

# STARTER & SALAD

## Guinness Braised Chili - \$10.00

cheddar jack, scorched jalapeno, homemade cornbread

## Kennett Mushroom Soup- \$7.00

a blend of local mushrooms, cream, mushroom stock

## Artisan Cheese Plate- \$20.00



cow, goat and sheep cheeses from local dairy farms

## 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, honey crisp apple  
amish cheddar, apple cider vinaigrette

## 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, balsamic vinaigrette,  
red and golden beets, goat cheese, balsamic drizzle

## \*\* 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,  
ranch dressing, whole grain mustard vinaigrette

# SHARE

## Fried Dumplings - \$14.00

asian inspired seasoned pork, fried wonton,  
soy vinegar dipping sauce

## Crispy Calamari-\$16.00



assorted pickled vegetables, dusted and fried,  
chipotle aioli

## Short Rib Mac & Cheese - \$18.00

braised short rib, creamy homemade cheese sauce,

## Fried Green Beans- \$14.00



spicy horseradish sauce

## Wyncote Crab Dip - \$19.00

tortilla chips, fresh baked bread

## Margherita Flatbread Pizza - \$12.00

naan flatbread, tomato, fresh mozzarella, basil pesto

## Cheesesteak Egg Rolls - \$12.00

beef tenderloin, American and provolone cheese  
spicy mango salsa

## 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

## Fried Mozzarella Cheese - \$10.00

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

## Crispy Chicken Wings — \$15.00



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

## Salmon Toast - \$17.00

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

# DINNER

## \*\*Green Meadow Farms Pork Chop - \$28.00



16 oz bone in, crispy polenta, succotash,  
spicy apricot bbq sauce

## Chicken Carbonara - \$25.00

crispy guanciale, english peas, farm fresh eggs,  
parmigiano reggiano, buccatini

## Shepherd's Pie - \$28.00

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

## Pan Seared Atlantic Salmon - \$27.00



roasted red potatoes, grilled asparagus,  
hollandaise sauce

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



8 oz tenderloin, hand cut fries, jalapeño butter

## Jambalaya- \$23.00

andouille sausage, shrimp, creole spice  
basmati rice

## 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

## Shrimp Scampi - \$24.00

jumbo shrimp, grape tomatoes, lemon zest, parmigiano  
reggiano, linguine

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



gluten free  
brioche bun  
available

## COCKTAILS

### '43 Old Fashioned

woodford reserve bourbon, licor 43 spanish liqueur, orange bitters, luxardo cherry, brulee orange slice

### Kentucky Buck

maker's mark, muddled strawberry, gosling's ginger beer, fresh lemon juice

### Manhattan Noir

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

### Canton-ese

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

### Ranch Water

teremana blanco, topo chico, fresh lime juice

### Espresso Martini

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

### Melon Drop Martini

luksusowa vodka, melon liqueur, fresh lemon juice, brulee lemon slice

### Pomegranate Martini

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

### Sidecar Cocktail

courvoisier, cointreau, fresh lemon juice

### Dark & Stormy

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

## 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

Athletic Brewing

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

**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

### RED

**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

## SPARKLING

**Nino Ardevi Prosecco** 10/36

Veneto, ITA....refreshing, fruit

## WYNCOTE DINNER SERIES

*ask your server for details*