



SOUP

Guinness Braised Chili - \$10.00

cheddar jack, scorched jalapeno, homemade cornbread

Kennett Mushroom Soup - \$8.00

a blend of local mushrooms, cream, mushroom stock

Featured Soup - \$8.00

a seasonal chef's creation

SALAD

add grilled chicken \$5 add grilled shrimp \$8
add grilled salmon \$10 add 8 oz. beef tenderloin \$12

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

mixed greens, tomato, cucumber, carrots, walnuts

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

romaine, shaved parmesan, homemade croutons

Mandarin Chicken - \$18.00

mandarin orange, bell pepper, red onion, fried wonton, peanuts, sesame vinaigrette

Roasted Root Vegetable - \$15.00

seasonal root vegetables, kale, arugula, beets, goat cheese dressing

Crab & Asian Pear- \$20.00

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

Homemade Dressings

apple cider vinaigrette, avocado vinaigrette, balsamic vinaigrette, caesar dressing, creamy gorgonzola, goat cheese dressing, ranch dressing, sesame vinaigrette

SHARE

Cheesesteak Egg Rolls - \$14.00

beef tenderloin, american and provolone cheese, spicy mango salsa

Crispy Chicken Wings - \$16.00

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

Pear and Gruyere Flatbread - \$17.00

asian pear, proscuitto, garlic oil, gruyere cheese

Chorizo Nachos - \$16.00

chorizo sausage, black bean salsa, cheddar cheese, pico de gallo, sour cream, queso fresco

Short Rib Mac & Cheese - 18.00

sundried tomatoes, blue cheese

Homemade Meatballs - \$12.00

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

Blackened Chicken Quesadilla - \$15.00

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

Fried Shrimp & Brussels Sprouts- \$18.00

fried shrimp, brussel sprouts, chili aioli

Wyncote Crab Dip - \$19.00

our own horseradish cheddar dip, naan bread

DINNER

Green Meadow Farms Pork Chop- \$28.00

purple sweet potatoes, braised cabbage, apples, apple cider reduction

Roasted Red Pepper Risotto - \$16.00 | \$24.00

roasted red pepper, kale



Beer Can Chicken - \$26.00

yukon gold potatoes, broccolini, chicken au jus

Beer Battered Fish & Chips - \$24.00

atlantic cod, hand cut fries, slaw

***available Baked as a healthy option ***

Shepherd's Pie - \$28.00

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

Grilled Salmon - \$29.00

beets, quinoa, goat cheese

Steak Frites - \$27.00

peppercorn sauce

** Classic Burger - \$18.00

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

gluten free brioche bun available

plant based protein burger available



gluten free option



vegetarian option

Sandwich Sides

hand cut fries, herr's chips
substitute: slaw, fresh fruit, onion rings, house salad or caesar salad -add \$3

** 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 liquer, 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 apertivo, 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 liquer, sugared lemon

Liberties Sour

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

Ginger Pear Vodka Cocktail

luksosowa vodka, pear puree, lime juice, fresh mint, gosliing's ginger beer

Pomegranate Martini

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

No Vacancy

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

Affogato Espresso Martini

stoli vanil, kahlua liquer, 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 Extra

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

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, 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

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

DINNER SERIES

ask your server for details

COMING SOON

Chef's Table