

SOCIAL BITES

Whirley Pop Kettle Corn 6	Blue Cheese Bacon Dates 11	Devil-ish Eggs 8
Fried Green Tomatoes 9	Glazed Bacon Lollis 11	choose: classic, ham, smoked salmon or combo
Cauliflower Hummus 9	Garlic Black Pepper Wings 11	Ahi Tuna Bites* 14
Grand Vegetable Crudité 14	Mussel Pot red or white, rustic white boule 16	Hot Crab & Artichoke Dip 16

PIEROGIES

Pan-fried or boiled

Potato 7	Pork 7
Potato, Cheese, Spinach 7	Loaded Baked Potato 7
Chicken 7	Beef, Rice, Cheese 7



OYSTERS & CLAMS

1/2 Dozen Oysters Raw* 13	classic garnish & apple mignonette
1/2 Dozen Oysters Baked 19	garlic romano or tomato relish or combo
1/2 Dozen Oysters Fried 19	classic or spicy corn avocado or combo
Cornbread Baked Clams 19	garlic butter, herbs

Our Bread, Our Butter 4
Pretzels & Dips 6
pimento cheese, BBQ mustard, sour cream & onion dip
Skillet Cornbread 7
sea salted honey butter
Table Bread Basket 7
sea salted honey butter & jam

Tomato Pie 13	slow-cooked sauce with parmigiano-reggiano
Farm Margherita 13	crushed, roasted, and stewed tomatoes, mozzarella, aged provolone, basil

TABLE & FARM BREADS

Creamy Brie 10	onion jam, crisp apple	Avocado Toast 10	lime, salt & pepper
Roasted Shallot 10	apple butter & cambozola	Smoked Salmon 11	lemon cream, capers
Prosciutto & Fig 10	fig jam, mascarpone	Sweet & Salty 10	Benton's ham, homemade peanut butter cookie spread

BAKERS PIZZA • WHOLE PIE

White 15	garlic cream, aged provolone, mozzarella, parmigiano-reggiano, ricotta, chili flakes, oregano, basil, extra virgin olive oil	Pennsylvania Mushroom 16	garlic cream, aged provolone, mozzarella, oregano, chili flakes, thyme
Pepperoni 16	red sauce, mozzarella, basil	Crab Dip 20	artichoke, lump crab, onion, aged provolone, mozzarella, parsley

SOUPS & SALADS

SMALL SALADS & SOUPS

add: chicken +6, fried chicken +6, salmon +6, steak +6, tuna +6, shrimp +8

Today's Soup 7	Italian Sunday 9
Today's Stew, Italian Sunday Salad & Half Boule 12	romaine, aged provolone, fennel, oregano, red onion, red wine vinaigrette
Farmers 9	Escarole, Egg & Gruyère 9
avocado, dates, tomato, grapes, almonds, parmigiano-reggiano, olives, champagne & sherry vinaigrettes	potato, green onion, relish, olives, cannellini beans, herb mustard vinaigrette, lemon vinaigrette
Spinach Bacon Blue 9	Beets & Homemade Ricotta 9
kale, apple, balsamic onions, egg, sherry vinaigrette	radish, broccolini, green beans, toasted seeds, simple vinaigrette
General's House 9	Kale & Quinoa 9
red romaine, radish, parmigiano-reggiano, truffle vinaigrette	dates, radish, hazelnuts, pecorino, lemon vinaigrette

ENTRÉES

Good All Green 15	romaine, broccolini, green beans, green apple, avocado, feta, toasted seeds, lemon vinaigrette	Crazy Corn Chicken 16	avocado, bell pepper, herbs, cotija, cornbread croutons
Many Vegetable 16	avocado, egg, cannellini, onion, romano, champagne vinaigrette	Spicy Ahi Tuna Poke* 18	avocado, napa cabbage, onion, herbs, bell pepper
Spicy Fried Chicken 16	romaine, bacon, cheddar, avocado, onion, tomato, honey mustard and champagne buttermilk dressings	Robin V's Crab or Shrimp Louie 20	onion, avocado, tomato, lemon vinaigrette
Chicken Salad Salad 16	avocado, almonds, beets, blueberries, raisins on romaine leaves	Warm King Crab 24	frisée, cucumber, avocado, roasted tomatoes, truffle vinaigrette, beurre blanc

BURGER SHOP

choice of side: coleslaw, fries, mini farmers salad.

