

~ *To Share* ~

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

GOAT CHEESE WHIPPED RICOTTA
Jersey Cranberries, Grapes, Spiced Hazelnuts,
Toasted Sourdough (D,G,N) 18

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

MEZZE PLATTER
Hummus, Tzatziki, Herb Olive Oil, Pickled Peppers,
Marinated Olives & Feta, Baby Carrot & Fennel Salad,
Toasted Pita Bread (D,G) 26

~ *First Course* ~

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

BUTTERNUT SQUASH
BISQUE
Roasted Pumpkin Seeds, Chili Oil 14

SEPTEMBER FARM
CHEDDAR CHEESE CURDS
Tempura Fried, Hot Honey Drizzle,
Horseradish Ranch Dipping Sauce (D) 16

SANDY RIDGE FARM
DEVEILED EGGS
Traditional Filling, Crispy Shallots,
Smoked Paprika (G) 12

OYSTERS ON THE HALF*
Cocktail Sauce, Fresh Lemon,
Champagne Mignonette (S) 22

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

FRIED PICKLES
Assorted Pickle Styles, Panko Crusted,
Spicy Aioli (G) 13

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

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

CAESAR SALAD
Romaine, Red Endive, Sourdough
Croutons, Parmesan, Lemon Anchovy
Dressing (D,G) 14

Add Protein:
Free-Range Chicken Breast 9
Pacific Shrimp 12
Verlasso Salmon 14
Organic Tofu 7
Black Rock Farm Steak 19

~ *Lunch Combos 22* ~

Served With Market Greens And Choice Of A Cup Of Mushroom Soup Or Butternut Squash Bisque

WILD MUSHROOM TOAST
Pickled Shallots, Whipped Burrata, Brown Butter Vinaigrette,
Pumpernickel Toast (D,G)

OPEN FACED TUNA MELT
Thick Cut Bacon, Cheddar, Pepperoncini, Beefsteak Tomato,
Sourdough (D,G)

FREEBIRD CURRY CHICKEN SALAD
SANDWICH
Apples, Golden Raisins, Almonds, Lettuce,
Toasted Croissant (D,G,N)

GRILLED CHEESE
Cooper American, Havarti, Cheddar, Brioche Bread (D,G)

Entrees

SPICY LAMB BOLOGNESE
House-Made Rigatoni, Jersey Crushed Tomatoes, Wilted Spinach,
Basil Whipped Ricotta (D,G) 28

BEEF BRISKET TACOS
Spicy Beef Jus, Guacamole, Pickled Red Fresno Chili, Onion,
Cilantro, Corn Tortillas, Market Greens Salad 19

CIDER BEER BATTERED FISH SANDWICH
Tomato, Red Onion, Baby Greens, Cherry Pepper Tartar Sauce,
Toasted Brioche Bun, Market Greens Salad (D,G) 19

KENNETT SQUARE OMELET
Three Sandy Ridge Cage-Free Eggs, Roasted Mushrooms,
Caramelized Onions, Sharp Cheddar, Home Fries (D) 17

NASHVILLE HOT CHICKEN SANDWICH
Herby Sour Cream, Pickles, Lettuce, Toasted Brioche Bun,
House Made Potato Chips (D,G) 18

IVY CITY SMOKED SALMON
CHOPPED SALAD
Local Greens, Pickled Tinkerbell Peppers, Everything Bagel Spice,
Pumpernickel Croutons, Creamy Horseradish Dressing (D,G) 27

GRILLED PORTOBELLO & MOZZARELLA
SANDWICH
Roasted Sweet Pepper, Grilled Onion, Chile Mayo, Smashed
Avocado, Potato Chip Crunch, Sourdough, Market Greens Salad
(D,G) 18

SPICY THAI STEAK SALAD*
Chilled Tenderloin Tips, Udon Noodles, Shiitake Mushrooms,
Peanuts, Baby Greens, Julienne Vegetables,
Cilantro Lime Vinaigrette (G,N) 29

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

IMPOSSIBLE PATTY MELT
Ep!c Spicy Pickles, Chipotle Aioli, Smoked Onion, Vegan Provolone,
Sourdough, French Fries (G) 26

WHITE DOG ‘DOUBLE CHEDDAR’ BURGER*
Green Meadow Farm Smoked Bacon Mayo, Bibb Lettuce, Tomato,
Grilled Red Onion, Brioche, Truffle Parmesan Fries (D,G) 25

Burger Additions +3 Each:
Cage-Free Egg, Spicy Ep!c Pickles
Black Pepper Bacon, Kennett Square Mushrooms

*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.