

BEGINNINGS

WHOLE GRAIN CAST-IRON BAKED 'PARKER HOUSE ROLLS' AND CHIVE BUTTER \$6

KENNETT SQUARE EXOTIC MUSHROOM SOUP, MADEIRA, SAGE, TRUFFLE AND PARMESAN \$13

FALL HARVEST PLATE. FRIED BRUSSELS, SMOKED SQUASH AND BEETS, WHIPPED FETA AND AGAVE GASTRIQUE \$16

LABOR OF LOVE. ALL AMERICAN ARTISAN CHEESE BOARD \$24

SPAGHETTI AND LOBSTER. RICH LOBSTER BISQUE, LEMON AND CELERY LEAF \$25

TUSCAN KALE AND HERB PESTO RISOTTO, CRACKED BLACK PEPPER, CRISP FRIED KALE AND LEMON ZEST \$22

LINE-CAUGHT TUNA CRUDO, AVOCADO, LIME, SEEDED RICE CRISPS, BLACK GARLIC & KIMCHEE DRESSINGS \$22

BUFFALO CAULIFLOWER. BEER BATTERED CAULIFLOWER, HOUSE HOT SAUCE AND BUTTERMILK BLUE CHEESE DIP \$16

KALE CAESAR. SHAVED BRUSSELS SPROUTS, BRIOCHE CROUTONS, APPLES, AND PEPPERY CAESAR DRESSING \$16

DINNER

HONEY BRINED PORK CHOP, ROASTED HONEYCRISP APPLES, SAGE, ROSEMARY AND BUTTERNUT JUS \$34

LOVEBIRD. FRIED CHICKEN, BUTTERY CORN GRITS, COLLARD GREENS, COMEBACK SAUCE \$32

CARAMELIZED SCALLOPS, SARDINIAN COUSCOUS, MEYER LEMON- FENNEL-JALAPENO SALAD \$34

RICOTTA RAVIOLI, PUMPKIN & PARMESAN SAUCE, ROSEMARY, HAZELNUTS, BROWN BUTTER VINAIGRETTE \$26

GINGER SALMON. VIETNAMESE CARAMEL, LEMONGRASS BROTH, BOK CHOY, MAITAKES, 'BANH MI' VEGETABLES AND SESAME SALT \$32

PULLED BRISKET FAZZOLETTI, HANDKERCHIEF PASTA, SMOKED BRISKET, GARLIC RICOTTA, BROCCOLI, SHALLOTS & PARMESAN \$28

SIDES

POTATO FRITES AND CHARRED ONION REMOULADE \$8

FRIED BRUSSELS, BRIGHT ASIAN PEARS, WALNUTS & UMAMI GASTRIQUE \$8

STONE GROUND NORA MILL GRITS \$7

GINGER-MISO SLOW COOKED COLLARD GREENS \$6

WARM BULGAR & QUINOA, GRIDDLED CHOY, SHISHITO, LEMON-THAI BASIL \$8

DESSERT

APPLE MARZIPAN TEA CAKE, BROWN BUTTER SAGE CRUMB, CIDER & WHIPPED CREME FRAICHE \$11

BROWNIE SKILLET. GRAHAM CRACKER ICE CREAM, CINNAMON CARAMEL AND SALTED HAZELNUT PRALINE \$12

GOLD RUSH. CARAMELIZED WHITE CHOCOLATE CREMEUX, RASPBERRY SORBET, SHORTBREAD & CANDIED ORANGE \$11

BEE SWEET SUNDAE. HONEYCOMB CHAMOMILE ICE CREAM, CRUNCHY HONEYCOMB TOFFEE, FIG AND LEMON CAKE \$11

**Please alert your server about any food allergies.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness especially if you have certain medical conditions. 11/10/20 **

