

# STARTERS

## FARM BREADS

<b>Prosciutto</b> 11.99 fig, mascarpone, balsamic	<b>Avocado Toast</b> 11.99 lime, extra virgin olive oil	<b>Brie</b> 11.99 onion jam, crisp apple	<b>Smoked Salmon</b> 12.99 goat cheese, capers, asparagus, egg salad
<b>Whirley Pop Kettle Corn</b> 5.99	<b>Breads, Chips, Crisps</b> 10.99 romesco, pimento cheese, green goddess, onion dip	<b>Hot Crab &amp; Artichoke Dip</b> 13.99	<b>Baby Cheeseburgers</b> 13.99 • 18.99 choose: 3 or 6
<b>Skillet Cornbread</b> 8.99 ND honey butter, J.Q. Dickinson salt	<b>Glazed Bacon Lollis</b> 10.99	<b>Spicy Sausage PEI Mussels</b> 16.99	<b>Ahi Tuna Bites</b> 13.99
<b>Devil-ish Eggs</b> 9.99 choose: classic, ham, or combo	<b>Blue Cheese Bacon Dates</b> 10.99		
<b>Fried Green Tomatoes</b> 10.99	<b>Garlic Black Pepper Wings</b> 12.99		

## SOUPS & SALADS

SOUPS & SMALL SALADS		ENTRÉES	
<b>Today's Soup</b> 8.99	<b>Gram's Caesar</b> 10.99 romaine, parmesan, herb croutons	<b>Good All Green</b> 14.99 mixed lettuce, broccolini, green beans, green apple, avocado, feta, toasted seeds, lemon vinaigrette	<b>Fried Chicken</b> 17.99 mixed lettuce, bacon, cheddar, avocado, onion, tomato, buttermilk herb dressing with honey mustard drizzle
<b>Roasted Tomato Soup</b> 8.99	<b>Purple &amp; Black Kale</b> 10.99 hazelnuts, dates, radish, pecorino, lemon vinaigrette	<b>Picnic Chicken Salad</b> 17.99 avocado, almonds, beets, blueberries, raisins on romaine leaves, champagne vinaigrette	<b>Blue Cheese Steak</b> 20.99 spinach, bacon, egg, apple, balsamic onion, crispy shallots, sherry vinaigrette
<b>Farmers Salad</b> 10.99 mixed lettuce, avocado, dates, tomato, grapes, almonds, parmesan, olives, champagne & sherry vinaigrettes	<b>Spinach Bacon Blue</b> 10.99 apple, balsamic onions, egg, sherry vinaigrette	<b>Crazy Corn Chicken</b> 17.99 mixed lettuce, roasted sweet corn, hominy, caramel corn, avocado, mango, cotija, cornbread, chipotle buttermilk & cilantro lime vinaigrette	<b>Spicy Ahi Tuna Poke</b> 20.99 napa cabbage, avocado, bell pepper, onion, cilantro, basil, mint, sesame vinaigrette
<b>SALAD ADD-ONS</b>			<b>Half-Pound Louie</b> 23.99 choose: crab, shrimp, or combo iceberg lettuce, avocado, tomato, onion, lemon vinaigrette
Roasted Chicken 6	Steak 8	Grilled Shrimp 8	
Fried Chicken 6	Salmon 8	Scallops 8	

## BURGERS & SANDWICHES

Served on breads mixed, shaped, and baked in our bakery.  
choice of side: chips, fries, or crop list side.

<b>Cheeseburger</b> 13.99	<b>Grilled Cheese &amp; Tomato Soup</b> add: ham +3 13.99
<b>Chili Cheeseburger</b> 14.99	<b>Chicken or Egg Salad</b> 12.99
<b>Avocado Bacon Burger</b> 15.99	<b>Turkey Avocado</b> 13.99 green goddess, brie, goat cheese spread, multigrain
<b>Blue Cheese Balsamic Bacon Burger</b> 15.99	<b>Spicy Fried Chicken</b> 15.99
<b>Goat Cheese Burger</b> 15.99	<b>Reuben Melt</b> 16.99
<b>IMPOSSIBLE™ Burger</b> 16.99 Made entirely from plants for people who love meat. add: cheese +1	<b>Prime Rib Dip</b> 20.99

## HANDMADE PASTA

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

<b>Seven Cheese Macaroni</b> 16.99 add: fried chicken tenders +6	<b>Goat Cheese Ravioli &amp; Chicken Cutlet</b> 19.99 butternut squash purée, pecan praline butter
<b>Ham, Apple &amp; Peas Macaroni &amp; Cheese</b> 17.99	<b>Sausage Mushroom Gnocchi</b> 19.99
<b>Butternut Squash Mascarpone Ravioli</b> 17.99	<b>Chicken Bolognese Bucatini</b> 20.99
<b>Straw &amp; Hay Bucatini</b> 17.99 bacon, mushrooms, asparagus, peas, corn, parmesan cream sauce	<b>Shrimp &amp; Sun-Dried Tomato Bucatini</b> 21.99
	<b>Crab Macaroni &amp; Cheese</b> 30.99

