

# SUMMER 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

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

(F) (V) Tomato Bruschetta - \$12  
basil, 18 year aged balsamic, toasted baguette

(F) Kaki Fry Oysters - \$13  
chili lime slaw, horseradish tartar sauce

## FROM THE GARDEN

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

(G) ∞ Golden Beets - \$11  
mixed greens, whipped goat cheese, grapes,  
candied walnuts, honey lemon poppy seed  
vinaigrette

(G) 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 - \$15  
choice of house salad or home fries

Avocado Toast- \$15  
ciabatta, mashed avocado, arugula,  
pine nuts, cilantro, 2 over easy eggs, lime

(F) Rice Bowl - \$17  
coconut rice, corn & bacon hash, sauteed kale,  
teriyaki glaze

### 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

(G) (F) Chicken Madeira - \$30  
herbed risotto, shitake mushrooms,  
madeira demi pan sauce

(F) (G) Scallops - \$33  
corn & bacon hash, lemon & dill cucumber salad,  
salsa verde

(G) Grilled Shrimp- \$31  
corn coulis, roasted vegetables, chimichurri

(G) (F) (V) Teriyaki Daikon Radish- \$28  
coconut rice, sauteed kale & mushroom



### From the Grill - \$59

14 oz Rib Eye, New York Strip

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 onions, 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

(V) - Vegan

(G) - Gluten Free

(F) - 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 - \$25

Lobster Mac + Cheese - \$16  
house cheese blend, old bay

---

## 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

---

ⓋⓄ Deconstructed Pina Colada - \$11  
banana "mousse", pineapple chutney,  
flambeed banana, toasted coconut

Chef Inspired Cheesecake - \$12

∞ Triple Chocolate Mousse - \$12  
white, milk + dark chocolate mousse, orange caramel,  
candy walnuts

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

---

Tiki Tini

vodka, John D Taylor's velvet falernum, orgeat, lime juice,  
lemon juice, hibiscus syrup,

Strawberry Rhubarb Martini  
gin, strawberry + rhubarb simple syrup, strawberry liquor,  
lemon juice

Pina Colada Margarita

Patron pineapple, Anteel coconut lime tequila, lime  
juice, coconut puree, coconut milk, Luxardo cherry juice

Key Lime Mojito

Myers Platinum Rum, key lime juice, coconut milk,  
coconut puree, mint, soda water

Pineapple Upside Down

Jim Beam pineapple whiskey, egg white, all spice dram,  
lemon juice, pineapple juice, vanilla 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  
10.5 ■ 17.5 ■ 65

Jacques Pelvas Brut Rosé  
7 ■ 12 ■ 38

Poema Cava Extra Dry  
6 ■ 10.5 ■ 35

La Gioiosa Prosecco  
6.5 ■ 11.5 ■ 36

---

## WHITE/ROSE WINES

3oz ■ 6oz ■ Bottle

A to Z Rosé

6.5 ■ 11.5 ■ 35

Campuguet Traditional Rosé  
6.5 ■ 11 ■ 34

Hermann J. Wiemer Organic Field White Blend  
7 ■ 12.5 ■ 40

Angelini Pinot Grigio  
6 ■ 10.5 ■ 32

Nortico Alvarinho  
6.5 ■ 11.5 ■ 36

Pine Ridge Chenin Blanc-Viognier  
6.5 ■ 11.5 ■ 36

Emmolo by Caymus Sauvignon Blanc  
6.5 ■ 11.5 ■ 36

The Champion Sauvignon Blanc  
6.5 ■ 11 ■ 34

Haut-Blanville Chardonnay  
7 ■ 12 ■ 38

Diora Chardonnay  
6.5 ■ 11.5 ■ 36

Domaine de Vaufruges Vouvray  
6.5 ■ 11.5 ■ 36

Frisk Riesling  
6 ■ 10.5 ■ 32

---

## RED WINES

3oz ■ 6oz ■ Bottle

Noble Vines 667 Pinot Noir  
6 ■ 10.5 ■ 32

Maison L' Envoyé Côte du Py Gamay Noir  
7 ■ 12.5 ■ 40

Alta Vista Vive Malbec  
6 ■ 10.5 ■ 33

Courtois La Source Côtes du Rhône  
7 ■ 12.5 ■ 39

OZV Old Vine Zinfandel  
6.5 ■ 11.5 ■ 36

Château Laulerie Bergerac Bordeaux  
6.5 ■ 11.5 ■ 36

H3 Cabernet Sauvignon  
6.5 ■ 11 ■ 34

Troublemaker Red Blend  
6.5 ■ 11.5 ■ 36

Austin Hope Cabernet Sauvignon 1L  
10 ■ 17.5 ■ 75

Caymus-Suison The Walking Fool Red Blend  
10 ■ 17.5 ■ 56