

SPRING LUNCH MENU



AVAILABLE 11 AM - 3 PM

STARTERS

Cream of Crab Soup - \$13
local fresh cream, lump crab,
dry sherry, local bread

French Onion Soup - \$12
gruyère, provolone, baguette crouton

Chef Inspired Arancini - \$12

Lobster Mac + Cheese - \$15
house cheese blend, panko crust

Whipped Feta - \$14
marinated olives, hot honey, grilled flatbread

FROM THE GARDEN

Ⓞ House Salad - \$11
arugula, pickled onion, artichokes, pine nuts,
sweet drops, goat cheese,
lemon + olive oil dressing

Ⓞ ∞ Golden Beets - \$11
Third Way Farm mixed greens,
crumbled goat cheese, grapes,
candied walnuts,
honey lemon poppy seed vinaigrette

Ⓞ Ultimate Chopped - \$14
mozzarella, soppressata, tomatoes, romaine,
parmesan, confit red onion vinaigrette

Caesar - \$10

chopped romaine, brioche crumble, fried capers

Add-Ons

blackened chicken - \$8 grilled filet - \$12
grilled shrimp - \$10 blackened tuna - \$10
seared salmon - \$11

BRUNCH + BOWL

House Omelete - \$16
served with house side salad + home fries

Ⓞ Grain Bowl - \$17
rice, carrots, onions, mushrooms, asparagus,
agave + ginger glaze, tzatziki

Add-Ons

bacon, sausage or turkey sausage - \$4
blackened chicken - \$8 grilled filet - \$12
grilled shrimp - \$10 blackened tuna - \$10
seared salmon - \$11

ENTREES

Bistro Steak Au Poivre - \$32
black angus local beef, parmesan truffle frites,
peppercorn gravy

ⓄⓄ Pan Roasted Chicken - \$29
herbed risotto, green beans,
shitake mushrooms, dijon + cognac cream

ⓄⓄ Scallops - \$33
carrot coulis, roasted garlic asparagus,
orange + shaved fennel salad, fennel top gremolata

Ⓞ Shrimp + Grits - \$29
Keyes Creamery smoked cheddar,
Crooked Creek chorizo sausage, chimichurri

ⓄⓄⓄ Daikon Radish "Scallops" - \$28
saffron rice, carrots, onions, mushroom,
asparagus, agave & ginger glaze



From the Grill - \$59

14 oz Rib Eye, New York Strip

16 oz Bone In Pork Chop

7 oz Filet Mignon

served with choice of chimichurri,
au poivre, demi butter

garlic mashed potatoes, local seasonal vegetables

SANDWICHES

served with frites or house side salad
choice of multi grain, ciabatta, brioche roll



Blackened Tuna BLT - \$16
garlic aioli

Fried Chicken - \$16
pickled vegetables, lettuce, tomato,
cajun remoulade

Dry Aged Beef Sliders - \$17
Brad's Farm beef, bacon, caramelized onions,
Keyes creamery smoked cheddar, cumin aioli

Brad's Roast Beef - \$15
garlic horseradish cream, gruyere,
tomato, red onion

Chicken Salad - \$14
honey Dijon mustard, walnuts,
tomato, romaine

Fromage Delight - \$15
gruyère, provolone, swiss, parmesan,
caramelized onions, bacon, dijon garlic aioli

Add-Ons

grilled chicken - \$8 grilled filet - \$12



Annotations

∞ - May Contain Tree Nuts

Ⓞ - Vegan

Ⓞ - Gluten Free

Ⓞ - Featured Menu Item

CASUAL A LA CARTE

Fried Mozzarella - \$11
pretzel crust, marinara sauce

Crab Dip - \$18
roasted red pepper + garlic,
artichokes, toasted baguette

Ⓥ Classic Hummus - \$11
grilled flatbread

Parmesan Truffle Frites - \$8
cumin aioli

∞ Cheese + Charcuterie
3 cheeses ■ 2 charcuterie - \$28
5 cheeses ■ 3 charcuterie - \$42
with five wine pairings - \$50

FLATBREAD PIZZAS

Lump Crab - \$16
tomato confit, white sauce, house cheese blend

Ⓥ Mediterranean - \$13
hummus, confit tomatoes, artichokes, roasted
red peppers, olive tapenade, chimichurri

Amanté de la Carne - \$14
spicy sausage, bacon, meatballs,
marinara, house cheese blend

Kennett Square - \$14
herbed ricotta, caramelized onions,
,roasted garlic, mushrooms, hot honey

