



STARTERS

CHARCUTERIE & CHEESE <i>Selection of House Cured & Artisan Meats & Cheeses, Pickled Vegetables, Dried Fruits, Toasted Nuts, Fruit Preserves, Assorted Crackers</i>	14
TOMATO SMOKED GOUDA SOUP <i>Herbed Garlic Cheese</i>	7
LOCAL DEVILED EGGS TWO WAYS <i>Shaved Antipasto Salad & 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, Harrisa Lime Aioli</i>	12
LOCAL CHICKEN POTSTICKERS <i>Lemongrass, Cilantro, Ginger, Spicy Soy Glaze</i>	10

PIZZAS

KENNETT SQUARE <i>Forest Mushrooms, Gruyere, Arugula, Truffle Vinaigrette Add House Smoked Bacon 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

ENTREE SALADS

GRILLED CHICKEN & ROASTED BEET <i>Arugula, Frisee, Pickled Onions, Goat Cheese, Pesto, Hazelnut Vinaigrette</i>	15
SPRING CHOP SALMON SALAD* <i>Iceberg Lettuce, Local Sprouts, Radishes, Toasted Almonds, Champagne Apricots, Valbreso Feta, English Peas, Pappadum Crisp, Basil-Mint Vinaigrette</i>	17
HICKORY GRILLED FLANK STEAK CAESAR* <i>Fresh Cut Fries, Tomatoes, Blue Cheese, Crispy Onions</i>	16
SHRIMP & SHILOH FARM'S GREENS <i>Grape Tomatoes, Cucumbers, Shaved Onions, Ricotta Salata, Sunflower Seeds, Sicilian Olives, Oregano Vinaigrette</i>	17

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

Spring 2017

Executive Chef Erik Foxx-Nettnin

Desserts & Baking by Marcy Mergler

For a fabulous event at our place or yours please contact Maria Barrale



ENTREES

STEAK FRITES* <i>Grilled Angus Steak, Peppered Arugula, Parmesan Truffle Fries, Hotel Butter, Red Wine Jus</i>	16
SHRIMP & GRITS <i>Pan Seared Shrimp, Andouille Sausage, Creole, White Corn Cheddar Grits</i>	17
POMMERY CHICKEN <i>Boneless & Pan Seared, Green Beans, Basil Smashed Red Potatoes, Honey Mustard Cream</i>	16
FISH N CHIPS <i>Wild Caught Icelandic Cod, Remoulade, Fresh Cut Fries</i>	16
HICKORY GRILLED MEATLOAF <i>Garlic Whipped Potatoes, Sautéed Green Beans, Local Mushroom Gravy</i>	15

SIGNATURE SANDWICHES & HICKORY GRILLED BURGERS

SERVED WITH FRESH CUT FRIES

SUBSTITUTE ANY SNACK OR SIDE - ADD 1

FRENCH DIP <i>Half Pound of Shaved Prime Rib, Caramelized Onions, Aged Fontina, Natural Jus, Baguette</i>	16
JUMBO LUMP CRAB CAKE <i>Local Lettuce, Tomato, Classic Remoulade, Old Bay Toasted Potato Roll</i>	18
MUSHROOM & SPINACH WRAP <i>Grape Tomatoes, Roasted Onion, Hudson Valley Blue Cheese, Smoked Pepperoncini Vinaigrette</i>	12
REUBEN <i>Corned Beef, Swiss Cheese, Sauerkraut, Thousand Island Dressing, Marbled Rye</i>	13
BLACKENED CATFISH <i>New England Rolls, Green Tomato Relish, Caper Remoulade, Shaved Iceberg, Cajun Sweet Potato Fries</i>	12
CLASSIC BURGER* <i>Lettuce, Tomato, Onion, Pickles, Cheddar, Dijonnaise, Ketchup</i>	13
SMOKED SERRANO BURGER* <i>House Made Green Chile Cheese, Barbecued Bacon, Avocado, Tomato, Crispy Onions, Cilantro Black Bean Crème Fraiche</i>	15

*Substitute either Burger for a Grilled Chicken Breast

SNACKS & SIDES 5

SIDE CAESAR SALAD
SIDE HOUSE SALAD
ROASTED BEETS

FRIED BRUSSELS SPROUTS
PARMESAN TRUFFLE FRIES
BASIL SMASHED RED POTATOES

WHITE CORN CHEDDAR GRITS
SWEET POTATO FRIES
SAUTÉED GREEN BEANS

Consumption of raw or undercooked beef, eggs, poultry, pork, or shellfish may increase your risk for food borne illness

If you require separate checks, please let your server know in advance. Parties of six or more are subject to an 18% gratuity.

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