

PUB FAVORITES AND SHAREABLES

LIGHTER FARE

☞ Chicken Corn Soup \$6/8 a club favorite
Guinness Braised Beef Chili \$9 Guinness braised beef, chili spices, cheddar jack and scorched pepper
☞ Kennett Mushroom Soup \$6/8 locally sourced mushrooms, award winning recipe
☞ Caesar Salad \$12 romaine, shaved parmesan, homemade croutons
Scottish Sausage Roll \$8 light puff pastry, spices...a traditional pub favorite
Grilled Steak & Wedge \$17 grilled iceberg lettuce, top sirloin, applewood smoked bacon, blue cheese crumbles, tomatoes, balsamic drizzle
Wyncote Cobb Salad \$16 roast turkey, black forest ham, blue cheese crumbles, hard boiled egg, tomato and onion
☞ House Salad \$10 spring mix, arugula, and baby spinach, tomato, cucumber, carrots
Artisan Cheese Plate \$24 local and imported cheeses, fresh fruit, crackers

☞ **Irish Nachos** \$14
thick cut potatoes, Smithwick's Irish cheddar cheese sauce, jalapenos, pico & sour cream

☞ **Margherita Flatbread** \$14
Plum tomato, fresh mozzarella, basil

Buffalo Chicken Flatbread \$14
buffalo chicken, bleu and mozzarella cheese

Haystack \$15
slow roasted ribs, choice of Bourbon, Sweet BBQ or James' Lemon Pepper

☞ **Roasted Chicken Wings** ... \$15
Oven roasted, then fried to crisp, choice of buffalo, bourbon, lemon pepper or sweet BBQ
+ CAULIFLOWER WINGS available

Cheesesteak Egg Roll \$12
hand rolled, spicy mango salsa

Bangers and Cheddar \$14
grilled Irish sausage, Smithwick's Irish cheddar cheese sauce, beer battered onion rings

Fresh Catch Tacos \$14
our fresh catch with a creative twist, served in 3 soft shell tacos

Pulled Pork Quesadilla \$12
dry rubbed and slow roasted pulled pork, shredded cheddar jack, ranch dressing

Shrimp and Smoked Gouda Quesadilla \$14
Old Bay seasoned shrimp, Smoked Gouda Cheese, Lettuce and Tomato

☞ **Traditional Fish and Chips** \$22
Atlantic cod, battered and fried, cole slaw, house made tartar sauce

☞ **Wyncote Crab Dip** \$18
house made crab dip, gratinee of cheddar jack, soft bake pretzels and tortilla chips

Buffalo Chicken Egg Roll \$14
shredded chicken, buffalo sauce, cheese blend, homemade blue cheese dressing

Weekly Feature *DINE IN ONLY*****
Burger of the Week
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 appetizer and dessert for \$22

SANDWICHES AND HANDHELDS

Pulled Pork Sandwich \$14
Dry rubbed and slow roasted, homemade cole slaw, cheddar jack cheese, brioche bun

Philly Cheesesteak \$15
Sautéed mushrooms and onions, Provolone and American cheese

☞ **Turkey Rachel** \$16
roasted turkey, swiss cheese, cole slaw, 1000 island dressing, rye bread

☞ **Heathlands Burger** \$15
Certified Angus Beef, lettuce, tomato, onion, and cheese on a brioche bun
+ IMPOSSIBLE BURGER available

Club Sandwich 14/12
roasted turkey, applewood bacon, lettuce, tomato, mayo

Sliders \$16
angus beef or crab cake, lettuce, tomato, pickle, brioche bun

Spicy Mango Chicken Sandwich \$16
Tempura Battered or Grilled, Spicy Mango Salsa, Lettuce, Tomato, on Brioche Bun

☞ **Meatloaf Sandwich** \$16
traditional PA Dutch meatloaf, bread stuffing, Jo's beef gravy

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