



SNACKS

Ricotta and Corn Fritters / 7
maple brown butter

Chicken Skewer / 11
smashed cucumber, nigella seeds, bulgarian feta

Hummus / 9
toasted sesame seed, flatbread crackers, zhoug

House-Cut Frites / 6
add truffle pecorino / 2

Crispy Chickpeas / 7
kale chips, sumac

BOARDS

Farmhouse / 22
an assortment of house-made charcuterie and cheeses from local farms, house-made pickles, preserves & crostini

Artisanal Cheese / 19
a selection of local cheeses, house made pickles, preserves & crostini

TOASTS

Roasted Eggplant / 13
tahini, hazelnuts, summer savory, sourdough

Smoked Salmon / 15
crème fraîche, crispy capers, fresh dill, beet relish, everything spice, sourdough

Lioni Burrata / 14
black garlic, extra virgin olive oil, black lava sea salt, sourdough

Mission Fig / 15
marcona almond butter, chia seeds, local yogurt, honey, brioche

FARMS

terrain garden café creates seasonally inspired menus in partnership with local farmers

Happy Cat Farm	FreeBird Chicken
Leidys PA Natural Pork	The Farm at Doe Run
Green Meadow Farm	Joe Jurgielewicz & Sons Ducks
Lancaster Farm Fresh	

DAIRY & EGGS

Organic Omelet / 14
{heirloom tomato, farmers cheese, fresh herbs} or {crab & st malachi cheese} with potato hash and simply dressed greens

Berries and Crème French Toast / 15
mixed berry compote, vanilla crème fraîche, toasted walnuts

Dutch Baby / 12
macerated stone fruit, pecans, lemon sugar, mascarpone

Local MyGreek Yogurt / 10
house-made granola, fresh fruit, honey

Shakshuka / 16
braised tomato, organic eggs, sheep's milk feta, crispy chickpeas, sourdough toast, cilantro

Breakfast Board / 20
two eggs, applewood smoked bacon, maple breakfast sausage, potato hash, simply dressed greens, brioche toast

FROM THE GARDEN

Wild Arugula / 16
seven sisters cheese, fennel, heirloom tomato, house-made strawberry vinegar and avocado oil

Baby Field Green Salad / 15
nectarine, cucumber, fresno chile, puffed wheatberry, mint, citrus vinaigrette

Spinach and Quinoa / 14
sweet corn, roasted piquillo peppers, basil and sunflower pesto

Kale Caesar / 14
parmesan cheese, marcona almonds, anchovies, breadcrumbs

Mushroom Soup / 9
button mushroom, cream, olive oil

PLATES

Steak Frites / 29
culotte steak, roasted tomato butter, house-cut frites

FreeBird Chicken Breast / 23
corn puree, maitake, summer savory, fennel blossom

Harvest Bowl / 20
quinoa, summer vegetables, kale falafel, tahini vinaigrette
add egg / 2 bacon / 3 chicken / 6 shrimp / 7 salmon / 8 steak / 10

Fried Cauliflower Sandwich / 16
frisee, caper parsley mayo, parmesan, brioche

Jail Island Salmon / 28
summer squash carpaccio, sauce verte, sunflower seeds, sorrel

terrain Burger / 18
PA angus beef, cheddar, balsamic onion jam, brioche, house-cut fries

EVENTS

terrain Gardens | tours available by appointment after September 1st

Contact our sales team at pevents@shopterrain.com for information on hosting private events in *terrain Gardens* at Devon Yard.