



STARTER & SALAD

Guinness Braised Chili - \$10.00

cheddar jack, scorched jalapeno, homemade cornbread

Kennett Mushroom Soup - \$8.00

a blend of local mushrooms, cream, mushroom stock

Featured Soup - \$8.00

a seasonal chef's creation

House Salad - \$6.00/side \$11.00/entree

mixed greens, tomato, cucumber, carrots, walnuts



Caesar Salad - \$6.00/side \$11.00/entree

romaine, shaved parmesan, homemade croutons



Roasted Root Vegetable Salad - \$18.00

seasonal root vegetables, kale, arugula, goat cheese dressing



Crab & Asian Pear Salad- \$20.00

lump crab, spring mix, frisée, avocado crema, asian pear, toasted almonds, avocado vinaigrette



Spicy Chicken Salad - \$16.00

mixed greens, hard boiled egg, bell pepper, red onion, feta cheese, whole grain mustard vinaigrette

** Salad Proteins

chicken \$7, grilled shrimp \$9, pan seared salmon \$12, 8 oz. beef tenderloin \$12

Homemade Dressings

apple cider vinaigrette, balsamic vinaigrette, caesar dressing, creamy gorgonzola, ranch dressing, whole grain mustard vinaigrette

SHARE

Cheesesteak Egg Rolls - \$14.00

beef tenderloin, american and provolone cheese, spicy mango salsa

Crispy Chicken Wings - \$16.00



homemade buffalo or sweet bbq sauce, a choice of creamy gorgonzola or ranch dressing, celery and carrots

Margherita Flatbread - \$16.00

local tomatoes, fresh mozzarella, basil, balsamic drizzle

Lobster Mac & Cheese - \$23.00

poached lobster, creamy homemade cheese sauce

Homemade Meatballs - \$12.00

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

Pulled Pork Quesadilla - \$14.00

slow roasted pork, sweet bbq sauce, cheddar cheese, pico de gallo, fresh guacamole, sour cream

Fried Mozzarella Cheese - \$12.00

thick slices of mozzarella cheese, panko bread crumbs, homemade marinara sauce

Catfish Bites - \$16.00

southern fried catfish, lemon caper remoulade

LUNCH

Pulled Pork Sandwich - \$15.00

slow roasted pork, sweet bbq sauce, jicama slaw, cheddar cheese, brioche bun

Turkey Rachel - \$16.00

roasted turkey, swiss cheese, slaw, 1000 island dressing

Philly Cheesesteak- \$17.00

shaved tenderloin, sauteed mushrooms & onions, provolone & american cheese

Spicy Chicken Sandwich - \$17.00

southern fried chicken, pickle chips, hot honey aioli, brioche bun, hand cut fries

Avocado BLT - \$14.00

haas avocado, applewood smoked bacon, chipotle mayo

Hot Roast Beef Sandwich - \$17.00

provolone cheese, garlic horseradish aioli, hoagie roll

Club Sandwich - \$14 full/ \$12 junior

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

Fried Cod Sandwich - \$17.00



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

** Classic Burger - \$18.00

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

Andouille Sausage- \$17.00

peppers, onions, sharp provolone, hoagie roll

Sandwich Sides

hand cut fries, Herr's chips

substitute: slaw, fresh fruit, onion rings, house salad, Caesar salad -add \$2

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



gluten free
brioche bun
available

COCKTAILS

'43 Old Fashioned

woodford reserve bourbon, licor 43 spanish liquer, orange bitters, luxardo cherry, brulee orange slice

Smoked Maple Sour

bulleit bourbon, whiskey hollow maple syrup, egg white, lemon juice, scorched rosemary

Boulevardier

basil hayden straight bourbon, campari apertivo, sweet vermouth

Siete Misterios Mezcal Sour

single agave mezcal, fresh lime and grapefruit juice, egg white, garnished with orange brulee

The Mechanic

engine organic italian gin, tuaca liquer, sugared lemon

Liberties Sour

dead rabbit irish whiskey, lemon juice, "the arborist" red blend float

Ginger Pear Vodka Cocktail

luksosowa vodka, pear puree, lime juice, fresh mint, gosliing's ginger beer

Pomegranate Martini

grey goose vodka, dry vermouth, cointreau, agave nectar, fresh pomegranate seeds

No Vacancy

tito's vodka, aperol apertivo, orange marmalade, nino ardevi prosecco

Affogato Espresso Martini

stoli vanil, kahlua liquer, fresh brewed espresso, vanilla bean ice cream, chocolate shavings

DRAFT

Guinness Draught Stout 4.2% ABV

Dublin, Ireland

Smithwick's Irish Red Ale 4.5% ABV

Kilkenny, Ireland

Sly Fox Helles Lager 4.9% EBV

Phoenixville, PA

Devil's Backbone Vienna Lager 5.2% ABV

Roseland, VA

Rotating IPA and Seasonal & Craft

supporting local breweries
ask us what's on tap

BEER

BOTTLE/CAN

Athletic Brewing

Bud Light

Coors Light

Corona Extra

Corona Light

Fat Head Sunshine Day Dream Pale

Founders All Day

Heineken Zero

Michelob Ultra

Modelo

Miller Lite

Stella Artois

Yuengling Lager

Downeast Original Cider

Stateside Vodka and Soda, flavored

White Claw Hard Seltzer, flavored

WINE

WHITE

Browne Family "Heritage" Chardonnay 11/40

Columbia Valley, WA...rich pear, toasty oak & butter, lush & creamy

Toad Hollow Unoaked Chardonnay 12/42

Mendocino, CA...bright apple, classic minerality, vibrant

Ca Del Sarto Pinot Grigio 10/38

Fruili, ITA...light bodied, crisp fruit

Ranga Ranga Sauvignon Blanc 11/42

Marlborough, NZ...crisp grapefruit, zippy acidity, delightful

Mulderbosch Rose of Cabernet 12/42

Stellenbosch, South Africa.....fruit sweetness, black and red berries

Raywood Moscato 9/34

Central Coast, CA...light bodied, honey, orange

RED

Aviary Cabernet Sauvignon 12/44

Napa Valley, CA....full bodied, wild ripe red fruit, soft tannin & oak

Bindi Sergardi "Achille" Super Tuscan 13/48

Tuscany, ITA....dark fruit, medium bodied, oak tones

Martue "Evolution" Tempranillo 10/39

Castilla, ESP....red currant fruits, hints of vanilla, soft & expressive

Vina Robles "The Arborist" Red Blend 12/44

Paso Robles, CA.....plums, blackberries and mulberries with notes of blood orange and hibiscus

McManis Family "Estate" Pinot Noir 13/48

River Junction, Lodi, CA.... cinnamon, mocha, dark cherry notes, finish mingles blackberry jam with cedar

Catena Vista Flores Malbec 11/42

Mendoza, ARG....ripe dark fruit, delicate lavender & violet notes; rich and full with notes of sweet spice

SPARKLING

Nino Ardevi Prosecco 10/36

Veneto, ITA....refreshing, apple & tropical fruit notes, crisp with lively bubbles

WYNCOTE DINNER SERIES

ask your server for details