

LIVE
MUSIC

FRIDAY &
SATURDAY
6-9PM

LUNCH

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 Proscuitto 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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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

plant-based protein burger &
gluten free bread choices available

gluten free and vegetarian options available upon request

SANDWICHES

Herr's CAB Burger * | 18

lettuce, tomato, red onion, cheese, brioche bun

Turkey Rachel | 17

roasted turkey, swiss cheese, slaw, 1000 island dressing

Shrimp Burger * | 18

house made with fresh herbs, garlic, shallots & jalapenos,
spring mix, tomato, tajin aioli

Hot Roast Beef Sandwich | 18

sharp provolone cheese, garlic horseradish, aioli, hoagie

Crispy Chicken Sandwich | 17

green apple slaw, sweet chili aioli, brioche

Club Sandwich | Full 14 | Junior 12

roasted turkey, applewood smoked bacon,
lettuce, tomato, mayo

all sandwich sides hand cut fries or Herr's chips
substitute: (add \$3) slaw, fresh fruit, onion rings, house or caesar salad

SALAD

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

Proscuitto & Burrata | 17

kale, apples, oranges, almonds,
caramelized honey vinaigrette

Pickled Beet Salad | 18

polenta croutons, arugula, frisee, whipped goat cheese,
herb vinaigrette

**Steak & Wedge | 26

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

Cesasar Salad | side 6 | entree 11

romaine, shaved parmesan, homemade croutons
cesar dressing

House Salad | side 6 | entree 11

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

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