

*- For the Table -*

LOCAL ARTISAN CHEESE

Seasonal Jam & Accoutrements  
(D,G,N) 19

ROASTED GARLIC HUMMUS

Farm Fresh Crudite, Grilled Pita, Lavash Chips,  
Carrot Chermoula (G) 17

*- First Course -*

KENNETT SQUARE MUSHROOM SOUP

Truffle Crème Fraîche, Snipped Chives (D,G) 13

AUTUMN SQUASH BISQUE V

Roasted Pumpkin Seeds, Chili Oil 13

GENERAL TSO'S CAULIFLOWER

Tempura Cauliflower, Broccoli, Sesame Seeds,  
Scallions (G) 15

SANDY RIDGE DEVEILED EGGS

Truffle Filling, Fried Potato (G) 12

*- Salads -*

BEET & ARUGULA V

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

POACHED PEAR SALAD

Birchrun Blue Cheese, Fall Greens, Candied Pecans, White  
Balsamic Vinaigrette (D,G,N) 14

HONEYCRISP APPLE SALAD

Shaved Cabbage, Pickled Radish, Arugula,  
Lemon Olive Oil 14

ROMAINE SALAD V

Romaine, Red Endive, Sourdough Crouton, Parmesan,  
Balsamic Vinaigrette (D,G) 14

ADD FALAFEL 8

*- Entrees -*

THAI NOODLE SALAD V

Udon Noodles, Shiitake Mushrooms, Peanuts, Baby Greens, Vegetables, Cilantro Lime Vinaigrette (G,N) 19

FALAFEL BURGER

Falafel Patty, Feta Cheese, Tzatziki, Sprouts, Red Onion, Tomato, Mixed Greens (D,G) 21

MUSHROOM ALFREDO

Linguine, Kennett Square Mushrooms, Broccoli Rabe, Alfredo Sauce, Grana Padano (D,G) 22

CRISPY BRUSSELS SPROUTS

Pennsylvania Maple Dressing (G) 9

BROCCOLI RABE

Shallots, Toasted Garlic, Butter (D) 9

*Seasonal  
Sides*

TRUFFLE PARMESAN FRIES

Truffle Oil, Grana Padano, Chives (D,G) 9

FRIED PICKLES

Garlic Panko Crusted, Spicy Mayo (G) 9

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

A 3% credit card convenience fee is applied to all checks, unless using debit cards or cash

20% Gratuity will be added to Parties 6 or more

V CAN BE PREPARED VEGAN