



LOCALLY SOURCED INTENTIONALLY SIMPLE

SMALL PLATES

Sticky Ribs | 15

seasame soy glaze, daikon slaw

Cheesesteak Egg Rolls | 14

spicy mango chutney

Blackened Chicken Quesadilla | 15

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

Fried Calamari | 16

blistered shishito and cherry peppers

Crispy Chicken Wings | 15

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

Chorizo Nachos | 16

cheddar cheese, queso fresco, pico de gallo, sour cream, black bean salsa

Homemade Meatballs | 12

blend of beef and pork tenderloin, fresh herbs, homemade marinara, almond pesto

Buffalo Chicken Dip | 20

roasted chicken, homemade buffalo sauce, ranch duested corn tortilla chips

Fried Mozzarella Cheese | 12

thick sliced mozzarella, panko bread crumbs, marinara

Margherita Flatbread | 17

fresh mozzarella, tomato, fresh basil, balsamic reduction

Crab Mac n Cheese | 21

lump crab, homemade cheese sauce, toasted bread crumbs

Artisan Cheese Plate | 22

local cheeses, cornichons, grapes, pepper jam, seasonal honey, crackers

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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SOUP

Guinness Braised Chili | 10

cheddar jack, scorched jalapeno, homemade cornbread

Kennett Mushroom Soup | 8

a blend of local mushrooms, cream, mushroom stock

ENTREES

BBQ Chicken | 26

potato salad, street corn, peach bbq sauce

Pork Cutlet Parmesan | 28

homemade marinara, fresh mozzarella, pasta

Shepherd's Pie | 28

locally raised lamb, carrots, peas, lamb demi, gratinee of mashed potatoes

Steak Frites | 27

hand cut fries, homemade steak sauce

Grilled Salmon | 28

roasted pepper polenta with goat cheese, roasted pepper salad

Mushroom Risotto | 24

kennett square mushrooms, parmigiano reggiano

Beer Battered Fish & Chips | 24

atlantic cod, hand cut fries, slaw, homemade tartar sauce

Classic Burger | 18

lettuce, tomato, red onion, cheese, brioche bun

SALAD

add grilled chicken \$5 | grilled shrimp \$8 | grilled salmon \$10 | 8oz. beef tenderloin \$12

House Salad | side 6 | entree 11

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

Caesar Salad | side 6 | entree 11

romaine, shaved parmesan, homemade croutons

Southwest Chicken Salad | 17

blackened chicken, bell pepper, red onion, charred corn, queso fresco, avocado, tortilla strips, salsa roja vinaigrette

Crab & Asian Pear | 22

lump crab, spring mix, avocado crema, asian pear, lemon zest, avocado vinaigrette

Mandarin Shrimp | 20

mandarin orange, bell pepper, red onion, fried wonton, peanuts, sesame vinaigrette

Steak & Wedge | 24

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

Roasted Beet Salad | 18

kale, arugula, goat cheese

Gluten free and vegetarian options available upon request