DESSERT

ⓋⓄ Avocado + Lime Mousse - \$11
mint, toasted coconut, pecans, dates, cocoa nib crust

Chef Inspired Cheesecake - \$12

∞ Triple Chocolate Mousse - \$12
white, milk + dark chocolate mousse, orange caramel,
puff pastry, hazelnuts

Chef Inspired Crème Brûlée - \$10

∞ Village Market Ice Cream Sundae - \$11
Choice of local ice cream, waffle wafer,
chocolate drizzle, nut butter,
whipped cream, cherry

MUSSELS & FRITES - \$25

Brussels

Belgian ale, shallots, bacon, Hook bleu cheese

Ⓞ Cape Cod

white wine, garlic, lemon, herbs, sriracha pepper

Chesapeake

local beer, Old Bay, shallots, garlic, butter

SEASONAL COCKTAILS - \$14

Lychee Spritz

lychee vodka, lemon juice, vanilla syrup,
cherry blossom tonic

Key Lime Fizz

gin, white chocolate liquor, key lime juice, spicy ginger syrup
soda water

Hibiscus + Ginger Paloma

reposado tequila, hibiscus + ginger syrup,
grapefruit juice, lime juice, Buckspice bitters

Rumtini

Trader Vic's dark rum, banana liquor, orgeat, lime juice,
Angostura bitters, egg white

Sweet Tea Bourbon

Benchmark bourbon, berry tea, lemon juice,
Cocchi Rosa Apertif, mint simple syrup

HOUSE COCKTAILS - \$12

Espresso Martini

fresh brewed espresso, Kahlua,
Three Olives triple shot espresso vodka

Pairings Mule

vodka, St. George's spiced pear liqueur, lime, ginger beer

Gimlet

gin, fresh lime juice, simple syrup

Shooting Paloma

Tequila, lemon syrup, Pama, grapefruit juice

We Make a "Good Pear"

mezcal, Cointreau noir, prickly pear syrup, lime

Barrel Aged Old Fashioned

bourbon, turbinado sugar, angostura bitters

Parisian Paradise

light rum, St.Germain lime, simple syrup, splash Brut Rose

SPARKLING WINES

3oz ■ 6oz ■ Bottle

Aubert et Fils Brut Epernay Champagne

9.5 ■ 17.5 ■ 65

Jacques Peltas Brut Rosé

6 ■ 11 ■ 37

Poema Cava Extra Dry

5 ■ 9.5 ■ 33

Cavicchioli 1928 Prosecco

5.5 ■ 10.5 ■ 35

WHITE/ROSE WINES

3oz ■ 6oz ■ Bottle

Campuget Traditional Rosé

5.5 ■ 10 ■ 33

Hermann J. Wiemer Organic Field White Blend

6 ■ 11.5 ■ 39

Angelini Pinot Grigio

5 ■ 9.5 ■ 31

Nortico Alvarinho

5.5 ■ 10.5 ■ 35

Pine Ridge Chenin Blanc-Viognier

5.5 ■ 10.5 ■ 35

Emmolo by Caymus Sauvignon Blanc

5.5 ■ 10.5 ■ 35

The Champion Sauvignon Blanc

5 ■ 9.5 ■ 31

Haut-Blanville Chardonnay

6 ■ 11 ■ 37

Diora Chardonnay

5.5 ■ 10.5 ■ 35

Domaine de Vaufruges Vouvray

5.5 ■ 10.5 ■ 35

Frisk Riesling

5 ■ 9.5 ■ 30

RED WINES

3oz ■ 6oz ■ Bottle

Noble Vines 667 Pinot Noir

5 ■ 9.5 ■ 31

Maison L' Envoyé Côte du Py Gamay Noir

6 ■ 11.5 ■ 39

Alta Vista Vive Malbec

5 ■ 9.5 ■ 30

Courtois La Source Côtes du Rhône

6 ■ 11.5 ■ 38

OZV Old Vine Zinfandel

5.5 ■ 10.5 ■ 35

Château Laulerie Bergerac Bordeaux

5.5 ■ 10.5 ■ 35

Robert Mondavi Private Selection Cabernet Sauvignon

5.5 ■ 10 ■ 33

Troublemaker Red Blend

5.5 ■ 10.5 ■ 35

Austin Hope Cabernet Sauvignon 1L

9 ■ 17.5 ■ 74

Caymus-Suison The Walking Fool Red Blend

9 ■ 17.5 ■ 55