



Dinner

APPETIZERS

Pomme Frites | \$9 **GF** **V**

House-seasoned French fries served with garlic aioli, truffle mayo, and chipotle ranch

Jumbo Chicken Wings (8) | \$14 **GF**

Carolina BBQ, Korean chili, Buffalo, or dry rubbed, served with celery and bleu cheese or ranch dressing

Bavarian Pretzel | \$10 **V**

German hot mustard and obatzda cheese dip

SOUP & SALADS

Market Soup | \$8

Caesar Salad | \$10 **V**

Chopped romaine, garlic croutons, Caesar dressing, and grated parmesan

Terrace Salad | \$12 **GF** **V**

Mixed greens, radicchio, cucumbers, shallots, toasted pumpkin seeds, shaved radish, tomatoes, and crumbled cheese with lemon & white balsamic vinaigrette or choice of dressing

Flame-Grilled Burger Salad | \$15 **GF**

Angus beef burger served over chopped romaine lettuce, red onion, crumbled cheese, tomatoes, and cucumbers with crumbled bleu cheese dressing or choice of dressing

~ Add Protein to Any Salad ~

Grilled Chicken \$6

Sautéed Shrimp \$9

Roasted Salmon \$12

Grilled Steak \$12

FLAT BREADS

Modern Margherita | \$12

Crushed tomato and mozzarella with American salami and a roasted garlic & parmesan pesto

The Kennett | \$12 **V**

Roasted local Kennett Square mushrooms, caramelized onion spread, mozzarella, and truffle oil

SANDWICHES

Served with French fries, sweet potato fries, or 50/50 fries

Steakhouse Burger | \$15

Angus beef burger, lettuce, tomato, onion, classic aioli with choice of cheddar, Swiss, or American cheese on a toasted brioche bun

Substitute plant-based burger \$1

Spring Chicken Sandwich | \$14

Marinated grilled chicken, herb cheddar spread, lettuce, tomato, and shaved red onion on rustic country loaf bread

Shroomwich | \$14 **V**

Crispy breaded local portobello mushroom filled with a cheese blend, lettuce, tomato, and special sauce on a brioche bun

Cheese Steak | \$16

Shaved ribeye, fried onions, and cheddar cheese sauce on a long, seeded roll

Grilled Cheese | \$12

Aged cheddar, American, provolone, and mozzarella cheeses on rustic country loaf bread

Add bacon \$1

ENTRÉES

Miso Shrimp | \$32

Sautéed miso-glazed shrimp over garlic-ginger noodles with seasonal vegetables

Steak Frites | \$MP GF

Rotating Chef selection of steak cut, served with seasoned fries and roasted garlic aioli

Chicken Primavera | \$25

Linguini pasta tossed with grilled chicken and mixed vegetables in an herb cream sauce

Pomegranate Salmon | \$29

Pomegranate-glazed salmon over a tahini cous cous pilaf, topped with tomatoes, cucumbers, fresh picked herbs, and lemon vinaigrette

Eggplant Involtini | \$24 V

Roasted eggplant stuffed with a vegetable-ricotta filling, topped with a tomato ragu and grated grana padano cheese

BEVERAGES

Coca-Cola Products | \$3

Coke, Diet Coke, Sprite, fruit punch, or lemonade

Brewed Selections | \$3

Unsweetened iced tea, hot tea, coffee, or decaffeinated coffee

Milk | \$3

Whole, skim, chocolate, or almond milk

Juice | \$3

Apple, cranberry, grapefruit, orange, pineapple, or tomato

ADULT BEVERAGES

See the Adult Beverages menu

*Before placing your order, please inform your server if a person in your party has a food allergy.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
20% gratuity added to parties of 7 or more*

GF – gluten free V – vegetarian (ask about our vegan options)