

STARTERS & SALADS

Chicken Corn Soup - \$7.00

braised chicken, shoepeg corn, rivels

Kennett Mushroom Soup- \$7.00

a blend of local mushrooms, cream, mushroom stock

Guinness Braised Chili - \$10.00

cheddar jack, scorched jalapeno, homemade cornbread

House Salad - \$5.00/side \$11.00/entree

mixed greens, tomato, cucumber, carrots, walnuts

Caesar Salad - \$5.00/side \$11.00/entree

romaine, shaved parmesan, homemade croutons

Red Quinoa Salad - \$15.00

kale, cucumber, carrots, bell pepper, mint, dried cranberries, walnuts, lemon zest, avocado vinaigrette

Grilled Steak & Wedge - \$18.00

grilled iceberg lettuce, applewood smoked bacon, blue cheese, tomatos, balsamic drizzle

Tempura Battered Chicken Salad - \$14.00

strawberries, red grapes, cucumber, tomato, feta cheese

Artisan Cheese Plate- \$24.00

cow, goat and sheep cheeses from local dairy farms

Salad Proteins

chicken \$6, grilled shrimp \$9, grilled salmon \$10
8 oz. beef tenderloin \$12, ahi tuna \$12

Homemade Dressings

apple cider vinaigrette, avocado vinaigrette, balsamic vinaigrette, caesar dressing, creamy gorgonzola, herb vinaigrette, ranch dressing

SHARE

Cheesesteak Egg Rolls - \$12.00

beef tenderloin, American and provolone cheese
spicy mango salsa

Fried Mozzarella Cheese - \$9.00

thick slices of mozzarella cheese, panko bread crumbs,
homemade marinara and pesto sauces

Fried Calamari - \$14.00

lightly dusted, flash fried, marinara sauce

Roasted Brussel Sprouts - \$12.00

local maple syrup, applewood smoked bacon

Crispy Chicken Wings — \$15.00

tossed in buffalo or sweet bbq, a choice of creamy gorgonzola or ranch dressing, celery and carrots

Wyncote Crab Dip - \$18.00

gratinee of cheddar jack, soft pretzels, tortilla chips

Margherita Flatbread Pizza - \$11.00

naan flatbread, tomato, fresh mozzarella, basil pesto

Harissa Shrimp - \$18.00

grilled shrimp, couscous tabouli salad, avocado crema

Crab Rangoon - \$15.00

lump crab folded into cream cheese, wonton wrap,
tangy plum sauce

Pulled Pork Quesadilla - \$14.00

slow roasted pork, sweet bbq sauce, pepper jack,
pico de gallo, fresh guacamole, sour cream

Homemade Meatballs - \$12.00

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

Salmon Toast - \$17.00

lemon caper cream cheese, toasted marble rye
sliced avocado

Loaded Irish Nachos - \$20.00

hand cut potatoes, Irish cheddar cheese sauce, pickled jalapenos, black bean salsa, sour cream...shredded chicken, five spice shrimp or slow roasted pork

ENTREES

Steak Frites - \$26.00

8 oz tenderloin, hand cut fries, jalapeño butter

Roasted Half Chicken - \$23.00

Braised greens, wild rice, rosemary butter sauce

Mushroom Risotto - \$18.00

Locally sourced mushrooms, shallots, cream,
parmigiano reggiano

Pan Seared Atlantic Salmon - \$27.00

crispy skin, creamed red quinoa, sautéed spinach and kale, drizzle of chili oil

Blackened Chicken Alfredo - \$23.00

tomatoes, baby spinach, shredded parmesan cheese

Beer Battered Fish & Chips - \$23.00

Atlantic Cod, hand cut fries, jicama slaw

Shepherd's Pie - \$28.00

Locally raised lamb, carrots, peas, gravy, mashed potatoes

Heathland's Burger - \$17.00

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

Seared Sesame Ahi Tuna - \$26.00

Stir fry of spaghetti squash, snow peas and local mushrooms, ginger soy sauce

COCKTAILS

Whiskey Sour

four roses bourbon, fresh sour mix, luxardo cherries

Spicy Paloma

cuervo especial, red grapefruit juice, agave nectar, chimoy and tajin rimmed glass

Botanist Islay Gin Martini

dry vermouth, orange bitters, lemon peel

New Fashioned

bulleit rye, local maple syrup, peychaud's bitters

Wyncote Mule

stateside vodka, gosling's ginger beer, fresh lime juice

Negroni

tanqueray gin, campari, sweet vermouth, orange peel

Espresso Martini

ketel one vodka, amaro averna, demerara syrup, espresso, coffee beans

Sidecar Cocktail

courvoisier, cointreau, fresh lemon juice

Manhattan

azarac rye, sweet vermouth, orange bitters

The Flint

drumshanbo gunpowder Irish gin, tonic water, red grapefruit juice

BEER

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

BOTTLE/CAN

Bud Light

Coors Light

Corona Extra

Corona Light

Fat Head Sunshine Day Dream Pale

Heineken Zero

Michelob Ultra

Miller Lite

Stella Artois

Yuengling Lager

Downeast Original Cider

Stateside Vodka and Soda, flavored

White Claw Hard Seltzer, flavored

WINE

WHITE

Sean Minor Chardonnay 10/38

Central Coast, CA...lush fruit, toasty oak & butter, balanced minerality

Toad Hollow Unoaked Chardonnay 12/42

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

Ca Del Sarto Pinot Grigio 10/38

Fruli, ITA...light bodied, crisp fruit

Ranga Ranga Sauvignon Blanc 11/42

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

Rose Gold 12/42

Provence, FRA....ripe berry, refreshing

Raywood Moscato 9/34

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

RED

Aviary Cabernet Sauvignon 12/44

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

La Forge Cabernet Sauvignon 13/48

Languedoc, FRA....black fruit, toasty oak, firm tannins

Bodega Argentio 'Organic' Malbec 11/42

Mendoza, ARG....medium bodied, rich dark fruit, mild tannin

Daou Vineyards 'The Pessimist' Red Blend 12/44

Paso Robles, CA.....full bodied & dry, bold dark fruit, soft tannin

Rattle Rock Pinot Noir 13/48

Willamette Valley, OR....aromatic red flowers, explosive cherry fruit, complex & delicate

SPARKLING

Nino Ardevi Prosecco 10/36

Veneto, ITA....refreshing, fruit

**Join us for Happy Hour
Everyday 4pm - 6pm
\$10 off bottles of wine, and more**