



# Lunch

## SMALL

<b>Marinated Jersey Plums</b> stracciatella cheese, arugula, pistachio pesto	10
<b>Seared Foie Gras</b> mission fig carpaccio, saba, toasted brioche	17
<b>Oysters</b> on the half shell, finger lime caviar, pickled fresno chile	13
<b>Parsnip and Roasted Pear Soup</b> spiced pecan, thyme	8

## SMALL OR LARGE

<b>Stir Chopped Salad</b> mixed baby lettuce, heirloom carrot, celery, radish, sunflower seed, dried currant, crispy quinoa, champagne vinaigrette	8/13
<b>Roasted Beet Panzanella</b> rustic croutons, arugula, mint, pomegranate, ricotta salata, chianti vinaigrette	8/13
<b>Chesapeake Crab Cake</b> celery root remoulade, green apple vinaigrette	14/27

## ENTREE

<b>PMA Dry Aged Farm Stand Burger</b> brioche, bacon, onion jam, lancaster cheddar, lettuce, pommes soufflé	16
<b>Grilled Chicken Cobb Sandwich</b> seven grain bread, bacon, lettuce, tomato, avocado, dijon aioli, mixed greens	15
<b>Herb Roasted Salmon</b> honey crisp apple, shaved brussels sprouts, celery root, smoked sunchoke, buttermilk dressing	24
<b>Seared Barnegat Scallops</b> romesco, crispy potatoes, bacon, caper salsa verde	29
<b>Pan Roasted PA Trout</b> eggplant provençal, artichokes barigoule, crispy kale	22
<b>Roasted Griggstown Chicken</b> butter braised green beans, chorizo	23
<b>Berkshire Pork Tenderloin</b> plum gastrique, castle valley grits, braised rainbow chard	25
<b>Kabocha Squash Cavatelli</b> sage, brown butter, pecorino cheese	20

## SIDES

<b>STIR Pommes Soufflé</b>	6
<b>Castle Valley Mills Grits</b>	6
<b>Charred Broccoli</b> calabrian chiles, parmesan butter	7
<b>Eggplant Provençal</b> confit tomato, basil, capers, oil cured olive	7
<b>Sauteed Rainbow Chard</b>	7
<b>Miso Braised Butternut Squash</b> yuzu, cilantro, toasted sesame	7

Consuming raw or undercooked foods may increase your risk of foodborne illness.  
A 18% gratuity will be added to parties of six or more.

# cocktails

- Cause a Stir** 10  
ginger liqueur, sparkling wine, pomegranate juice,  
pomegranate arils
- Brûléed Old Fashioned** 12  
kinsey rye, brûléed sugar, house made bitters,  
cherry, burnt orange
- Sage Lime Gimlet** 11  
bluecoat barrel aged gin, sage simple syrup, fresh  
lime juice, sage leaf
- Spiced Apple Martini** 12  
tito's vodka, apple juice, cinnamon, celery bitters,  
vanilla bean

# draft wines

- Imagery Chardonnay** 11  
sonoma, california 2016
- Pio Pinot Grigio** 9  
delle Venezie, Italy 2016
- ConCannon Cabernet** 10  
central coast, california 2016
- MacMurray Ranch Pinot Noir** 11  
central coast, california 2014

# coravin

- Martin Codax Albariño** 17/65  
rias baixas, Spain 2016
- Orin Swift Blank Stare** 32/120  
russian river valley, california 2016
- Argiano Toscano Non Confunditur** 19/75  
toscana, italy 2015
- Orin Swift Abstract** 33/120  
russian river valley, california 2016

# beer

- Brawler** 7  
yards brewing company
- Cape May IPA** 7  
cape may brewing company
- Kenzinger** 7  
philadelphia brewing company
- Yuengling Octoberfest** 7  
yuengling brewery company
- Becks Light** 7  
brauerei beck brewery