BURGERS

Ground in-house daily using local and regional all-natural beef served on a sesame brioche bun, and baked in our bakery. Substitute any burger with the delicious **Impossible Burger**, made entirely from plants for people who love meat. +1

Baby Cheeseburgers 12	thick white cheddar, yellow onion, relish, burger sauce	Avocado Chile Cheeseburger 13	pepperjack cheese, poblano peppers, red onion, pickles, tomatoes, lettuce, burger sauce	Mark's Juicy Lucy 13	stuffed with house-made American cheese, grated onion, relish, lettuce, tomato, burger sauce						
All-American Double 12	house-made American cheese, griddled onion, relish, tomato, lettuce, burger sauce	BBQ Pimento Cheese Steak Burger 13	griddled onion, bread & butter pickles, BBQ sauce, burger sauce	<h3>MILK SHAKES</h3> <p>5</p> <table border="0"> <tr> <td>Vanilla</td> <td>Our American Whiskey & Cornflakes</td> </tr> <tr> <td>Chocolate</td> <td>Salted Carmel</td> </tr> <tr> <td>Strawberry</td> <td></td> </tr> </table>		Vanilla	Our American Whiskey & Cornflakes	Chocolate	Salted Carmel	Strawberry	
Vanilla	Our American Whiskey & Cornflakes										
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Strawberry											
Double Double Chili Cheeseburger 13	sharp cheddar, grated onion, tomato, bread & butter pickles, yellow mustard	Grilled Cheese Bacon Patty Melt 13	griddled onion, bread & butter pickles, tomato, burger sauce								

HOT DOGS

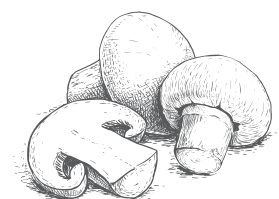
Our recipe combining beef and pork is handcrafted for us by Stachowski Charcuterie in DC.

Substitute: **Impossible Burger** +1

Farmers Dog 10	mustard, tomato, onion, sweet relish, pickled peppers
Classic Chili Cheese 10	
Mustard Dog 10	split griddled dog, grilled pickled cabbage, onion, spicy brown mustard
Avocado Dog 10	grated onion, charred pickled green tomato salsa, cotija
Philly Cheese 10	grated onion, hot peppers, spicy brown mustard

ROASTED & POT FOODS

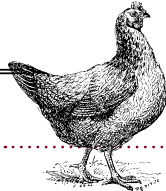
Roasted Turkey & Gravy 17	mashed potatoes, green beans, cornbread dressing, cranberry relish	Meatloaf & Gravy 18	mashed potatoes, peas, green beans	KOP King Crab & Shrimp 28	spicy sweet 'memory making' sauce, rustic white boule
Steak & Enchiladas* 20	chicken and spinach enchiladas, avocado salad, street corn	Chicken Cacciatore 17	parmesan risotto, pickled cherry & banana peppers	Seafood Stew 26	white fish, clams, shrimp, mussels, light tomato broth, rustic white boule
Pennsylvania Pot Roast 19	mashed potatoes, braised vegetables	White Wine Garlic Mussels 19	béarnaise, fries		



DEAR GUESTS WITH ALLERGIES,

We care tremendously about your safety. Our from-scratch kitchen includes an active bakery, and nuts, wheat, and dairy products are used in a wide range of recipes. We strongly recommend individuals with severe allergies susceptible to cross-contact do not dine in the restaurant as we cannot guarantee your safety. For less severe allergies, allow our servers to recommend a dish that does not contain your allergen(s).

ENTRÉES



CHICKEN

Humanely raised, all-natural chicken from Bell & Evans of Fredericksburg, PA.

