

STARTER & SALAD

Guinness Braised Chili - \$10.00

cheddar jack, scorched jalapeno, homemade cornbread

Kennett Mushroom Soup- \$8.00

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

Caprese Salad - \$18.00

fresh made mozzarella, heirloom tomatoes, farm fresh basil, balsamic reduction

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

Cheesesteak Egg Rolls - \$12.00

beef tenderloin, American and provolone cheese, spicy mango salsa

Crispy Calamari-\$16.00

assorted pickled vegetables, dusted and fried, chipotle aioli

Crispy Guanciale Mac & Cheese - \$15.00

caramelized onions, creamy homemade cheese sauce

Corn Fritters \$14.00

smoked poblano crema

Wyncote Crab Dip - \$19.00

tortilla chips, fresh baked bread

Grilled Harrisa Shrimp - \$18.00

spicy pepper marinade, chilled cous cous salad

Short Rib Flatbread - \$18.00

braised short rib, smoked cheddar cheese, sauteed mushrooms, caramelized onions

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 - \$12.00

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

Crispy Chicken Wings — \$16.00

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

DINNER

**Green Meadow Farms Pork Chop - \$26.00

16 oz bone in, street corn, poblano hash, salsa roja

Beer Can Chicken - \$25.00

blend of fresh herbs, garlic mashed potatoes, succotash, chicken jus

Shepherd's Pie - \$28.00

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

Grilled Atlantic Salmon - \$28.00

tabouli salad, pineapple salsa

** Steak Frites - \$26.00

8 oz tenderloin, hand cut fries, jalapeño butter

Beer Battered Fish & Chips - \$23.00

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

** Classic Burger - \$18.00

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

'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

Boulevardier

basil hayden straight bourbon, campari aperitivo, sweet vermouth

Red Grasshopper

teremana blanco, honey syrup, lime juice, cayenne pepper dust

Limoncello Spritz

nino ardevi prosecco, st germain elderflower, topo chico

Affogato Espresso Martini

stoli vanil, amaro averna, fresh brewed espresso, cocoa powder, coffee beans

Blueberry Sour

luksusowa vodka, fresh blueberry puree, lemon juice, egg white

Pomegranate Martini

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

White Lady

the botanist gin, cointreau, fresh lemon juice, egg white, simple syrup

Colada Fizz

don q coconut rum, rumchata, lime juice, topo chico

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

Wine by Joe Rose 12/42

Willamette Valley, OR...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

Vina Robles "The Arborist" Red Blend 12/44

Paso Robles, CA.....plums, blackberries and mulberries with notes of blood orange and hibiscus

McManis Family "Estate" Pinot Noir, 13/48

River Junction, Lodi, CA.... cinnamon, mocha, dark cherry notes, finish mingles blackberry jam with cedar

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