Ask about our seasonal local beers

# wine

## Wines By the Glass & Bottle:

### WHITE

**Cote Mas Blanc Mediterranee Pays d' Or** 10/42  
langudoc-rousillon, france 2016

**Fairvalley Chenin Blanc** 12/50  
western cape south africa 2017

**Chloe Winemakers Select Chardonnay** 10/42  
sonoma, california

**Fleur du Roi Sauvignon Blanc** 12/50  
bordeaux, france 2016

### RED

**Cote Mas Rouge Mediterranee Pays d' Or** 10/42  
langudoc-rousillon, france 2016

**Chateau Blouin** 11/45  
bordeaux, france 2014

**Maggio Petit Syrah** 13/50  
lodi, california 2016

### SPARKLING

**De Perriere Brut Rose** 10/42  
france nv

**La Marca Prosecco** 15/65  
italy nv

## By the Bottle:

### WHITES

**Paul Hobbs Crossbarn Chardonnay** 125  
sonoma coast, california 2017

**Westmount Pinot Gris** 76  
willamette valley, oregon 2015

### REDS

**Duckhorn Cabernet** 150  
napa valley, california 2010

**Argiano Toscano Non Confunditur** 19  
tuscan, italy

**Orin Swift Abstract** 33  
napa valley, california

### SPARKLING

**Laurent Perrier Brut Half Bottle** 95  
france nv

**Domaine Kuentz Bas Cremant d'Alsace** 85  
france nv



# dessert

## DESSERTS

### Chocolate Marquise

brown butter hazelnut crumble, hazelnut gelato

9

### Pear Cranberry Crumble Tart

oat streusel, cranberry caramel, salted caramel gelato

8

### Vanilla Cider Panna Cotta

caramelized apples, gingersnap

8

### Buckwheat & Black Mission Fig Clafoutis

port caramel, candied almonds, chantilly

9

### Upside Down Grape Polenta Cake

candied pistachio, grape coulis, fior di latte gelato

9

### Seasonal Selection of Gelato & Sorbet

8

## COFFEE | TEA

### Parliament Coffee

3.00

### Loose Leaf Hot Tea

3.00

### Hot Chocolate

3.50

### Americano

3.50

### Latte

4.50

### Cappuccino

4.50

### Mocha

5.00

### Espresso

SINGLE

2.25

DOUBLE

2.75

### Macchiato

2.75

3.25

### Flat White

3.75



# brunch

## FIBER JUICES

**O'Keeffe** 6  
kale, basil, romaine, pineapple

**Cezanne** 6  
carrot, celery, apple, flax

**Rivera** 6  
lemon, papaya, jalapeno, cilantro, orange

## SMALL PLATES

**Jersey Peach Granola** 9  
preserved jersey peach, honey greek yogurt, house granola

**Bircher Muesli** 9  
organic oats, berry preserves, orchard apple & pears, yogurt, dried fruits, nuts

**Artisan Smoked Salmon** 12  
house lemon whipped ricotta, traditional garnishes, toasted miche bread or bagel

**Black Mission Fig Carpaccio** 17  
seared foie gras, saba, toasted brioche

## LARGE PLATES

**Belgian Waffle** 11  
vermont maple syrup, cultured butter

**Blueberry Ricotta Pancakes** 11  
meyer lemon crème fraîche

**Avocado Tartine** 14  
toasted miche bread, confit tomato, poached free range pennsylvania eggs, espelette pepper, extra virgin olive oil, maldon

**Quiche Lorraine** 14  
smoked bacon, onions, mushrooms, comté, organic mixed greens

**Breakfast Grilled Cheese** 16  
applewood smoked bacon, lancaster cheddar, sunny side free range egg, frisee & herb salad

**Kennett Square Mushroom Frittata** 14  
spinach, goat cheese, frisee & herb salad

**Egg White Frittata** 13  
onion, roasted pepper, broccoli, extra virgin olive oil, chives

**Diego Rivera Chilaquiles** 18  
corn chips, mole poblano, pulled chicken, queso fresco, sunny side free range egg, crema, cilantro

**French Omelet** 14  
free range eggs, fines herbes, comté

## BENEDICTS

**Virginia Ham** 17  
poached eggs, buttermilk biscuits, mustard seed hollandaise

**Chesapeake Crab Cake** 25  
poached eggs, lemon tarragon hollandaise

**Healthy-ish** 14  
whole wheat muffin, baby spinach, poached eggs, herb garden pesto

## BRUNCH SIDES

**Fingerling Breakfast Potatoes** 8  
chive, caramelized onion

**Seasonal Fresh Fruit Salad** 8

**House Baked Buttermilk Biscuits** 5  
sweet butter, seasonal house preserves

**Artisan Miche Toast** 5  
sweet butter, seasonal house preserves

**House Made Free Range Turkey & Sage Sausage Patties** 8

**Niman Ranch Applewood Smoked Bacon** 8

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<b>Bacon Bloody Mary</b>	10
bacon infused vodka, tomorrow juice, spices, horseradish, bacon, pickle	
<b>Seasonal Bellini</b>	12
sparkling wine, seasonal juices and nectars	
<b>Mimosa</b>	11
sparkling wine, fresh squeezed orange juice	

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### SPARKLING

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