

THE PUB AT WYNCOTE

PUB FAVORITES

Traditional Fish and Chips — 16
battered and fried, cole slaw, house made tartar sauce

Heathlands Burger — 15
fire grilled angus beef, lettuce, tomato, onion, choice of cheese, on a brioche bun

Turkey Rachel — 15
roasted turkey, swiss cheese, cole slaw, 1000 island dressing, marble rye

Club Sandwich — 12/10
roasted turkey, applewood bacon, lettuce, tomato, mayo

Meatloaf Sandwich — 13
open faced traditional PA Dutch meatloaf, bread stuffing, Jo's beef gravy

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

Cheese Melt — 12
A blend of Cheddar, Swiss and American on Texas toast, choice of side

FAVORITES SERVED WITH STEAK FRIES
SUBSTITUTE ORZO SALAD, HOUSE SALAD,
CAESAR SALAD, COLE SLAW,
SEASONAL VEGETABLES - 2

SHARE IF YOU DARE

Irish Nachos — 17
thick cut potatoes topped with fresh jalapenos, pico, cheddar jack cheese & sour cream

Roasted Chicken Wings — 15
Oven roasted wings, your choice of Bourbon, Curry, Buffalo and Sweet BBQ

Flatbread — 16
margherita, buffalo chicken, kennett square, goat cheese

Wyncote Crab Dip — 15
house made crab dip, gratinee of cheddar jack, pretzels and our grilled bread stuffing

Haystack — 21
slow roasted ribs, your choice of Bourbon, Curry, Buffalo or Sweet BBQ and a choice of side

SALADS AND THE LIGHTER SIDE

House Salad — 10
spring mix, arugala, and baby spinach, tomato, cucumber, carrots

Caesar Salad — 12
romaine, shaved parmesan, homemade croutons

ADD CHICKEN 4- CHICKEN SALAD 4- ROAST TURKEY 5-
SHRIMP 6- STEAK 7- SALMON 8- CRAB CAKE 10-

Jo's Chicken Corn Soup — 6/8
poached chicken, homemade dumplings, corn and fresh herbs

Scotch Egg — 6
hard boiled egg wrapped in sausage and corn flake crumbs

Beef and Bean Chilli — 7/9
Guinness braised beef tip and ground beef, kidney beans, spices served with a scorched pepper, cheddar jack and sour cream

Scottish Sausage Roll — 9
light puff pastry, spices...a traditional pub favorite

Hummus Platter — 14
homemade hummus pita chips and our grilled bread stuffing

VEGETARIAN AND GLUTEN FREE OPTIONS AVAILABLE

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS
MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

COCKTAILS

Wyncote Mule — 10

West Branch Distilling Vodka, Ginger Beer, Fresh Lime.

The Flint — 11

Drumshanbo Gunpowder Irish Gin, tonic water, red grapefruit

Queen Mary — 10

Stateside Urbancraft Vodka, spicy homemade mix, pepper crusted bacon

New Fashioned — 11

Bulleit Rye, Vermont maple, Peychaud's bitters, cherry, cinnamon stirrer

Glasgow Sour — 11

Naked Grouse Blended Malt Scotch, fresh lemon juice, simple syrup

Moonlight Sangria — 9

enjoy our housemade white wine sangria

Sunset Sangria — 9

the first one goes down as quick as the sun

DRAFTS

Guinness Draught Stout — 6

St. James Gate, Dublin, Ireland, 4.2% ABV

Workhorse GAP Session Pale Ale — 6

King of Prussia, PA, 5.0% ABV

Devil's Backbone Vienna Lager — 6

Roseland, Virginia, 5.2% ABV

Smithwick's Irish Red Ale — 6

Kilkenny, Ireland, 4.5% ABV

Rotating IPA — 6

Supporting Local Craft Breweries...ask your server

Miller Lite — 4.50

Miller Brewing, USA, 4.2% ABV

WHITE WINE

Chardonnay, Josh Cellars — 10 / 38

Sonoma Valley and Central Coast, CA

Chardonnay (unoaked), Macon Villages — 11 / 42

Burgundy, FRA

Sauvignon Blanc, The Crossings — 11 / 40

Marlborough, NZ

Pinot Grigio, Stella — 10 / 38

Delle Venezie, ITA

Rose de Provence, Charles Bieler — 11 / 42

Provence, FRA

RED WINE

Cabernet Sauvignon, Joel Gott — 12 / 45

Napa and Sonoma Valley, CA

Cabernet Sauvignon, Robert Hall — 11 / 40

Paso Robles, CA

Pinot Noir, Elouan Cellars — 11 / 42

Willamette and Rogue Valley, OR

Malbec, Tilia — 10 / 38

Mendoza, ARG

Red Blend, Cosentino "The Dark" — 11 / 41

Lodi, Central Valley, CA