



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 <i>Shaved Antipasto Relish, Crab & Avocado Relish</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, Assorted Breads</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
HICKORY GRILLED ANGUS BEEF & LOCAL MUSHROOM SKEWERS <i>Horseradish Cream</i>	13

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
SPRING CHOP SALAD <i>Iceberg Lettuce, Local Sprouts, Radishes, Toasted Almonds, Champagne Apricots, Valbreso Feta, English Peas, Pappadum Crisp, Basil-Mint Vinaigrette</i>	10

HAND CUT STEAKS

PRIME GAUCHO RIBEYE* 26
 10 oz. *Argentinian Rub, Housemade Chimichurri*
 FILET MIGNON 35
 10 oz., *Bordelaise*
 NEW YORK STRIP 32
 14 oz., *Bordelaise*

Served with Mashed 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
ESPOSITO <i>Aged Ricotta, Oregano Pesto, Fresh Tomatoes, 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;
 Yohanan 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.