

Cocktails

BRUNCH BEVERAGES

Your Choice of Bloody Mary, White Sangria, Red Sangria, Mimosa, or Screwdriver 4.

SPRING BELLINI

Your Choice of Strawberry, Rhubarb or Hibiscus Lemongrass 10.

REDLINE

Sweet Caroline Sweet Tea Vodka Rhubarb, Fresh Mint, Lemonade 10.

BLOODHOUND

Penn Distilling 'The Bay' Vodka Heirloom Tomato Juice, EPIC Chesapeakeles 10.

Mocktails

MY DARLING

Strawberry, Lemonade, Soda 4.

JAMES DEAR

Muddled Jalapeno, Cucumber, Cilantro Lemongrass, Lime, Soda 4.

RPM

Fresh Mint, Iced Tea, Lemonade Rhubarb 4.

Market Salads

ARUGULA & BEETS

Shellbark Goat Cheese, Herb Creme Fraiche, Polenta 'Croutons' 13.

STRAWBERRY SALAD

Baby Arugula, Marcona Almonds Honey Ricotta, Golden Raisins 12.

SATUR FARMS MIXED GREENS

Heirloom Tomatoes, Shaved Crudite Balsamic Vinaigrette 12.

'CAESAR' SALAD

Frisee, Snap Peas, Asparagus, Parmesan Reggiano-Lemon Dressing 12.

BLT SALAD

Bibb, Smoked Bacon, Blue Cheese Tomatoes, Chipotle Ranch Dressing 13.

• Add Protein •

LOCUST POINT FARM CHICKEN 5.

VERLASSO SALMON 9.

US FARM RAISED SHRIMP 10.

GREEN MEADOW FARM FLANK STEAK 10.

Raw Bar

OYSTERS ON THE HALF

East or West Coast, Champagne Black Pepper Mignonette 18.

YELLOWFIN TUNA TARTARE

Avocado, Sesame Soy Emulsion, True Leaf Micro Cilantro 16.

SHRIMP COCKTAIL

U.S. Farm Raised Shrimp, Green Tomato-Horseradish Cocktail 15.

SEAFOOD PLATTER

Chilled Shrimp, Oysters on the Half Tuna Tartare, Lump Crab Meat MP

First Course

KENNETT SQUARE MUSHROOM SOUP

Creme Fraiche, Snipped Chives, White Truffle Oil 9.

WARM DOUGHNUTS

Cinnamon Brown Sugar, Oak View Farms Jam, Creme Anglaise 9.

'BAGEL & LOX'

Salmon Pastrami, Truffled Egg Salad, Capers, Red Onion Bagel Chips 12.

FRIED GREEN TOMATOES

Chilled Maryland Lump Crab Salad Smoked Pepper Aioli 16.

For the Table

LOCAL ARTISAN CHEESE

Choice of Three Local Cheeses with Seasonal Jams & Accoutrements 16.

MEAT & CHARCUTERIE

Thinly Sliced Cured Meats, House Made Pate, Garnish 19.

MUSSELS & FRIES

Steamed PEI Mussels, Green Garlic Tomato Broth, Truffle Fries 15.

SEASONAL HUMMUS TRIO

Assortment of Seasonal Spreads, Grilled Pita, Crisp Lavash 14.

HOUSE MADE GRANOLA

Singing Dog Vanilla, Dried Fruit Natural By Nature Yogurt 8.

GREEN MEADOW BEEF CARPACCIO

Capers, Horseradish, Parmesan Reggiano Arugula 12.

POINT JUDITH CALAMARI

Pickled Cherry Peppers, Lemon, Garlic Mayo, Pomodoro Sauce 14.

ROASTED TOMATO BISQUE

Crushed Jersey Tomatoes, Basil, Sourdough Croutons 9.

Entrees

DUTCH BABY PANCAKES

Cinnamon Apples, Brown Sugar Mascarpone Chantilly 13.

STUFFED FRENCH TOAST

Fresh Strawberries, Philadelphia Cream Cheese, Almonds 14.

GREEN MEADOW FARM DOUBLE CHEDDAR BURGER

Smoked Bacon Mayo, Red Onion, Bibb Lettuce, Truffled Parmesan Fries 18.

SPICY LAMB BOLOGNESE

Handmade Rigatoni, Wilted Spinach Basil Whipped Ricotta 19.

AVOCADO BLT

Cage Free Egg, Applewood Bacon Chipotle Aioli, Grilled Brioche 15.

LANCASTER COUNTY OMELET

Smoked Bacon, Goat Cheese, Spinach Roasted Tomatoes 13.

Seasonal Sides

THICK CUT SMOKED BACON | CHICKEN APPLE SAUSAGE
YUKON POTATO HOME FRIES | TRUFFLE PARMESAN FRIES
FRIED PICKLES | FRESH BAKED BREAKFAST BREADS 7. each

Consuming raw or undercooked meats, seafood, eggs or shellfish may increase the risk of foodborne illness.