

LIVE
MUSIC

FRIDAY &
SATURDAY
6-9PM

DINNER

LOCALLY SOURCED
INTENTIONALLY SIMPLE

SMALL PLATES

Stuffed Pork Meatballs | 14

sharp provolone, tomato jam, broccoli rabe

Cheesesteak Egg Rolls | 14

sweet & spicy chili sauce

House Chicken Tenders | 14

buttermilk herb marinated, honey mustard, sriracha ketchup

Butternut Squash & Prosciutto Flatbread | 17

spiced ricotta cheese, fresh sage

Crispy Chicken Wings | 15

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

Shrimp Scampi | 16

charred tomato, shaved parmesan, crostini

WYNCOTE DINNER SERIES

February 12 - Love of Chocolate

RESERVATIONS?

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RESY



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@wyncoterestaurant

SOUP

Feature Soup | 9

seasonal chef's creation

Guinness Braised Chili | 10

*cheddar jack, scorched jalapeno,
homemade cornbread*

Kennett Mushroom Soup | 8

*a blend of local mushrooms, cream,
mushroom stock*

gluten free and vegetarian options available upon request

ENTREES

Braised Beef Braciolo | 26

*polenta, broccoli rabe salad,
pickled fennel, fresno chili, toasted pine nuts*

Pork Bolognese | 26

*pancetta, dry vermouth,
grana padano, rigatoni*

Chicken Pot Pie | 26

*slow roasted chicken, vegetable medley,
red bliss potatoes, buttery puff pastry*

Atlantic Salmon, Pan Seared | 28

*fingerling potatoes, fresno chiles, frisee,
tomato, citrus vinaigrette*

Crab Risotto a la Vodka | 30

blush sauce, shallots, parmesan crisp

Steak Frites | 28

*bone marrow butter, housemade steak sauce,
hand cut fries*

**Herr's CAB Burger | 18

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

SALAD

add grilled protein: chicken \$8, shrimp \$10, salmon \$12, 8oz tenderloin \$14

Prosciutto & Burrata | 17

*kale, apples, oranges, almonds,
caramelized honey vinaigrette*

Pickled Beet Salad | 18

*polenta croutons, arugula, frisee, whipped goat cheese,
beet vinaigrette*

**Steak & Wedge | 26

*8oz tenderloin, oven dried tomatoes, baby gem lettuce,
smoked blue cheese, lardons, balsamic reduction*

Cesar Salad | side 6 | entree 11

*romaine, shaved parmesan, homemade croutons,
caesar dressing*

House Salad | side 6 | entree 11

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

** CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE RISK FOR FOODBORNE ILLNESS

housemade dressings: balsamic vinaigrette, beet vinaigrette,
creamy gorgonzola, caesar, caramelized honey vinaigrette, ranch