

THE PUB AT WYNCOTE

STARTERS & SALADS

Jo's Chicken Corn Soup — 6/8

Scotch Egg — 6

hard boiled egg wrapped in sausage and corn flake crumbs

House Salad — 10

spring mix, arugala, and baby spinach, tomato, cucumber, carrots

Guinness Braised Beef Chili — 9

Scottish Sausage Roll — 6

light puff pastry, spices...a traditional pub favorite

Caesar Salad — 12

romaine, shaved parmesan, homemade croutons

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

SHAREABLES

Irish Nachos — 17

thick cut potatoes, fresh jalapenos, pico, cheddar jack cheese & sour cream

Flatbread — 16

your choice of Margherita, Buffalo Chicken or Kennett Square

Roasted Chicken Wings — 15

oven roasted wings, your choice of Bourbon, Buffalo or Sweet BBQ

Wyncote Crab Dip — 15

house made crab dip, gratinee of cheddar jack, pretzels and our grilled bread stuffing

Hummus Platter — 14

homemade hummus pita chips and our grilled bread stuffing

PUB FAVORITES

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

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

Mushroom Burger — 15

grilled portabella, julienned vegetable slaw, brioche bun, served with orzo salad

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

Haystack — 21

slow roasted ribs, your choice of Bourbon, Buffalo or Sweet BBQ

Cheese Melt — 12

a blend of cheddar, Swiss and American on Texas toast, choice of side

ENTRÉES

Shepherd's Pie — 24

ground beef and sausage, fresh carrots and peas, homemade beef gravy topped with a mashed potato gratinee

Bangers and Mash — 25

Irish banger, mashed potato, Guinness braised onion gravy

Traditional Fish and Chips — 19

Atlantic cod, battered and fried, cole slaw, house made tartar sauce

Pan Seared Rockfish — 26

Locally sourced Rockfish, mushroom and green pea risotto, lemon butter sauce

Crab Cake Entrée — 38

Maryland crab, mashed potatoes, grilled asparagus, homemade remoulade

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

COCKTAILS

Wyncote Mule — 12

Stateside Urbancraft Vodka, Gosling's ginger beer, fresh lime

The Flint — 11

Drumshanbo Gunpowder Irish Gin, tonic water, red grapefruit

Queen Mary — 10

Tito's Vodka, spicy homemade mix, pepper crusted bacon

New Fashioned — 12

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

Glasgow Sour — 11

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

Homemade Sangria — 9

Sunset Red or Moonlight White...enjoy

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 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