

## PUB FAVORITES AND SHAREABLES

### LIGHTER FARE

<p>☞ <b>Chicken Corn Soup</b> ..... \$6/8 a club favorite</p> <p><b>Guinness Braised Beef Chili</b> \$9 Guinness braised beef, chili spices, cheddar jack and scorched pepper</p> <p>☞ <b>Kennett Mushroom Soup</b> ..... \$6/8 locally sourced mushrooms, award winning recipe</p> <p>☞ <b>Scottish Sausage Roll</b> ..... \$8 light puff pastry, spices...a traditional pub favorite</p> <p><b>Grilled Steak &amp; Wedge</b> ..... \$17 grilled iceberg lettuce, top sirloin, applewood smoked bacon, blue cheese crumbles, tomatoes, balsamic drizzle</p> <p><b>Wyncote Cobb Salad</b> ..... \$16 roast turkey, black forest ham, blue cheese crumbles, hard boiled egg, tomato and onion</p> <p>☞ <b>House Salad</b> ..... \$10 spring mix, arugula, and baby spinach, tomato, cucumber, carrots</p> <p>☞ <b>Caesar Salad</b> ..... \$12 romaine, shaved parmesan, homemade croutons</p> <p>☞ <b>Artisan Cheese Plate</b> ..... \$24 local and imported cheeses, fresh fruit, crackers</p>
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<p>☞ <b>Irish Nachos</b> ..... \$14 thick cut potatoes, Smithwick's Irish cheddar cheese sauce, jalapenos, pico &amp; sour cream</p> <p><b>Haystack</b> ..... \$15 slow roasted ribs, choice of Bourbon, Sweet BBQ or James' Lemon Pepper</p> <p>☞ <b>Roasted Chicken Wings</b> ... \$15 Oven roasted, then fried to crisp, choice of buffalo, bourbon, lemon pepper or sweet BBQ <i>+ CAULIFLOWER WINGS available</i></p> <p><b>Cheesesteak Egg Roll</b> ..... \$12 hand rolled, spicy mango salsa</p> <p><b>Bangers and Cheddar</b> ..... \$14 grilled Irish sausage, Smithwick's Irish cheddar cheese sauce, beer battered onion rings</p> <p>☞ <b>Wyncote Crab Dip</b> ..... \$18 house made crab dip, gratinee of cheddar jack, soft bake pretzels and tortilla chips</p>
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<p>☞ <b>Heathlands Burger</b> ..... \$15 Certified Angus Beef, lettuce, tomato, onion, and cheese on a brioche bun <i>+ IMPOSSIBLE BURGER available</i></p> <p>☞ <b>Turkey Rachel</b> ..... \$16 roasted turkey, swiss cheese, cole slaw, 1000 island dressing, rye bread</p> <p><b>Philly Cheesesteak</b> ..... \$15 Sautéed mushrooms and onions, Provolone and American cheese</p> <p><b>Spicy Mango Chicken Sandwich</b> ..... \$16 Tempura Battered or Grilled, Spicy Mango Salsa, Lettuce, Tomato, on Brioche Bun</p> <p><b>Burger of the Week</b> ..... \$17 a delicious combination of toppings and sauce, served with hand cut fries</p> <p>☞ <b>Margherita Flatbread</b> .... \$14 Plum tomato, fresh mozzarella, basil</p>
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**Weekly Menu Features \*\*\*DINE IN ONLY\*\*\***

**Re-entry Monday > \$8 Burger/Handheld with purchase of an appetizer**

**Two for Tuesday > Purchase 2 entrées and share a FREE dessert**

**See the World Wednesday > an epicurious world tour**

**Prime Cut Thursday > choice cuts with two sides. Featured Dram of the Week**

**Friday and Saturday Features....Live Music 6pm-9pm**

**Say it Ain't Sunday > choice of one appetizer and one dessert for \$22**

### MAIN DISHES

<p><b>Crab Cake Entrée</b> ..... \$36 Maryland crab, Irish boxty potato, Chef's vegetable, homemade remoulade</p> <p><b>Chicken and Waffles</b> ..... \$22 Hand breaded chicken, buttermilk waffles, honey butter</p> <p><b>Shrimp and Grits</b> ..... \$24 Gulf Shrimp, Southern-style Cheesy Grits</p> <p>☞ <b>Windy Cottage Pie</b> ..... \$24 beef, sausage, carrots and peas, Jo's beef gravy, mashed potato gratinee</p> <p><b>Curried Chicken</b> ..... \$23 served over rice pilaf</p> <p><b>Grilled NY Strip</b> ..... \$34 12 oz NY Strip, grilled to perfection, Irish Boxy Potato, Chef's vegetable, garlic butter</p> <p>☞ <b>Traditional Fish and Chips</b> ..... \$22 Atlantic cod, battered and fried, cole slaw, house made tartar sauce</p> <p><b>Fresh Catch</b> ..... MP Locally sourced, pan seared, wild rice and roasted tomatoes</p>
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Hand cut fries served with all sandwiches and wraps

