

CATERING BRUNCH MENU ~ SUMMER



Includes Continental + Your Choice of Breakfast & Brunch Items

STARTERS

Cream of Crab Soup

Local fresh cream, lump crab,
dry sherry, local bread

Chef Inspired Arancini

Lobster Mac + Cheese

House cheese blend, panko crust

Whipped Feta

Marinated olives, hot honey, grilled flatbread

SANDWICHES & FLATBREADS

Blackened Tuna BLT

Garlic aioli

Fried Chicken Sandwich

Pickled vegetables, lettuce, tomato, cajun remoulade

Dry Aged Beef Sliders

Brad's Farm beef, bacon, caramelized onions, Keyes
creamery smoked cheddar, cumin aioli

Brad's Roast Beef Sandwich

Garlic horseradish cream, gruyere, tomato, red onion

Chicken Salad Sandwich

Honey Dijon mustard, walnuts, tomato, romaine

Mediterranean Delight

Roasted vegetables, red peppers, tomatoes,
mozzarella, mixed greens, hummus spread,
balsamic drizzle

Lump Crab Flatbread

Tomato confit, white sauce, house cheese blend

Amanté de la Carne Flatbread

Spicy sausage, bacon, meatballs,
marinara, house cheese blend

Kennett Square Flatbread

Herbed ricotta, caramelized onions,
,roasted garlic, mushrooms, hot honey

FROM THE GARDEN

House Salad

Arugula, pickled onion, artichokes, pine nuts,
sweet drops, goat cheese, lemon & olive oil dressing

Golden Beets Salad

Third Way Farm mixed greens,
whipped goat cheese, grapes, candied walnuts, honey
lemon poppy seed vinaigrette

Caesar Salad

Chopped romaine, brioche crumble, fried capers



ENTREES

Bistro Steak au Poivre

Black angus local beef, parmesan truffle frites,
peppercorn gravy

Chicken Madeira

Herb risotto, shitake mushroom,
madeira demi pan sauce

Teriyaki Daikon Radish

Coconut rice, sauteed kale & mushroom

Scallops

Corn & bacon hash, lemon & dill cucumber salad,
salsa verde

Grilled Shrimp

Corn coulis, roasted vegetables, chimichurri

Market Fish

Charred cherry tomatoes, squash noodles, salmoriglio

