

*Share*

HOUSE MADE  
HAWAIIAN ROLLS  
Maldon, Honey Butter (D,G) 10

MARYLAND  
CRAB DIP  
Oven Roasted Tomatoes,  
Local Herbs,  
Toasted Baguette (D,G,S) 24

LOCAL ARTISAN  
CHEESE  
Chef's Selection Of Local Cheeses,  
Seasonal Jams, & Accoutrements  
(D,G,N) 19

*First Course*

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

BUFFALO MILK BURRATA  
English Peas, Sourdough Toast,  
Malt Vinegar Gastrique (D,G) 18

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

SANDY RIDGE DEVEILED EGGS  
Cage Free Eggs, Caviar, Truffle Filling,  
Fried Potato (G) 12

FRENCH ONION SOUP  
Sourdough, Gruyère (D,G) 14

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

PORK WONTONS  
Sweet Chili Dipping Sauce,  
Pickled Red Onion (G) 14

ROASTED GARLIC HUMMUS  
Epic Pickles Giardiniera, Grilled Pita,  
Lavash Chips (G) 15

*Market Salads*

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

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

SPINACH &  
STRAWBERRY SALAD  
Hazelnut, Fennel, Feta,  
Balsamic Caramel Vinaigrette (D,N) 14

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

ENDIVE SALAD  
Little Gem, Purple Ninja Radish,  
Garlic Tahini Cream, Olive Oil,  
Lemon, Saba (D) 14

• ADD PROTEIN •  
PACIFIC SHRIMP 13  
CHICKEN 10  
VERLASSO SALMON 15

*Entrees*

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

KENNETT SQUARE MUSHROOM OMELET  
Three Cage Free Eggs, Roasted Mushrooms,  
Caramelized Onions, Sharp Cheddar, Home Fries (D) 15

SHRIMP SCAMPI  
Jumbo Pacific Shrimp, Garlic, White Wine, Butter,  
Fine Herbs, Broccoli Rabe, Spaghetti (D,G,S) 28

TOFU BANH MI  
Fried Tofu, Vegan Spicy Mayo, Cilantro, Brussels & Carrot Slaw,  
Pickled Radish, Toasted Baguette, Mixed Greens (G) 16

BUTTERMILK FRIED  
CHICKEN SANDWICH  
Marinated Chicken Thigh, Herb Ranch, Spicy Epic Pickles,  
Brioche, Mixed Greens (D,G) 18

ROAST BEEF SANDWICH  
Sliced Roast Beef, Roasted Onions, Pretzel Roll,  
Beer Cheese, Au Jus, Mixed Greens (D,G) 18

TUNA MELT  
Poached Albacore Tuna, Green Meadow Farms Bacon,  
Cheddar Cheese, Red Onion, Tomato,  
Sourdough, Mixed Greens (D,G) 18

LANCASTER COUNTY OMELET  
Three Cage Free Eggs, Smoked Bacon, Goat Cheese,  
Spinach, Oven Dried Tomatoes, Home Fries (D) 16

BBQ PULLED PORK SANDWICH  
Muenster Cheese, Cole Slaw, Spicy Epic Pickles,  
Brioche Bun, Mixed Greens (D,G) 18

AVOCADO BLT\*  
Toasted Brioche, Spicy Aioli, Thick Cut Bacon, Lettuce,  
Tomato, Avocado, Fried Egg, Truffle Fries (D,G) 17

LUMP CRAB SALAD  
Red Watercress, Baby Arugula, Sliced Avocado, Radish,  
Extra Virgin Olive Oil, Toast Points (G,S) 26

FALAFEL BURGER  
Feta Cheese, Green Goddess Dressing,  
Sprouts, Red Onion, Tomato, Mixed Greens (D,G) 24

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

BURGER ADDITIONS 2 each  
Cage Free Farm Egg | Spicy Epic Pickles  
Thick Cut Bacon | Kennett Square Mushrooms

TRUFFLE PARMESAN  
FRIES  
Spicy Mayo (D,G) 9

FRIED PICKLES  
Spicy Aioli (G) 9

*Market Sides*

MAC N CHEESE  
Bread Crumbs (D,G) 10

ASPARAGUS  
Lemon Caper Beurre Blanc,  
Crumbled Egg (D) 11

YUKON POTATO  
HOME FRIES (D,G) 8

\*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 6 or more