COCKTAILS

MR DRAPER. **BLOOD ORANGE OLD FASHIONED** OVERPROOF BARREL AGED DAD'S HAT RYE, BONAL, DEMERARA \$20
THE FIG AND THE LEMON. HENDRICKS GIN, ITALIAN LIMONCELLO AND FIG SYRUP \$15
DREAMWEAVER. **OUR BUBBLY COCKTAIL** WITH ELDERFLOWER AND GRAPEFRUIT \$13
THE KAMALA. **POWERHOUSE PUNCH**. RUM, CARDAMARO, PRESSED JUICES AND AUTUMN SPICE \$14
UP IN SMOKE. SMOKED **MAPLE MANHATTAN**, OLD OVERHOLT RYE, VERMOUTH, AMARO SFUMATO \$15
LOVE DRUNK. **APPLE-GINGER MULE**. LOCAL VODKA, LIME, AND WYNDRIDGE CIDER \$14
THE BROKEN ARROW. **REPOSADO TEQUILA MARGARITA**, LIME, PRICKLY PEAR PURÉE, AGAVE, SALT \$14
A **VERY GOOD BOURBON** DRINK. JIM BEAM BLACK, GRAN CLASSICO, IRIS VERMOUTH, CIDER \$15
THE PURIST. **NO BOOZE**. OUR SHAKEN TROPICAL PINEAPPLE COLADA \$6

WHITE, ROSE, & BUBBLES by the glass

PROSECCO 'CUVEE BEATRICE', CA' FURLAN, ITALY, NV \$13/\$65
SAUVIGNON BLANC, GIESEN, MARLBOROUGH, NZ, 2017 \$14/\$68
GRÜNER VELTLINER, GALEN GLEN, LEHIGH VALLEY, PA, 2018 \$14/\$68
CHARDONNAY, IL CUORE, MENDOCINO COUNTY, CA, 2016 \$15/\$72
GRENACHE/SYRAH ROSÉ, ELICIO, IGP MEDITERANEE, FR, 2018 \$14/\$68

RED by the glass

GRENACHE/SYRAH COTES DU RHONE, LES DAUPHINS, FR, 2018 \$14/\$68
PINOT NOIR, LULUMI, LANGUEDOC, FR, 2018 \$14/\$68
MALBEC, PORTILLO, MENDOZA, AR, 2019 \$14/\$68
CABERNET, TARRICA WINE CELLARS, PASO ROBLES, CA, 2017 \$14/\$68

BEER + CIDER

TROEGS HAZE CHARMER PALE ALE 5.5% ABV \$7
MILLER HIGH LIFE 4.6% ABV \$5
WISEACRE GOTTA GET UP TO GET DOWN COFFEE MILK STOUT 5% ABV \$8
WYNDRIDGE ORIGINAL APPLE CIDER 5.5% ABV \$8

WHITE, ROSE, & BUBBLES by the bottle

Champagne Brut 'Yellow Label', Veuve Clicquot, Reims, FR, NV \$125
Cava Brut Rose 'Coral', Roger Goulart, Penedes, SP, NV \$70
Pinot Grigio, Villa Locatelli, Friuli, IT, 2017 \$68
Sauvignon Blanc, 'Grand Bordeaux', Chateau de Fontenille, Entre-Deuz-Mers, FR, 2017 \$78
Chardonnay, Adelsheim, Willamette Valley, OR, 2017 \$78.
Sauvignon Blanc/Syrah 'Cecilia', Frenchtown Farms, North Yuba, CA, 2018 \$96

RED by the bottle

Pinot Noir, Etude, Carneros, CA, 2017 \$78
Cabernet Dorsa Blend 'Red German Bastards', Galen Glen, Lehigh Valley, PA, 2018 \$78
Zinfandel, Valrav, Sonoma County, CA, 2017 \$78
Cabernet/Merlot/Petite Syrah 'The Griffin', Robert Foley, Napa Valley, CA, 2016 \$128
Mourvedre 'From The North', Ochota Barrels, Barossa Valley, AU, 2018 \$150

*Please inquire about our Cellar's Reserve Bottle list.

We offer \$4 per bottle House filtered or sparkling & Pellegrino or Acqua Panna for \$8 per bottle

The Love.