

~ To Share ~

~ First Course ~

BREAD BASKET
House Made Hawaiian Rolls, Local Honey & Sea Salt Whipped Butter (D,G) 10

ROASTED GARLIC HUMMUS
Farm Fresh Crudite, Grilled Pita, Herb Olive Oil (G) 17

LOCAL ARTISAN CHEESE
Choice of Three, Seasonal Accompaniments (D,G,N) 19 Additional Cheese +6

DOGGIE IN A BLANKET
Foot Long All Beef Hot Dog, Homemade Pretzel Bread, Local & House Made Condiments (D,G) 23

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

MARYLAND STYLE CRAB DIP
PA Noble Cheddar, Ritz Cracker Crumble, Toasted Baguette (D,G,S) 26

KENNETT SQUARE MUSHROOM SOUP
Truffle Crème Fraîche, Chives (D) 14

AUTUMN SQUASH BISQUE
Roasted Pumpkin Seeds, Chili Oil 14

FRENCH ONION SOUP
Sourdough Crouton, Melted Swiss & Provolone (D,G) 15

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

SANDY RIDGE FARM DEVEILED EGGS
Caviar, Truffle Filling, Fried Potato (G) 12

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

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

HOUSE MADE SWEET POTATO PIEROGIES
PA Noble Cheddar, Bacon, Onion, Brown Butter, Sour Cream (D,G) 16

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

FALL 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 Crouton, Parmesan, Lemon Anchovy Dressing (D,G) 14

Add Protein to Salad:
Free-Range Chicken Breast 9
Pacific Shrimp 12
Organic Tofu 7
Verlasso Salmon 14

..... Farm Features

LANCASTER CO-OP BRUSSELS SPROUTS
Pennsylvania Maple Dressing, Bacon, Mustard Pretzel Crumbles (G) 12

SEPTEMBER FARM CHEDDAR CHEESE CURDS
Tempura Fried, Hot Honey Drizzle, Horseradish Cream (D,G) 16

MUZZARELLI FARMS CAULIFLOWER
Buffalo Hot Sauce, Blue Cheese Crumble, Black Pepper Ranch (D,G) 15

SUNNY HARVEST CO-OP BROCCOLI
Char-grilled, Lemon Pepper-Parmesan Sauce (D,G) 12

..... Entrees

VERLASSO SALMON
Pecan Crusted, Maple Bourbon Glaze, Roasted Yams, Apples, Eagle Road Farm Lacinato Kale (D,G,N) 33

ASIAN BBQ PORK RIBS
Seasonal Cabbage & Chili Crunch Slaw, Sesame Steamed Rice (G) 29

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

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

BUTCHER’S CUT
Chef’s Daily Selection of Sustainably-Sourced Protein, Seasonal Accompaniments MP

SEAFOOD BUCATINI
Bay Scallops, Shrimp, Broccoli Rabe, Marinated Tomato, Garlic, White Wine, Lemon Breadcrumbs (D,G,S) 30

MEADOW RUN FARM LAMB SHANK
Local Squash, Olives, Rosemary, Soft Parmesan Polenta (D) 45

HOUSE MADE MAFALDINE PASTA
Farm Raised Venison Ragu, Port Wine, Mirepoix, Goat Rodeo Wild Rosemary Cheese (D,G) 29

ROTISSERIE ROASTED FREEBIRD HALF CHICKEN
Seasonal Baby Root Vegetables, Herby Chicken Jus (D) 29

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

GREEN MEADOW FARM BEEF MEATLOAF
Country Style Mashed Potatoes, Swiss Chard, Crisp Onions, Mushroom Gravy (D,G) 29

JERSEY FLOUNDER PICCATA
Lemon Caper Butter, Creamy Crab & Broccoli Orzo (D,G,S) 39

BLACK & BLUE SALAD
Blackened Pacific Shrimp, Bacon Lardons, Iceberg Lettuce, Brioche Croutons, Roasted Tomatoes, Blue Cheese Dressing (D,S) 28

IMPOSSIBLE PATTY MELT
Ep!c Spicy Pickles, Chipotle Aioli, Smoked Onion, Vegan Provolone, Sourdough, French Fries (G) 25

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 +2: Cage-Free Egg, Ep!c Spicy Pickles, Black Pepper Bacon, Kennett Square Roasted Mushrooms