

FIRST COURSES

WILD MUSHROOM SOUP 9

Grilled Amish Chicken, Truffle Chive Crème Fraiche

GINGER CURRIED CARROT SOUP 8*

Organic Jersey Carrots, Kaffir Lime Yogurt

BUTTERED GARLIC AND LEMON HUMMUS 8 **

Buttered Hummus with Roasted Garlic, Preserved Lemon, and Chopped Parsley
Served with Spiced Flatbread and Baby Carrots

YELLOWFIN TUNA TARTARE 13

Sashimi Yellow Fin Tuna, Hajiki Seaweed Salad,
Crispy Wonton Chips, Thai Curry Paste

BIBB SALAD 9*

Pickled Red Onion, Toasted Almonds, Di Bruno Brothers Pepato Cheese,
Pink Peppercorn Farm Honey Mustard

DANDELION SALAD 9*

Heirloom Cherry Tomatoes, Roasted Beets, Goat Cheese Fondue,
Chamomile Honey Dressing, Toasted Sunflower Seeds

P.E.I. BLACK MUSSELS 12

Applewood Smoked Bacon, Roasted Fennel, Oven Dried Tomato, Beer Broth

HEIRLOOM TOMATO SALAD 9

White Star Organics Heirloom Tomatoes, Lemon Olive Oil,
Pickled Okra, Spiced Greek Yogurt

SPICY LAMB BOLOGNESE 15

Whipped Basil Ricotta, Serverino Rigatoni, Organic Baby Spinach

PAN ROASTED SCOTTISH SALMON 21

Whipped Carrot and Ricotta Cheese Puree,
Sautéed Snow Peas and Heirloom Carrots, Peppered Farm Honey Reduction

SEASONAL VEGETABLE AND TOFU TAGINE 14**

Stewed Tofu and Seasonal Vegetables with Saffron, Dried Fruit, Onion, Garlic and Tomato
Served with Toasted Israeli Cous Cous

SANDWICHES

CHICKPEA FRITTER WRAP 13 *

Fried Chickpea Fritters with Pickled Turnips, Carrots, and Peppers,
Spiced Greek Yogurt, Herb Salad

SHRIMP CEVICHE LETTUCE WRAPS 16

Citrus Marinated Gulf Shrimp, Echo Valley Organics Butter Head Lettuce,
Jalepeno, Cilantro, Avocado, Crispy Tortilla Strips

MEADOW RUN COUNTRY SMOKED HAM SANDWICH 13

Double Smoked Cheddar, Jalapeno Pepper Relish,
Whole Grain Mustard, Tobacco Onions, Toasted Ciabatta Bun

FRIED GREEN TOMATO SANDWICH 13

White Star Organics Fried Green Tomatoes, Arugula, Smoked Tomato Aioli
Friendly Farms Organic Pepperjack Cheese, Toasted Sourdough

WILD MUSHROOM PANINI 12 *

Kennett Square Port Wine Wild Mushrooms, Smoked Baby Swiss Cheese,
Creamy Onion Spread, Sourdough Roll

ORGANIC HOUSE CURED SALMON SANDWICH 14

Watercress, Red Onion, Dill Creme Fraiche, Toasted Sourdough

SMOKED CHEDDAR BURGER 14

Green Meadow Farms Grass Fed 8 oz. Burger, Applewood Smoked Slab Bacon, Friendly Farms
Smoked Cheddar, Fried Onion, House-Made Barbecue Sauce, Hand Cut Garlic French Fries

BEEF BACON BLT 13

Green Meadow Farms Beef Bacon, Lettuce, Tomato, Onion, Chipotle Aioli, Toasted Sourdough

ENTREES

CRAB CAKE 16

Saffron Orzo, Shaved Fennel Salad, Dijon Buerre Blanc

FARMER'S CHOPPED SALAD 14

Local Romaine, Beets, Tomatoes, Cucumbers, Free Range Chicken,
Green Meadow Farms Applewood Smoked Bacon, Cage-Free Hard Boiled Egg,
Birch Run Blue Cheese, Honey-Lime Vinaigrette

*VEGETARIAN **VEGAN

18% GRATUITY ADDED TO PARTIES 5 OR MORE

EXECUTIVE CHEF EYHAB HAPPY HATAB