

~ *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

BUFFALO CHICKEN DIP

Free Range Chicken, Sharp Cheddar, Toasted Baguette, Ranch, Carrots and Celery (D,G) 19

BREAD BASKET

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

~ *First Course* ~

KENNETT SQUARE MUSHROOM SOUP

Snipped Chives, Truffle Creme Fraiche (D) 15

LOCAL SQUASH BISQUE

Roasted Pumpkin Seeds, Chili Oil 14 🐾

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

FRENCH ONION SOUP

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

SANDY RIDGE FARM DEVEILED EGGS

Traditional Filling, Crispy Shallots, Smoked Paprika 12

YELLOWFIN TUNA TARTARE*

Avocado, Sriracha, Sesame Soy Emulsion, Micro Cilantro (G) 20

BEET & ARUGULA SALAD

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

LOCUST POINT CHICKEN WINGS

Special Dry Rub, Spicy Pickles, Blue Cheese Dressing (D) 18

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) 15

ADD PROTEIN:

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

~ *Lunch Combos 24* ~

Served with Market Greens and Choice of Soup

HAM & SWISS BISTRO SANDWICH

Country Style Ham, Swiss, Whipped Farmer’s Butter, Baguette Bread, Honey Mustard Dip (D,G)

WALDORF CHICKEN SALAD

Honey Crisp Apples, Grapes, Walnuts, Arugula, Toasted Croissant (D,G,N)

OPEN FACED TUNA MELT

Green Meadow Farm Bacon, Swiss, Pepperoncini, Sourdough Toast (D,G)

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

SHRIMP & CHEDDAR GRITS

Andouille Sausage, Peppers, Scallions, Cajun Shrimp Gravy, Sunny Side Egg (D) 25

TURKEY RACHEL

Pastrami Spiced Turkey Breast, Cabbage & Apple Coleslaw, Swiss, Thousand Island, Toasted Rye, House Made Potato Chips (D,G) 19

KENNETT SQUARE OMELET

Cage Free Eggs, Roasted Mushrooms, Caramelized Onions, Sharp Cheddar, Home Fries (D) 17

CANTERBURY CURE SMOKED SALMON CHOPPED SALAD

Local Greens, Tomato, Pickles, Tinkerbell Peppers, Everything Bagel Spice, Rye Croutons, Creamy Horseradish Dressing (D,G) 27

VEGETABLE AREPAS

Black Bean, Leek & Cubanelle Pepper Salad, Pepitas, Avocado, Salsa Verde Asada 22 🐾

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 🐾

AVOCADO BLT*

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

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

*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.