

~ To Share ~

- BREAD BASKET**
House Made Hawaiian Rolls, Sea Salt Whipped Butter, Hot Honey (D,G) 11
- BUFFALO CHICKEN DIP**
Free Range Chicken, Sharp Cheddar, Toasted Baguette, Ranch, Carrots and Celery (D,G) 19
- LOCAL ARTISAN CHEESE**
Choice of Three, Seasonal Accompaniments (D,G,N) 20 *Additional Cheese +6*
- PRINCE EDWARD ISLAND MUSSELS**
Herbs, Lemon, Garlic Grilled Bread, Choice of Red Tomato or White Wine Broth (D,G,S) 25
- WHIPPED FETA**
Jersey Cranberries, Grapes, Spiced Hazelnuts, Toasted Sourdough (D,G,N) 19
- FARMHOUSE SNACK BOARD**
Locally Cured Meat, Cheese, Deviled Eggs, Nuts, Pickles, Chips, Fruits, and Varying Accoutrements (D,G,N) 24

- KENNETT SQUARE MUSHROOM SOUP**
Truffle Crème Fraîche, Chives (D) 15
- LOCAL SQUASH BISQUE**
Roasted Pumpkin Seeds, Chili Oil 14 🐾
- FRENCH ONION SOUP**
Sourdough Crouton, Melted Swiss & Provolone (D,G) 16
- LOCUST POINT CHICKEN WINGS**
Special Dry Rub, Pickles, Blue Cheese Dressing (D) 18
- SANDY RIDGE FARM DEVILED EGGS**
Traditional Filling, Crispy Shallots, Smoked Paprika 12
- 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

- YELLOWFIN TUNA TARTARE***
Avocado, Sriracha, Sesame Soy Emulsion, Micro Cilantro (G) 20
- HARVEST SALAD**
Roasted Broccoli, Cauliflower, Apples, Craisins, Pepitas, Walnuts, Blue Cheese, Local Greens, Maple-Dijon Vinaigrette (D,N) 15
- 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
- ADD PROTEIN TO SALAD:**
Free-Range Chicken Breast 10
Pacific Shrimp (S) 13
Organic Tofu 7 🐾
Verlasso Salmon 15

Farm Features

- SEPTEMBER FARM CHEDDAR CHEESE CURDS**
Tempura Fried, Hot Honey Drizzle, Horseradish Ranch (D) 16
- PA NOBLE CHEDDAR & POTATO PIEROGIES**
King’s Farm Potatoes, Smoked Kielbasa, Cabbage, Onion, Sour Cream (D,G) 16
- KOREAN FRIED CAULIFLOWER**
Sunny Harvest Cauliflower, Spicy Gochujang Glaze, Scallions 15 🐾
- LANCASTER CO-OP BRUSSELS SPROUTS**
Pennsylvania Maple Dressing, Bacon, Honey Mustard Pretzel Crumbles (G) 13

Entrees

- VERLASSO SALMON**
Pecan Crusted, Bourbon Mustard Glaze, Sweet Potato, Apples, Eagle Road Farm Lacinato Kale (D,N) 33
- STICKY ASIAN PORK RIBS**
Char Siu BBQ Glaze, Local Cabbage, Pear and Chili Crunch Slaw, Sesame Crusted Steamed Rice (G) 29
- SPICY THAI NOODLE SALAD**
Baby Greens, Julienne Vegetables, Shiitakes, Peanuts, Cilantro Lime Vinaigrette (G,N)
*With Chilled Beef Tenderloin 29 **
With Organic Tofu 23 🐾
- BIRCH BEER BRAISED SHORT RIB**
Heirloom Cabbage, Celery Root Puree, Horseradish Gremolata (D) 46
- BUTCHER’S CUT**
Chef’s Daily Selection of Sustainably-Sourced Protein, Seasonal Accompaniments MP
- SEAFOOD CAVATELLI**
Bay Scallops, Shrimp, Tomato, Broccoli Rabe, Roasted Garlic Cream, Lemon Breadcrumbs (D,G,S) 31
Vegetarian (D,G) 22
- MEADOW RUN FARM LAMB SHANK**
Honey Nut Squash, Olives, Rosemary, Soft Parmesan Polenta (D) 46
- FREEBIRD HALF CHICKEN**
Country-Style Mashed Potatoes, Herby Chicken Jus (D) 30
- SPICY LAMB BOLOGNESE**
House Made Rigatoni, Jersey Crushed Tomatoes, Wilted Spinach, Basil Ricotta (D,G) 28
- JERSEY FLOUNDER PICCATA**
Creamy Crab & Broccoli Orzo, Lemon Caper Butter Sauce (D,G,S) 39
- RAINBOW TROUT**
Carnival Cauliflower, Butternut Squash Puree, Almonds, Lemon Caper Brown Butter (D,N) 30
- CANTERBURY CURE SMOKED SALMON CHOPPED SALAD**
Local Greens, Tomato, Pickles, Tinkerbell Peppers, Everything Bagel Spice, Rye Croutons, Creamy Horseradish Dressing (D,G) 27
- 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:**
Cage-Free Egg
Spicy Pickles,
Black Pepper Bacon,
Kennett Square Roasted Mushrooms