## HOT DOGS

Quarter-pound hot dogs from 44 Farms. 100% beef, premium steak cuts only. Nitrate free.

choice of side: chips, fries, or crop list side. double down dog +5

<b>Ball Park Dog</b> 11.99 yellow mustard, ketchup, relish, onion	<b>Philly Cheese Dog</b> 11.99 spicy brown mustard, grated onion, hot peppers
<b>Chicago Dog</b> 11.99 spicy brown mustard, tomato, onion, sweet relish, pickled peppers	<b>Texas Chili Dog</b> 11.99 pimento cheese, onion

## MEATLESS

<b>Mushroom Swiss Reuben</b> 14.99 choice of crop list side	<b>Cauliflower Steak</b> 18.99 mushroom risotto, green beans, tomato-cider glaze
<b>Roasted Vegetable &amp; Avocado Sandwich</b> 14.99 roasted peppers & eggplant, tomato, avocado, cucumber, goat cheese spread choice of crop list side	<b>IMPOSSIBLE™ "Meat"loaf</b> 23.99 vegetarian recipe using plant-based Impossible Burger, served with mashed potatoes, green beans

## SIGNATURES

<b>Chicken Pot Pie</b> 18.99	<b>Honey Thyme Chicken</b> 18.99 mashed potatoes, green beans	<b>Shrimp &amp; Grits, Andouille</b> 20.99
<b>Chicken Fried Steak</b> 18.99 mashed potatoes, green beans	<b>Yankee Pot Roast</b> 19.99 mashed potatoes, crispy onions	<b>Steak &amp; Enchiladas</b> 21.99
<b>Chicken &amp; Waffles</b> 18.99 mac & cheese, green beans	<b>Meatloaf &amp; Gravy</b> 19.99 mashed potatoes, green beans	<b>Farmhouse Platter</b> 22.99 baby cheeseburgers, chili dog, pork ribs, street corn, coleslaw

## FROM THE RANGE

We collaborate with and buy the majority of our beef from family-owned, J.W. Treuth, working directly with Pennsylvania cattle farmers. Our pork is from Leidy's in Souderton, PA.

choice of two crop list sides. add: shrimp +8, scallops+8, lump crab cake +12

<b>Herb-Crusted Prime Rib</b> 10 oz • 26.99   14 oz • 30.99 available after 5pm	<b>Steak Frites</b> 21.99 fries and choice of one crop list side	<b>Boneless Ribeye</b> 10 oz • 26.99
	<b>Long-Roasted Pork Chop</b> 21.99	<b>Slow-Braised Beef Short Rib</b> 26.99
	<b>BBQ Pork Ribs</b> 24.99	<b>Dry-Aged NY Strip Steak</b> 12 oz • 29.99
		<b>Center Cut Filet</b> 8 oz • 34.99

## CROP LIST SIDES

6.99
<b>Maple Roasted Autumn Vegetables</b>
<b>Green Beans</b> sea salt, butter
<b>Cilantro Lime Rice</b>
<b>Sweet Potatoes with Pecan Fig Butter</b>
<b>Mashed Potatoes</b>
<b>Seven Cheese Macaroni</b> +2

## FROM THE SEA

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

<b>Fish, Chips &amp; Beer</b> 17.99 short white beer	<b>Glazed Cedar Plank Salmon</b> 26.99 mashed potatoes, green beans
<b>Chesapeake Wild Blue Catfish</b> 19.99 blackened, grits, green beans, mango pico de gallo, lemon butter	<b>Scallops Meunière</b> 26.99 butternut squash risotto
<b>Crispy Shrimp</b> 20.99 fries, coleslaw, cornbread	<b>Shrimp &amp; Crab Risotto</b> 31.99 mushroom & herb cream
	<b>Crab Cakes</b> 31.99 fries, coleslaw

## TODAY'S FISH

MKT • choose preparation style.

<b>Simple Style</b> J.Q. Dickinson salt, pepper, lemon served with green beans & cilantro lime rice
<b>Meunière</b> butter, shallots, garlic, lemon served with mashed potatoes, asparagus
<b>Napa Provençal</b> capers, olives, cucumbers, onions served with mashed potatoes & green beans

**DEAR GUESTS WITH ALLERGIES,** your safety is paramount. Our from-scratch kitchen includes an active bakery where 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). Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially individuals with certain medical conditions.