

For the Table

GOAT CHEESE
WHIPPED RICOTTA
Balsamic Macerated Strawberries,
Hazelnut, Basil, Sourdough (D,G,N) 17

HOUSE MADE SOFT
PRETZEL BREAD
Stout Grain Mustard Butter,
PA Noble Cheddar (D,G) 10

LOCAL ARTISAN CHEESE
Jams & Accoutrements (D,G,N) 19

ROASTED GARLIC HUMMUS
Epic Pickles Giardiniera, Grilled Pita,
Lavash Chips (G) 14

First Course

KENNETT SQUARE
MUSHROOM SOUP
Truffle Crème Fraiche,
Snipped Chives (D,G) 13

YELLOWFIN TUNA TARTARE
Avocado, Sriracha, Sesame Soy Emulsion,
Cilantro (G) 18

CAESAR SALAD
Romaine, Red Endive,
Sourdough Crouton, Parmesan Tuile,
Lemon Anchovy Dressing (D,G) 13

YELLOW TOMATO
GAZPACHO
Compressed Watermelon &
Cucumber Salad, Chili Oil (G) 12

BEET & ARUGULA
Shellbark Hollow Goat Cheese,
Herb Crème Fraiche,
Crispy Polenta 'Croutons' (D) 14

HEIRLOOM TOMATOES
Blackberries, Basil, Saba,
Olive Oil, Torn Bread (G) 14

ADD PROTEIN Chicken 9 | Organic Tofu 6 | Pacific Shrimp 12 | Verlasso Salmon 13 | Grilled Sirloin 15

Entrees

SPICY THAI STEAK SALAD
Chilled Tenderloin Tips, Udon Noodles,
Shiitake Mushrooms, Peanuts, Baby Greens,
Julienne Vegetables,
Cilantro Lime Vinaigrette (N,G) 27

GRILLED SHRIMP SALAD
Local Young Lettuces, Heirloom Tomato, Avocado,
Smoked Bacon, Chipotle Ranch (D,S) 28

VEGAN CHEESE BURGER
Plant Based Burger, Cheddar, Pickles, Onion,
Lettuce, 1000 Island Sauce, Sesame Seed Bun,
Truffle Parmesan Fries (G) 24

GREEN MEADOW FARM DOUBLE
CHEDDAR BURGER
Grilled Red Onions, Smoked Bacon Mayo,
Truffle Parmesan Fries (D,G) 22

ADDITIONS Cage Free Farm Egg | Baker's Thick Cut Bacon | Kennett Square Mushrooms | Spicy Epic Pickles
2 Each

Market Sides

FRIED PICKLES (G) 8
TRUFFLE PARMESAN FRIES
Spicy Mayo (D,G) 9

GLAZED CUCUMBERS
Sweet & Sour Glaze, Peanuts, Mixed Herbs (N) 9

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

20% Gratuity will be added to Parties 5 or more