

## Share

**GOAT CHEESE WHIPPED RICOTTA**  
Local Peas, Mint, Speck,  
Aged Balsamic Vinegar,  
Toasted Sourdough (D,G) 18

**ROASTED RED PEPPER SPREAD**  
Preserved Baby Cucumbers, Olive Oil,  
Aleppo Pepper, Pomegranate Seed,  
Toasted Walnut, Pita, Flatbread (G,N) 17

**HOUSE MADE SOFT PRETZEL BREAD**  
Spinach-Artichoke Spread, Mustard,  
Pickles (D,G) 11

## First Course

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

**PARSNIP & APPLE SOUP**  
Fennel Relish, Rye Crumble (D,G) 13

**SHRIMP CAKE SLIDERS**  
Fennel & Pickle Slaw, Texas Petal Sauce,  
Martin's Potato Rolls (G,S) 18

**SANDY RIDGE DEVEILED EGGS**  
Assortment of Seasonal Fillings 11

**YELLOWFIN TUNA TARTARE\***  
Avocado, Spicy Sesame Soy,  
Cilantro (G) 18

**CRISPY PEA CROQUETTES**  
Spicy Tomato Coulis,  
Pickled Carrot & Pea Tendril Salad (G) 14

**OYSTERS ON THE HALF\***  
Cocktail Sauce, Shallot Mignonette,  
Lemon (S) MP

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

## Market Salads

**CAESAR SALAD**  
Romaine, Red Endive, Crouton,  
Parmesan Crisp,  
Lemon Anchovy Dressing (D,G) 14

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

**BABY GEM WEDGE**  
Bacon, Tomato, Crispy Shallots, Birchrun  
Blue Cheese, Fine Herbs, Poppy Seed  
Dressing (D,G) 15

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

## Entrees

**VERLASSO SALMON**  
Olive & Charred Asparagus Orzo Salad, Espelette Yogurt (D,G) 31

**BLACKENED SHRIMP SALAD**  
Mixed Baby Greens, Citrus Segments, Pomegranate Seeds,  
Avocado, Fruitwood Orchard Honey-Mint Vinaigrette (S) 27

**IDAHO RAINBOW TROUT**  
Almond, Smoked Tomato Stewed Green Beans,  
Petite Onions, Green Meadow Farm Bacon (D,G,N) 30

**COUNTRY-STYLE MEATLOAF**  
Wild Mushroom, Caramelized Onions, Garlic Chard,  
Mashed Potatoes, Red Wine Demi-Glace (D,G) 28

**14 OZ 1855 BLACK ANGUS RIBEYE\***  
Center Cut, Crispy Yucca, Green Tomato Chimichurri (G) 65

**SPICY LAMB BOLOGNESE**  
Severino Rigatoni, Jersey Crushed Tomatoes,  
Wilted Spinach, Basil Ricotta (D,G) 16 / 27

**CHICKEN FRICASSEE**  
Fava Beans, Roasted Breakfast Radish, English Peas,  
Pearl Onion, Tarragon Veloute (D,G) 30

**DUROC PORK PICCATA**  
Breaded 10 oz Bone In Pork Chop, Lemon Caper Butter Sauce,  
Watercress & Fennel Salad (D,G) 36

**YELLOWFIN TUNA**  
Savory Shrimp Pancake, Tonkatsu, Chili,  
Cucumber and Spring Radish Salad (G,S) 38

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

**SUN-DRIED TOMATO PAPPARDELLE**  
Asparagus, Snap Peas, Mushrooms, Tomato, Herb Cream,  
Hazelnut Gremolata, Grana Padano (D,G,N) 24

**SPRING VEGETABLE AREPAS**  
Black Beans, Spring Onion, Tomato, Queso Fresco,  
Salsa Verde Asada (D) 15 / 21

**VEGAN CHEESEBURGER**  
Double Patty, Green Tomato, Onion, Lettuce, BBQ Aioli,  
Sweet Potato Bun, French Fries (G) 25

**GREEN MEADOW FARM DOUBLE CHEDDAR BURGER\***  
Smoked Bacon Mayo, Bibb Lettuce, Grilled Red Onions,  
Brioche, Truffle Parmesan Fries (D,G) 24

**BURGER ADDITIONS 2 Each**  
Cage Free Farm Egg | Spicy Epic Pickles  
1732 Black Pepper Bacon | Kennett Square Mushrooms

## Sides

**CRISPY YUCCA FRIES**  
Green Tomato Chimichurri, Pickled Red Jalapeno (G) 10

**ORZO SALAD**  
Charred Asparagus, Olive, Herbs (G) 9

**SMOKEY MAC N CHEESE**  
Cavatappi, Butter Breadcrumbs (D,G) 10

**MASHED POTATOES**  
Roasted Garlic Butter (D) 10

**TRUFFLE PARMESAN FRIES**  
Shaved Grana Padano, White Truffle Oil,  
Spicy Mayo (D,G) 9

**FRIED PICKLES**  
Garlic Panko Crusted, Spicy Mayo (G) 9

**GRILLED ASPARAGUS**  
Brown Butter, Sourdough Croutons, Grana Padano (D,G) 10

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

A 3% credit card processing fee is applied to all checks, unless using debit cards or cash | 20% Gratuity will be added to Parties 5 +