



Kennett Square, PA

kitchen & bar

SMALL PLATES

marinated olives	7
lemon, feta, thyme	
shrimp cocktail	18
house cocktail sauce, preserved horseradish, lemon	
tomatoes	12
creme fraiche, confit & raw local cherry tomatoes, yuzu	
koshō, harissa breadcrumbs	
boba ganoush	14
garlic scapes, golden raisins, mint, parsley, blueberry &	
flatbread	
beignets	10
tomato jam, summer corn and manchego	
crispy potatoes	12
duck fat new potatoes, mornay sauce, bravas spice	
cauliflower	14
fried cauliflower, roasted garlic and green olive aioli,	
manchego, parsley	
wings	16
1lb, house buffalo, blue cheese	
cheese board	7ea
choose 3 and up to 5 cheeses	
dates, seasoned nuts, cornichons, salted butter, honey,	
jam, baguette	
cabot cheddar, cow, vermont	
idiazabel, sheep, spain	
pierre robert, triple cream, cow, france	
bay blue, cow, california	
beemster gouda, cow, netherlands	
humboldt fog, goat, california	



PIZZA

margherita	16
buffalo mozzarella, basil	
cliftonian	18
a Delco specialty	
mushroom	19
fontina, mushroom duxelle, pan seared mushrooms	
burrata	20
confit onion, raw onion, roasted garlic, pickled red onion,	
calabrian chili, herbs	
summer gang	20
roasted & pickled corn, manchego, ricotta, cherry tomatoes,	

SOUP AND SALAD

mushroom soup	8
chives, chili oil	
gems	14
gem lettuces, green goddess dressing, red onion, pickled	
cucumber, feta, microgreens, pistachio	
grain bowl	16
bulgur wheat, carrot, radish, persian cucumber,	
avocado, sautéed broccolini, pickled maitake	
mushroom, black sesame vinaigrette	
broccolini caesar	16
broccolini, radicchio, egg yolk, sourdough crumble, pecorino	
corn	18
gochujang crispy rice, roasted & pickled corn, ginger, lime,	
cilantro, crispy shrimp	



HANDELDHS

burger	20
10oz patty, american cheese, house pickles, grilled onion	
kfc	16
brined and fried chicken thigh, kimchi spread, pickled veggie	
slaw	

MAINS

fish & chips	22
line caught cod, tartar, triple cooked fries	
steak frites	32
8oz hanger steak, triple cooked fries,	
black peppercorn sauce	
dry aged boneless strip	MP
bone marrow jus, potatoes aligot	
halibut	30
pan roasted, vin jaune, parsnip puree, potato, zhoug	
cavatelli	23
mushroom ragu with ricotta & herb oil	
agnolotti	26
sweet corn filling, chanterelles, salsa macha	