## Cocktails

- Wyncote Mule** ..... \$10  
Stateside Urbancraft Vodka, Gosling's ginger beer, fresh lime
- New Fashioned** ..... \$14  
Bulleit Rye, Vermont maple, Peychaud's bitters, cherry, cinnamon stirrer
- The Flint** ..... \$11  
Drumshanbo Gunpowder Irish Gin, tonic water, red grapefruit
- Glasgow Sour** ..... \$11  
Naked Grouse Blended Malt Scotch, fresh lemon juice, simple syrup
- Homemade Sangria** ..... \$9  
Sunset Red or Moonlight White...enjoy
- Paloma** ..... \$11  
Cuervo 1800 Tequila, fresh red grapefruit juice, splash of fresh key lime juice, club soda
- Rusty Nail** ..... \$11  
Dewar's White Label and Drambuie...Flying the flag of Scotland
- Sissy's Strawberry** ..... \$12
- Margarita**  
fresh strawberry shrub, fresh lime juice, simple syrup
- French 75** ..... \$12  
Our version with Hendrick's Gin, fresh lemon juice, Prosecco
- Jameson Cold Brew-tini** .... \$11  
our twist on an espresso martini orange twist

## Bourbon, Scotch, Irish Whiskey

- Angel's Envy  
Basil Hayden  
Buffalo Trace  
Bulleit Rye  
Elijah Craig Small Batch  
Four Roses  
Woodford Reserve  
Balvenie Doublewood 12 yr  
Glenfiddich 12 yr  
Glenlivet 12 yr  
Macallan 12 yr  
Oban 14 yr  
Green Spot Irish Whiskey  
Jameson Cold Brew Irish Whiskey  
Kilbeggan Small Batch Rye Irish Whiskey

## Ciders and Such

- Downeast Cider, Wyndridge Cider, Stateside Vodka and Soda (variety of flavors), Stateside Vodka and Iced Tea, Gosling's Ginger Beer (non-alcoholic), Red Bull Energy

## Draft Beer

- Guinness Draught Stout** ..... \$6  
St. James Gate, Dublin, Ireland, 4.2% ABV
- Smithwick's Irish Red Ale** .... \$6  
Kilkenny, Ireland, 4.5% ABV
- Workhorse GAP Session** ..... \$6  
**Pale Ale**  
King of Prussia, PA, 5.0% ABV
- Rotating IPA** ..... \$6  
Supporting Local Breweries...ask your server
- Devil's Backbone Vienna** ..... \$6  
**Lager**  
Roseland, Virginia, 5.2% ABV
- Sly Fox Helles Lager** ..... \$6  
Phoenixville, PA, 4.9% ABV

## Bottle and Can Beer

- Bud Light, Coors Light, Michelob Ultra, Miller Lite, Yuengling Lager, Corona Light, Stella Artois, Fat Head Sunshine Daydream, Troeg's Sunshine Pils, Heineken Zero Non-Alcoholic Beer

## White Wine

- Chardonnay, Josh** ..... 10 / 38  
**Cellars**  
Sonoma Valley and Central Coast, CA
- Chardonnay (unoaked), ..** 11 / 42  
**Macon Villages**  
Burgundy, FRA
- Sauvignon Blanc, The** .... 11 / 40  
**Crossings**  
Marlborough, NZ
- Pinot Grigio, Stella** ..... 10 / 38  
Delle Venezie, ITA
- Rose de Provence, .....** 11 / 42  
**Charles Bieler**  
Provence, FRA

## Red Wine

- Cabernet Sauvignon, .....** 12 / 45  
**Joel Gott**  
Napa and Sonoma Valley, CA
- Cabernet Sauvignon, .....** 11 / 40  
**Robert Hall**  
Paso Robles, CA
- Pinot Noir, Elouan** ..... 11 / 42  
**Cellars**  
Willamette and Rogue Valley, OR
- Malbec, Tilia** ..... 10 / 38  
Mendoza, ARG
- Red Blend, Cosentino** ..... 11 / 41  
**"The Dark"**  
Lodi, Central Valley, CA

Try us for breakfast Fri, Sat, Sun