



## STARTER & SALAD

### Guinness Braised Chili - \$10.00

cheddar jack, scorched jalapeno, homemade cornbread

### Featured Soup - \$8.00

a seasonal chef's creation

### House Salad - \$6.00/side \$11.00/entree

mixed greens, tomato, cucumber, carrots, walnuts



### Roasted Root Vegetable Salad - \$18.00

seasonal root vegetables, kale, arugula, goat cheese dressing



### Artisan Cheese Plate- \$24.00

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

### Kennett Mushroom Soup- \$8.00

a blend of local mushrooms, cream, mushroom stock

### Fresh Baked Breads - \$6.00

zander's honey butter biscuit

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

romaine, shaved parmesan, homemade croutons



### Crab and Asian Pear Salad - \$20.00

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



### Spicy Chicken Salad - \$16.00

mixed greens, hard boiled egg, bell peppers, red onion, feta cheese, whole grain mustard vinaigrette

### Homemade Dressings

apple cider vinaigrette, balsamic vinaigrette, caesar dressing, creamy gorgonzola, ranch dressing, whole grain mustard vinaigrette

## SHARE

### Lobster Mac & Cheese - \$23.00

poached lobster, creamy homemade cheese sauce

### Wyncote Crab Dip - \$19.00

tortilla chips, fresh baked bread

### Margherita Flatbread - \$16.00

local tomatoes, fresh mozzarella, basil, balsamic drizzle

### Homemade Meatballs - \$12.00

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

### Cheesesteak Egg Rolls - \$14.00

beef tenderloin, american and provolone cheese spicy mango salsa

### Catfish Bites \$16.00

southern fried catfish, lemon caper remoulade

### Shrimp & Polenta - \$18.00

bacon, tomato, amish cheddar, polenta, old bay, brown butter sauce

### Pulled Pork Quesadilla - \$14.00

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

### Fried Mozzarella Cheese - \$12.00

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

### Crispy Calamari-\$18.00

assorted pickled vegetables, dusted and fried, chipotle aioli



### Crispy Chicken Wings — \$16.00

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



## DINNER

### Shepherd's Pie - \$28.00

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

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

8 oz tenderloin, hand cut fries, jalapeño butter



### Catfish & Shrimp Etouffee - \$28.00

cajun influenced stew of onions, peppers & tomatoes, sauteed shrimp; topped with fried catfish

### \*\*Green Meadow Farms Pork Chop - \$27.00

bone in pork chop, sweet potato hash, andouille sausage, braised greens, cranberry gastrique



### Pan Seared Atlantic Salmon - \$28.00

barley, roasted root vegetables, ricotta salata, lemon brown butter, almonds



### Beer Battered Fish & Chips - \$24.00

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



### \*\* Classic Burger - \$18.00

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

### Beer Can Chicken - \$26.00

butternut squash, fingerling potatoes, chicken jus

\*\* 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

## Smoked Maple Sour

bulleit bourbon, whiskey hollow maple syrup, egg white, lemon juice, scorched rosemary

## Boulevardier

basil hayden straight bourbon, campari aperitivo, sweet vermouth

## Siete Misterios Mezcal Sour

single agave mezcal, fresh lime and grapefruit juice, egg white, garnished with orange brulee

## The Mechanic

engine organic italian gin, tuaca liqueur, sugared lemon

## Liberties Sour

dead rabbit irish whiskey, lemon juice, "the arborist" red blend float

## Ginger Pear Vodka Cocktail

lukosowa vodka, pear puree, lime juice, fresh mint, gosling's ginger beer

## Pomegranate Martini

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

## No Vacancy

tito's vodka, aperol aperitivo, orange marmalade, nino ardevi prosecco

## Affogato Espresso Martini

stoli vanil, kahlua liqueur, fresh brewed espresso, vanilla bean ice cream, chocolate shavings

## 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

## BEER

## BOTTLE/CAN

Athletic Brewing  
Bud Light  
Coors Light  
Corona Light  
Fat Head Sunshine Day Dream Pale  
Founders All Day  
Heineken Zero  
Michelob Ultra  
Modelo  
Miller Lite  
Stella Artois  
Yuengling Lager  
Downeast Original Cider  
Stateside Vodka and Soda, flavored  
White Claw Hard Seltzer, flavored

## 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, NZ...crisp grapefruit, zippy acidity, delightful

**Mulderbosch Rose of Cabernet** 12/42  
Stellenbosch, South Africa.....fruit sweetness, black and red berries

**Raywood Moscato** 9/34  
Central Coast, CA...light bodied, honey, orange

## WINE

## 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

**Catena Vista Flores Malbec** 11/42  
Mendoza, ARG....ripe dark fruit, delicate lavender & violet notes; rich and full with notes of sweet spice

## SPARKLING

**Nino Ardevi Prosecco** 10/36  
Veneto, ITA....refreshing, apple & tropical fruit notes, crisp with lively bubbles

WYNCOTE DINNER SERIES  
*ask your server for details*