

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*

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.*

Mocktails

MY DARLING

Strawberry, Lemonade, Soda 4.

JAMES DEAR

*Muddled Jalapeno, Cucumber, Ci-
lantro, Lemongrass, Lime, Soda 4.*

RPM

*Fresh Mint, Iced Tea, Lemonade,
Rhubarb 4.*

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.*

WOODLAND JEWEL MUSHROOM RAVIOLI

Tasso Ham, Spring Onions, Porcini Emulsion 12./22.

FRIED GREEN TOMATOES

Chilled Maryland Lump Crab Salad, Smoked Pepper Aioli 16.

CRISPY POINT JUDITH CALAMARI

*Pickled Cherry Peppers, Lemon, Garlic Mayo, Pomodoro
Sauce 16.*

GREEN MEADOW BEEF CARPACCIO

Capers, Horseradish, Parmesan Reggiano, Arugula 12.

PORK BELLY SLIDERS

*Mini Brioche Rolls, Red Chile BBQ Sauce, Cole Slaw
House Made Pickles 12.*

ROASTED TOMATO BISQUE

Crushed Jersey Tomatoes, Basil, Sourdough Croutons 9.

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, Crumbled 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.

Entrees & Sandwiches

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 16./24.

AVOCADO BLT

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

LANCASTER COUNTY OMELET

Smoked Bacon, Goat Cheese, Spinach, Roasted Tomatoes 13.

KENNETT SQUARE OMELET

Local Mushrooms, Caramelized Onions Sharp PA Cheddar 13.

VEGETARIAN PAD THAI

Soba Noodles, Carrots, Shaved Cabbage Miso Peanut Sauce 17.

SMOKED TURKEY BRUSCHETTA PANINI

Spring Pesto, Gouda, Roasted Red Peppers 14.

STRYKER FARM HOT PORK SANDWICH

Broccoli Rabe, Long Hot Peppers, Sharp Provolone 14.

ROASTED GARLIC HUMMUS WRAP

Seasonal Vegetables, Lavash, Broccoli Sprouts 13.

FISH & CHIPS

Beer Battered Norwegian Cod, House Cut French Fries, Remoulade 17.

RAINBOW TROUT

Green Rice, Dill Yogurt, True Leaf Pea Tendril Salad, Carrot Puree 19.

Seasonal Sides

SPRING VEGETABLES | ASPARAGUS & FARM EGG | FRIED PICKLES
TRUFFLE PARMESAN FRIES | BABY CARROTS | HOUSE BAKED
PARKER HOUSE ROLLS 7. each