

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 18.

MUSSELS & FRIES
Steamed PEI Mussels, Green Garlic Tomato Broth, Truffle Fries 16.

SEASONAL HUMMUS TRIO
Assortment of Seasonal Spreads, Grilled Pita, Crisp Lavash 14.

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

Market Salads

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

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

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

BLT SALAD
Bibb Lettuce, Smoked Bacon, Blue Cheese, Avocado, Tomatoes, Chipotle Ranch Dressing 13.

First Course

KENNETT SQUARE MUSHROOM SOUP
Creme Fraiche, Snipped Chives, White Truffle Oil 9.

'HAM & CHEESE'
La Quercia Prosciutto, DiBruno Bros. Burrata, Garlic-Rapini Crostini 13.

SPRING PESTO FLATBREAD
Heirloom Cherry Tomatoes, Aged Goat Cheese, Olives 14.

WOODLAND JEWEL MUSHROOM RAVIOLI
Tasso Ham, Spring Onions, Porcini Emulsion 12./22.

PORK BELLY SLIDERS
Mini Brioche Rolls, Red Chile BBQ Sauce, Cole Slaw House Made Pickles 12.

CRISPY POINT JUDITH CALAMARI
Pickled Cherry Peppers, Lemon, Garlic Mayo Pomodoro Sauce 14.

GREEN MEADOW BEEF CARPACCIO
Capers, Horseradish, Parmesan Reggiano, Arugula 12.

FRIED GREEN TOMATOES
Chilled Maryland Lump Crab Salad, Smoked Pepper Aioli 16.

KOREAN STYLE CHICKEN 'WINGS'
Free Range Chicken, Sesame Seeds, Ginger Glaze 13.

ROASTED TOMATO BISQUE
Crushed Jersey Tomatoes, Basil, Sourdough Croutons 9.

Fish

MARYLAND STRIPED BASS
Melted Leeks, Potato Puree, Preserved Lemon Broth 32.

BLACKENED SWORDFISH
Charred Carrot-Avocado Salad Broccoli Sprouts, Pine Nuts 29.

RAINBOW TROUT
Green Rice, Dill Yogurt, Maryland Lump Crab, Spiced Carrot Puree 27.

SCOTTISH SALMON
Fire Roasted Tomatoes, Potato Latke Green Tomato-Olive Salsa 28.

DAYBOAT SCALLOPS
Parsnip Puree, Golden Raisins Curried Cauliflower, Caper Brown Butter 33.

Seasonal Sides

TRUFFLE PARMESAN FRIES
GARLIC MASHED POTATOES
FRIED PICKLES
PARKER HOUSE ROLLS 7. ea

Meat

LOCUST POINT FARM CHICKEN
Garlicky Broccoli Rabe, Gnocchi Tomato Confit 25.

SPICY LAMB BOLOGNESE
Handmade Rigatoni, Wilted Spinach Basil Whipped Ricotta 16./24.

NATURE SOURCE 8oz FILET MIGNON
Spring Onion Rings, Mushrooms, Red Wine Demi 36.

GREEN MEADOW FARM DOUBLE CHEDDAR BURGER
Smoked Bacon Mayo, Red Onion, Bibb Lettuce Truffled Parmesan Fries 18.

14oz DUROC PORK PORTERHOUSE
Smashed Potatoes, Asparagus, Balsamic Bacon Jus 34.

28 DAY DRY AGED 12oz NEW YORK STRIP
Parsley Salad, Peperonota Salt & Vinegar Potatoes 39.

Vegetables

HANDMADE SPINACH LINGUINE
Roasted Spring Vegetables, Garden Herbs, Crushed Jersey Tomatoes 12./22.

KENNETT SQUARE MUSHROOMS
Aged Goat Cheese, Arugula, Pearl Onions, Sherry 13.

FIFER ORCHARD ROASTED ASPARAGUS
Sandy Ridge Farm Sunny Side Up Egg, Romesco Sauce 12.

LOCAL SPRING VEGETABLES
Ramps, Stinging Nettles, Asparagus Lemon Olive Oil 10.

PHILLIPS FARM HEIRLOOM CARROTS
Fruitwood Orchard Honey, Preserved Lemon, Snipped Tarragon 10.

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