

STARTER & SALAD

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 - \$6.00/side \$11.00/entree

mixed greens, tomato, cucumber, carrots, walnuts

Caesar Salad - \$6.00/side \$11.00/entree

romaine, shaved parmesan, homemade croutons

Quinoa Salad - \$15.00

kale, cucumber, carrots, bell pepper, mint, pomegranate, walnuts, lemon zest

Crab and Asian Pear Salad - \$18.00

lump crab, spring mix, frisée, avocado crema, asian pear, toasted almonds, avocado vinaigrette

Beet Salad - \$14.00

kale, arugula, herb vinaigrette, red and golden beets, goat cheese, balsamic drizzle

Artisan Cheese Plate- \$20.00

cow, goat and sheep cheeses from local dairy farms

** Salad Proteins

chicken \$7, grilled shrimp \$9, pan seared salmon \$12, 8 oz. beef tenderloin \$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 - \$10.00

thick slices of mozzarella cheese, panko bread crumbs, homemade marinara sauce

Buffalo Chicken Dip - \$16.00

housemade focaccia breadsticks, toast points, carrots & celery

Brussel Sprouts Carbonara - \$14.00

applewood smoked bacon, parmesan reggiano, chili balsamic glaze

Homemade Meatballs - \$12.00

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

Crispy Shrimp-\$18.00

assorted pickled vegetables, dusted and fried, harissa aioli

Margherita Flatbread Pizza - \$11.00

naan flatbread, tomato, fresh mozzarella, basil pesto

Pulled Pork Quesadilla - \$14.00

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

Spicy Crab Mac & Cheese - \$18.00

lump crab, creamy homemade cheese sauce, sriracha, old bay seasoning

Salmon Toast - \$17.00

lemon caper cream cheese, toasted marble rye, crispy capers, sliced avocado

Crispy Chicken Wings — \$15.00

our homemade buffalo or sweet bbq sauce, choice of creamy gorgonzola or ranch dressing, celery and carrots

Loaded Irish Nachos - \$20.00

hand cut potatoes, Irish cheddar cheese sauce, pickled jalapenos, black bean salsa, sour cream, grilled chicken or slow roasted pork

DINNER

**Green Meadow Farms Pork Chop - \$28.00

16 oz bone in, crispy polenta, broccoli slaw, cranberry coulis

Mushroom Risotto - \$21.00

locally sourced mushrooms, shallots, cream, parmigiano reggiano

Shepherd's Pie - \$28.00

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

Pan Seared Atlantic Salmon - \$27.00

millet pilaf, roasted beet puree, toasted almonds, basil oil


** Steak Frites - \$26.00

8 oz tenderloin, hand cut fries, jalapeño butter

Blackened Chicken Alfredo - \$23.00

tomatoes, baby spinach, parmesan reggiano

Beer Battered Fish & Chips - \$23.00

atlantic cod, hand cut fries, jicama slaw
***available Baked as a healthy option 

** Classic Burger - \$17.00

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



gluten free
brioche bun
available

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

COCKTAILS

New Fashioned

bulleit rye, whiskey hollow maple syrup,
peychaud's bitters

Caramel Apple Martini

luksusowa vodka, butterscotch schnapps, apple cider,
homemade caramel sauce, graham cracker

Ranch Water

teremana blanco, topo chico, fresh lime juice

Pomegranate Martini

grey goose vodka, dry vermouht, cointreau,
agave nectar, fresh pomegranate seeds

Wyncote Mule

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

Dark & Stormy

gosling's dark rum, fresh lime juice, ginger beer

Espresso Martini

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

Sidecar Cocktail

courvoisier, cointreau, fresh lemon juice

Black Manhattan

templeton 4 year rye, averna amara,
angostura & orange bitters

Canton-ese

teremana reposado, domaine de canton, pineapple juice,
fresh lime juice, muddled jalapeno

B E E R

D R A F T

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

B O T T L E / C A N

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

W I N E

W H I T E

Browne Family Heritage Chardonnay 11/40

Columbia Valley, WA...rich pear, toasty oak & butter,
lush & creamy

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

R E D

Aviary Cabernet Sauvignon 12/44

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

Bindi Sergardi "Achille" Super Tuscan 13/48

Tuscany, ITA....dark fruit, medium bodied, oak tones

Martue "Evolution" Tempranillo 10/39

Castilla, ESP....red currant fruits, hints of vanilla,
soft & expressive

Daou Vineyards 'The Pessimist' Red Blend 12/44

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

Row Eleven 'Vinas 3' Pinot Noir 13/48

Russian River, CA....jammy bright cherry and raspberries;
touches of mocha, vanilla toasty oak on the finish

Big Smooth Zinfandel 12/44

Lodi, CA....rich & peppery, juicy red fruits, delightfully
savory

S P A R K L I N G

Nino Ardevi Prosecco 10/36

Veneto, ITA....refreshiing, fruit

W Y N C O T E D I N N E R S E R I E S

ask your server for details