Southern Fried Chicken 17 mashed potatoes, collard greens, white cream gravy	Spicy Fried Chicken 17 mashed potatoes, collards greens, honey meunière
Southern Fried Chicken & Donut 17 mac & cheese, green beans, white cream gravy, cane syrup glazed donut	Spicy Fried Chicken & Donut 17 mac & cheese, green beans, honey meunière, cane syrup glazed donut
Old Doll's Chicken & Rice 17	Beer Can Roasted Chicken 17 panzanella salad, root vegetable succotash
Green Chili Chicken Enchiladas 14 avocado salad, street corn	Chicken Fried Steak & Donut 17 mashed potatoes, green beans, white cream gravy, cane syrup glazed donut
Chicken Pot Pie 17	

PASTAS

From scratch, every day, in our kitchen. Inspired by the techniques and recipes of Founding Farmer Thomas Jefferson, the father of Macaroni & Cheese.

Seven Cheese Macaroni 14	Long Macaroni all'Amatriciana 16 bacon, tomato sauce, pecorino cheese, black pepper
Mushroom Postage Stamp Noodles 14 amaretto cream	Cheese Ravioli Bolognese 18 slow cooked meat sauce, parmigiano-reggiano, basil
Butternut Squash Ravioli 16 brown butter, sage, parmigiano-reggiano	Beef Short Rib Ragù 18 macaroni, red wine shallot reduction, pecorino cheese
Jumbo Cheese Ravioli 15 stewed leeks, charred tomato butter	Spicy Shrimp Arrabbiata 19 tagliatelle, tomato sauce, garlic, herbs
Chicken & Parmesan Ravioli in Broth 16	Founding Spirits Vodka Pesto Shrimp 19 tagliatelle, jumbo lump crab, shrimp, garlic butter, basil pesto
Cacio e Pepe 15 long macaroni, parmigiano-reggiano, cracked black pepper	Fisherman's Stew 22 short macaroni, scallops, shrimp, mussels, cod, clams
Cornbread Ravioli 16 black-eyed peas, ham hocks, collard greens, pickled spicy peppers	Crab Red Mac & Cheese 24

SANDWICHES

Served on breads mixed, shaped, and baked right downstairs.

Pennsylvania Mushroom Melt 13 potato sauerkraut, side Italian Sunday salad	Grilled Cheese & Tomato Soup 12 munster, gruyère, white cheddar cheeses, brioche	Turkey & Provolone 12 roasted red peppers, hot cherry peppers, potato dill bread, side of pickled potato salad	Hot Roasted Pork 14 rapini, hot cherry peppers, aged provolone, hoagie roll, side of fries
Egg Salad* 11 brioche bun, side of panzanella salad	Roasted Vegetable & Avocado 13 arugula, peppers, eggplant, goat cheese, side of tomato soup	Spicy Fried Chicken 14 coleslaw, side of pickled potato salad, brioche bun	Mile High Hot Pastrami 15 side of coleslaw
Chicken Salad 12 cranberry-orange bread, side of panzanella salad	Uncle Reuben's Reuben 15 gruyère, coleslaw, rye bread, side of pickled potato salad		Roasted Prime Rib 19 rapini, hot cherry peppers, aged provolone, onion roll, side of fries

STEAK HOUSE

We collaborate with and buy the majority of our meat from family-owned, J.W. Trueth, who work directly with Pennsylvania cattle farmers for our local and regional beef. Our pork is from Leidy's in Souderton, Pennsylvania.

