

# 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, herb vinaigrette

## Beet Salad - \$14.00

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

## Crab & Asian Pear Salad- \$18.00

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

### \*\* 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

### 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

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

### Spicy Crab Mac 'n Cheese - \$18.00

lump crab, creamy homemade cheese sauce  
old bay seasoning

### Margherita Flatbread Pizza - \$12.00

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

### 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 and pesto sauces

### Loaded Irish Nachos - \$20.00

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

## LUNCH

### Pulled Pork Sandwich - \$14.00

slow roasted pork, sweet bbq sauce, jicama slaw,  
cheddar jack cheese, 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


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

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

### Philly Cheesesteak- \$15.00

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

### Beer Battered Fish & Chips - \$23.00

Atlantic Cod, hand cut fries, jicama slaw  
\*\*\*available Baked as a healthy option 

### Salsa Verde Chicken Sandwich - \$17.00

roasted poblano peppers, caramelized onions,  
provolone cheese, brioche bun, hand cut fries

### \*\* Classic Burger - \$17.00

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

### \*\* Steak Frites- \$26.00

8 oz. tenderlon, hand cut fries, jalapeno butter

### Sandwich Sides

hand cut fries, Herr's chips

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



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, peycharud'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, lime juice, ginger beer

### Espresso Martini

ketel one vodka, amaro averna, demerara syrup, espresso

### Sidecar Cocktail

courvoisier, cointreau, fresh lemon juice

### Black Manhattan

templeton 4 year rye, averna amaro, 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  
Modelo Especial  
Stella Artois  
Yuengling Lager

Downeast Original Cider  
Stateside Vodka and Soda, flavored  
Stateside Iced Tea, flavored  
White Claw Hard Seltzer, flavored

## W I N E

### W H I T E

**Browne Family 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  
Friuli, 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 & raspberries, touch 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

**Wyncote Dinner Series**  
*ask your server for more details*