

**LIVE
MUSIC**

FRIDAY &
SATURDAY
6 - 9PM

DINNER MENU

**LOCALLY SOURCED
INTENTIONALLY SIMPLE**

SMALL PLATES

Sticky Ribs | 15

sesame soy glaze, daikon slaw

Cheesesteak Egg Rolls | 14

sweet & hot chili sauce

Blackened Chicken Quesadilla | 15

pepperjack and cheddar, pico de gallo,
fresh guacamole, sour cream

Soppressata Flatbread | 17

shaved brussel sprouts, red onion,
mozzarella & provolone, ranch drizzle

Crispy Chicken Wings | 15

homemade buffalo or sweet bbq sauce,
creamy gorgonzola or ranch dressing

Orange Peel Shrimp | 18

fried broccoli, shishito peppers

WYNCOTE DINNER SERIES

limited seating available - reserve your spot today!

CHEF'S TABLE

bringing the farm to you

WINE DINNER

four course pairing menu



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@WYNCOTERESTAURANT

SOUP

Feature Soup | 9

seasonal chef's choice

Guinness Braised Chili | 10

cheddar jack, scorched jalapeno, homemade cornbread

Kennett Mushroom Soup | 8

a blend of local mushrooms, cream, mushroom stock

ENTREES

Meatloaf | 24

mashed potatoes, green beans,
roasted onion & garlic gravy

Creamy Chicken Pesto Rigatino | 25

basil pesto, blistered cherry tomatoes, roasted poblanos,
caramelized onions, parmigiano reggiano

Steak Frites | 28

hand cut fries, homemade steak sauce

Beer Can Chicken | 26

maple chili carrots, sweet potato puree, chicken au jus

Grilled Salmon | 27

butternut squash puree, barley, beets, herb butter sauce

Pork Schnitzel | 26

whole grain mustard spaetzel, red cabbage,
mushroom cream sauce

Herr's CAB Burger | 18

lettuce, tomato, red onion, cheese,
brioche bun, hand cut fries

SALAD

*add grilled protein: chicken \$7 | shrimp \$10 |
salmon \$12 | 8oz. tenderloin \$14*

Maple Bacon Chopped | 17

kale, butternut squash, honeycrisp apple,
hard boiled egg, walnuts, sharp cheddar,
maple whole grain mustard vinaigrette

Steak & Wedge | 26

8 oz tenderloin, romaine, pico de gallo, smoked blue
cheese, bacon, balsamic reduction

Roasted Beet Salad | 18

kale, arugula, goat cheese, balsamic reduction

Caesar Salad | side 6 | entree 11

romaine, shaved parmesan, croutons,
homemade caesar dressing

House Salad | side 6 | entree 11

mixed greens, tomato, cucumber, carrot,
cranberries, walnuts

Gluten free and vegetarian options available upon request

*consuming raw or undercooked meats, poultry, seafood, shellfish or
eggs may increase risk for foodborne illness*