48-Hour Salt-Cured Prime Rib 10 oz 24
mashed potatoes, peas, green beans, onion, au jus, horseradish sauce from 5PM

add: shrimp +8, fried shrimp +8, lump crab cake +12, king crab +16

Steak Frites* 20 with béarnaise	Twin Lamb Chops 25 scalloped potatoes, root vegetable succotash, mustard seed and chimichurri sauce
Farmers Platter 20 mustard dog, Southern fried chicken, pork ribs, pickled potato salad, coleslaw	Center Cut Ribeye 10 oz 24 mashed potatoes, roasted heirloom carrots, house steak sauce
Pork Shank 20 street corn, fries	Dry-Aged NY Strip 12 oz 36 scalloped potatoes, wild mushrooms, roasted heirloom carrots, house steak sauce
Pork Tenderloin 20 sweet potato confit with shallot marmalade, green vegetables, skillet onions, mustard sauce	Filet Mignon 8 oz 32 mashed potatoes, wild mushrooms, heirloom carrots, béarnaise
Fork-Tender Pork Ribs 23 pickled vegetables, fries	Delmonico 12 oz 32 scalloped potatoes, wild mushrooms, roasted heirloom carrots, house steak sauce
King Short Rib 25 mashed potatoes, roasted heirloom carrots	



• PREMIUM SEAFOOD •

Premium. Sustainably wild-caught or sustainably farmed. Traceable.

Fish, Chips & Beer 16 coleslaw, fries	Apricot Glazed Cedar Plank Salmon* 25 mashed potatoes, root vegetable succotash
Shrimp & Grits 19 Cajun butter, parmesan grits	Simply Seared Sushi-Grade Tuna 26 three bean salad, heirloom tomatoes, fried Brussels sprouts, lemon butter
Cracker Crusted Shrimp 19 coleslaw, fries, cornbread	Shore-style Crab Feast 29 crab cake, fried chicken, street corn, coleslaw
Campfire Trout 19 farm-a-roni, sautéed escarole & rapini, sweet & sour tomatoes, lemon butter	Shrimp & Crab Risotto 29 wild mushrooms, lemon herb cream
Mid-Atlantic Scallops 25 parmesan grits, sweet potato confit with shallot marmalade, quinoa salad	Chesapeake Style Crab Cakes 30 broccolini, farm-a-roni

TODAY'S FISH · MKT

choose your preparation style.

Simple Style JQ Dickerson salt & pepper, lemon. served with sautéed escarole & rapini, panzanella salad	Meunière garlic, shallots, butter. served with farm-a-roni, green vegetables	Montreal Spiced charred tomato butter. served with farm-a-roni, sautéed escarole & rapini	Crab & Lemon Beurre Blanc mashed potatoes, root vegetable succotash
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DAN'S COMFORT FOODS

Impossible Meatloaf 18 Using Impossible Burger made entirely from plants. served with mashed potatoes, grilled broccolini
Cauliflower Steak 17 apple, farro, buckwheat grain salad, grilled broccolini, tomato cider glaze
Spaghetti Squash Pomodoro 14
Egg White Omelette 14 white cheddar, herbs, panzanella salad

GRAIN & PROTEIN BOWLS

add: grilled chicken +6, salmon +6, tuna +6, grilled shrimp +8, steak +6

Bowl #1 10 quinoa, bulgur, wheat berries, kale, rapini, roasted Brussels sprouts, cauliflower hummus, goji berries, coconut nut butter, savory vinaigrette	Bowl #2 10 buckwheat, farro, fried quinoa, cucumber, tomatoes, roasted cauliflower, dried blueberries, candied sunflower seeds, apple vinaigrette	Bowl #3 10 farro, black lentils, roasted eggplant & mushrooms, pickled peppers, rapini, escarole, roasted carrots, pistachio vinaigrette
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SMALL PROTEINS & VEGETABLES

Poached Chicken Breast 12 sautéed rapini, sweet & sour tomatoes, coconut nut butter, extra virgin olive oil	Grilled Salmon* 15 panzanella spinach salad, roasted shallot & black pepper vinaigrette	Poached Cod 16 mushrooms, green beans, escarole, rapini, cannellini beans, seafood broth
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NOT ALL INGREDIENTS ARE LISTED. PLEASE INFORM US IF YOU HAVE ALLERGIES OR RESTRICTIONS.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially individuals with certain medical conditions. These items include our house-made dressings, spreads, sauces, or mayonnaise that contain raw or undercooked eggs.