



STARTERS

CHARCUTERIE & CHEESE <i>Selection of House Cured & Artisan Meats, Pickled Vegetables, Dried Fruits, Toasted Nuts, Fruit Preserves, Assorted Crackers</i>	14
LOCAL DEVILED EGGS SHAVED <i>Antipasto Salad, Blackened Shrimp Salad</i>	8
FRIED GREEN TOMATOES <i>Brewers Malt Crust, Crumbled Goat Cheese, Tomato Jam, Tasso Ham, Toasted Pistachio Butter, Sriracha Aioli</i>	12
MOLTEN CRAB FONDUE <i>Blue Crab, Fontina, Toasted Flatbread</i>	13
FIRECRACKER SHRIMP ROLLS <i>Rice Crisp, Jalapeño, Black Garlic Plum Sauce</i>	12
CRISPY OYSTERS <i>Cornmeal Dusted, Remoulade, Bacon Jam</i>	14
FLASH FRIED MAINE CALAMARI <i>Fried Banana Peppers, Harissa Lime Aioli</i>	12
LOCAL CHICKEN POTSTICKERS <i>Lemongrass, Cilantro, Ginger, Spicy Soy Glaze</i>	10
GRILLED BEEF & CHICKEN SHAWARMA SKEWERS* <i>Lemon Tahini Dressing, Mint Relish</i>	10

SOUP & SALADS

TOMATO SMOKED GOUDA SOUP <i>Herbed Garlic Cheese</i>	7
LOCAL GREENS <i>Cucumber, Tomato, Shaved Pecorino, Cabernet Vinaigrette</i>	7
CAESAR <i>Parmesan, White Anchovies, Pumpernickel Croutons</i>	8
ROASTED BEET <i>Arugula, Frisee, Pickled Onions, Goat Cheese, Pesto, Hazelnut Vinaigrette</i>	9
TWIN WEDGE SHILOH <i>Heirloom Wedge, Baby Iceburg Wedge, Bacon Lardon, Cucumber, Grape Tomatoes, "Oregonzola" Cheese, Smokey Tomato Ranch Dressing</i>	9
SUMMER CHOP SALAD <i>Local Lettuce, Radish, Swiss Chard, Pickled Strawberries, Goat Cheese, Toasted Almonds, Papadudum Crisp, White Balsamic Yogurt Vinaigrette</i>	10

HAND CUT STEAKS

PRIME GAUCHO RIBEYE* 32
 10 oz. *Argentinian Rub, Housemade Chimichurri*
 FILET MIGNON* 35
 10 oz. *Bordelaise*
 PRIME DRY AGED NEW YORK STRIP* 42
 14 oz. *Bone-In, Bordelaise*

Served with Whipped Potatoes, Asparagus
Add Burgundy Mushrooms or Whiskey Onion 3
Add Crab Cake 12 or Grilled Shrimp 8

PIZZAS & BURGERS

KENNETT SQUARE <i>Forest Mushrooms, Gruyere, Arugula, Truffle Vinaigrette</i> <i>Add House Smoked Bacon for 2</i>	14
HEIRLOOM TOMATO MARGHERITA <i>FRESH MOZZARELLA, TOMATOES, FRESH BASIL, EVOO, SEA SALT</i>	14
CARNE <i>Bacon, Italian Sausage, Pepperoni, Salami, Capicola, Spicy Marinara, Chili Flakes</i>	15
CLASSIC BURGER* <i>Lettuce, Tomato, Onion, Pickles, Cheddar, Dijonnaise, Ketchup, Fresh Cut Fries</i>	13
SMOKED SERRANO BURGER* <i>House Made Green Chile Cheese, Barbecued Bacon, Avocado, Tomato, Crispy Onion, Cilantro Black Bean Crème Fraiche, Fresh Cut Fries</i> <i>Substitute any Burger for a Grilled Chicken Breast</i>	15

Executive Chef Erik Foxx-Nettlin Desserts & Baking by Marcy Mergler

We love our local farmers and producers. Please help us support:
 Buchanan Farms, Waterford; Shiloh Farms, Purcellville;
 Endless Summer Harvest, Purcellville; Tranco Farm, Berryville;
 Yohanen Farm, Purcellville; Walters Farm, Purcellville; Leidy's, Harleysville, PA

*Consumption of raw or undercooked beef, eggs, poultry, pork, or shellfish may increase your risk for food borne illness. If you request separate checks, please let your server know in advance. Parties of six or more may be subject to an 18% gratuity.