

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

Tempura Battered Chicken Salad - \$14.00

strawberries, red grapes, cucumber, tomato, feta cheese, balsamic vinaigrette

Grilled Steak & Wedge - \$18.00

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

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



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

Salmon Toast - \$17.00

lemon caper cream cheese, toasted marble rye
sliced avocado

Homemade Meatballs - \$12.00

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

Crispy Chicken Wings – \$15.00

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

Crab Rangoon - \$15.00

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

Margherita Flatbread Pizza - \$11.00

naan flatbread, tomato, fresh mozzarella, basil pesto

Pulled Pork Quesadilla - \$14.00

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

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

SANDWICHES

Ahi Tuna Burger - \$17.00

jicama slaw, roasted pepper aioli
brioche bun

Hot Roast Beef Sandwich - \$14.00

provolone cheese, garlic horseradish aioli
hoagie roll

Turkey Rachel - \$16.00

roasted turkey, swiss cheese, jicama slaw
1000 island dressing

Chicken Tacos - \$14.00

shredded chicken tinga, queso fresca,
black bean salsa, pickled jalapenos

Philly Cheesesteak- \$15.00

shaved tenderloin, sauteed mushrooms & onions,
provolone & American cheese

Club Sandwich - \$14 full/ \$12 junior

roasted turkey, applewood smoke bacon,
lettuce, tomato, mayo

Pulled Pork Sandwich - \$14.00

slow roasted pork, sweet barbeque sauce, jicama slaw,
cheddar jack cheese, brioche bun

Heathland's Burger - \$17.00

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

Spicy Mango Chicken Sandwich- \$16.00

tempura battered or grilled chicken, spicy mango salsa,
lettuce, tomato, brioche bun

Beer Battered Fish & Chips - \$23.00

Atlantic Cod, hand cut fries, jicama slaw

Sandwich Sides

hand cut fries, herrs chips

substitute: jicama slaw, fresh fruit, onion rings,
house salad, Caesar salad -add \$2

**CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD,
SHELLFISH OR EGGS MAY INCREASE RISK FOR FOODBORNE ILLNESS**

COCKTAILS

Whiskey Sour

four roses bourbon, fresh sour mix, luxardo cherries

Bloody Mary

lulusowa vodka, handcrafted bloody mary mix,

Botanist Islay Gin Martini

dry vermouth, orange bitters, lemon peel

New Fashioned

bulleit rye, local maple syrup, peycharud's bitters

Wyncote Mule

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

Transfusion

tito's vodka, ginger ale, grape juice

Espresso Martini

ketel one vodka, amaro averna, demerara syrup, espresso

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

Fruili, 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 Argento '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
Monday-Friday 4pm-6pm; Saturday 6pm-8pm
Food and Drink Menu