushrooms

Seasonal Sides

YUKON HOME FRIES (D) 9
**KOCH FARM
TURKEY BACON 10**

TRUFFLE FRIES (D) 10
SEASONAL FRUIT BOWL 9

**CHICKEN &
APPLE SAUSAGE 10**
THICK CUT BACON 10

*Consuming raw or under-cooked seafood, shellfish, eggs or meats increases the risk of food borne illness. A 3% credit card surcharge is applied to all checks, unless using debit cards or cash | 20% Gratuity will be added to Parties 5 or more.