

DINNER

tuesday - sunday from 5:30 pm. reservations til 10 pm weekdays. 10:30 pm weekends.

BREADS & SPREADS

ROASTED CARROT HUMMUS • 9

toasted vollkornbrot, long hot chermoula, black sesame oil

WHIPPED FARMERS CHEESE • 8

rhubarb, rosemary

SMOKED BLUEFISH • 13

cucumber cream cheese, hot sauce

TO START

SCALLOP CRUDO • 14

rhubarb, celery, buttermilk

LAMB CARPACCIO • 15

preserved lemon, tahini, sunflower

SMOKED MUSSELS • 15

spring turnips, lemon cream, turnip top soubise

CRISPY BROCCOLI • 11

chow-chow, scallion

PASTA

STINGING NETTLE SPAGHETTI • 16/24

peekytoe crab, green garlic

DUCK EGG CARBONARA • 15/22

rye bucatini, smoked mushroom, pickled chili, ramps

SQUID INK AGNOLOTTI • 15/22

potato, clam, chorizo-spices

FARMER SUE'S CHEESE DUMPLING • 16/24

veal ragu, spring vegetables

PLATES

SPRING LETTUCES • 16

charred ramp ranch, sprouted lentil pesto, caputo bros ricotta salata

STRAWBERRY GAZPACHO • 17

maplebrook burrata, celery, sourdough

KENNETT SQUARE MUSHROOMS • 17

sunchoke, charred eggplant, farm egg

PRIMAL SUPPLY BRATWURST • 19

fingerling potato, smoked rye, pickled mustard seed

BLACK BASS • 26

roasted beets, grilled grapefruit, ginger yogurt

HONEY GLAZED HALF CHICKEN • 39

asparagus, strawberries, dandelion

HAPPY VALLEY PORK CHOP • 41

castle valley polenta, spring onions, hazelnut romesco

LEAVE IT TO US

OUR KITCHEN'S CHOICE • 55 PER PERSON | 35 PER PERSON BEVERAGE PAIRING AVAILABLE

a selection of plates to share highlighting the best our region offers