



RESTAURANT

DINNER

Beer Can Chicken.....\$26 

broccoli slaw, marble potatoes,
confit with fresh herbs and garlic,
chicken jus

Grilled Salmon.....\$29  *

bean cake, arugula, avocado,
sprout, salsa verde

Steak Frites.....\$27  *

green pepperorn sauce

Pork Milanese.....\$28

heritage pork, oyster mushrooms,
asparagus, bacon cream


Seared Tuna.....\$33  *

a la puttanesca, white bean, tomato,
spinach, olives, capers, garlic

Shepherd's Pie.....\$28

locally raised lamb, carrots, peas, lamb demi,
gratinee of mashed potatoes

Beer Battered Fish & Chips.....\$24

atlantic cod, hand cut fries, slaw,
homemade tartar sauce 

Creamy Risotto.....\$16 | 24 ✓

english peas, spring onion, fresh herbs

Classic Burger.....\$18  *

lettuce, tomato, red onion, cheese,
brioche bun

Wednesday @ Wyncote
Grill & Burger Night

Dinner Features
Thursday through Saturday

Brunch Features
Sunday Afternoon

SMALL PLATES

Fish Tacos.....\$15

fried cod, pickled jalapeno, queso fresco,
cabbage and onion, chili aioli

Cheesesteak Egg Rolls.....\$14

beef tenderloin, american and provolone
cheese, spicy mango salsa

Artisan Cheese Plate.....\$24  ✓

local cheeses, seasonal accompaniments,
crackers

Blackened Chicken Quesadilla.....\$15 ✓

pepperjack and cheddar cheese,
pico de gallo, fresh guacamole,
sour cream

Crispy Chicken Wings.....\$15 

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

3 Little Pigs Flatbread.....\$17

sopresata, prosciutto, capicola,
sharp provolone, fresh mozzarella,
almond pesto, red pepper coulis, pistachios

Homemade Meatballs.....\$12

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

Fried Calamari.....\$16

blistered shishito and cherry peppers,
chipotle aioli

Chorizo Nachos.....\$16  ✓

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

Beer Can Chicken Poutine.....\$16

hand cut fries, cheese curds,
chicken gravy

Wyncote Crab Dip.....\$22

horseradish, cheddar cheese,
jumbo lump crab, grilled pita

Fried Mozzarella Cheese.....\$12

thick sliced mozzarella cheese, panko bread
crumbs, homemade marinara sauce

SALAD

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

House....side/\$6 | entree/\$11  ✓

mixed greens, tomato, cucumber, carrot,
cranberries, walnuts

Caesar....side/\$6 | entree/\$11  ✓

romaine, shaved parmesan,
homemade croutons

Green Salad.....\$15  ✓

spinach, arugula, kale, shaved asparagus,
quinoa, peas, fresh herbs, pistachios,
green goddess vinaigrette

Chopped Antipasto.....\$18 

mixed greens, sharp provolone, ham,
salami, capicola, pepperoncini, tomato,
red onion

Mandarin Chicken.....\$18  ✓

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

Crab & Asian Pear.....\$22  ✓

lump crab, spring mix, avocado crema,
asian pear, lemon zest, avocado vinaigrette

Taco Salad.....\$17 ✓

blackened chicken, bell pepper, red onion,
queso fresco, avocado, tortilla bowl,
salsa roja vinaigrette

Steak & Wedge.....\$29  *

8 oz tenderloin, romaine, pico de gallo, smoked
blue cheese, bacon, balsamic reduction

HOMEMADE SOUP & FRESH BAKED BREAD

Guinness Braised Chili.....\$10

cheddar jack, scorched jalapeno,
homemade cornbread

Kennett Mushroom Soup.....\$8  ✓

a blend of local mushrooms, cream,
mushroom stock

Fresh Baked Bread.....\$6

zander's honey butter biscuits

 gluten free option

✓ vegetarian option

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

WINE WHITE

Browne Family Vineyards, WA
“Heritage” Chardonnay.....\$11 | 40
rich pear, toasty oak & butter, lush & creamy

Toad Hollow Vineyards, CA
Unoaked Chardonnay.....\$12 | 42
bright apple, classic minerality, vibrant

Barker’s Marque Wines, NZE
Ranga Ranga Sauvignon Blanc.....\$11 | 42
crisp grapefruit, zippy acidity, delightful

Ca’ Del Sarto, ITA
Pinot Grigio.....\$10 | 38
light bodied, crisp fruit

Mulderbosch Vineyards, SA
Rose of Cabernet.....\$12 | 42
fruit sweetness, black and red berries

Raywood Vineyards, CA
Moscato.....\$9 | 34
Central Coast, CA...light bodied, honey, orange

RED

Rios de Tinta, ESP
Tempranillo.....\$11 | 40
*dark fruit, floral aromas,
vibrant black raspberry and bitter cherry flavors*

McManis Family Wines, CA
‘Estate’ Pinot Noir.....\$13 | 48
*cinnamon, mocha, dark cherry notes,
finish mingles blackberry jam with cedar*

Bindi Sergardi, ITA
“Achille” Super Tuscan.....\$13 | 48
Tuscany, ITA....dark fruit, medium bodied, oak tones

Vina Robles, CA
‘The Arborist’ Red Blend.....\$12 | 44
*plums, blackberries and mulberries with notes of
blood orange and hibiscus*

Aviary Vineyards, CA
Cabernet Sauvignon.....\$12 | 44
*Napa Valley, CA....full bodied, wild ripe red fruit,
soft tannin & oak*

SPARKLING
Nino Ardevi, ITA
Prosecco.....\$10 | 36
*refreshing, apple & tropical fruit notes,
crisp with lively bubbles*

COCKTAILS

‘43 Old Fashioned
*woodford reserve, licor 43 spanish liqueur,
orange bitters, brulee orange slice*

Mezcal Manhattan
*siete misterios mezcal, cocchi vermouth di torino,
angostura bitters, orange peel*

No Vacancy
*tito’s vodka, apertivo mazzura,
orange marmalade, nino ardevi prosecco*

Smoked Maple Sour
*bulleit bourbon, whiskey hollow maple syrup,
egg white, lemon juice, scorched rosemary*

Ginger Pear Vodka Cocktail
*luskosowa vodka, pear puree, lime juice,
fresh mint, gosling’s ginger beer*

Pomegranate Martini
*grey goose vodka, pomegranate juice,
fresh lime juice, agave nectar, orange peel*

Boulevardier
*basil hayden straight bourbon, apertivo
mazzura, cocchi vermouth di torino*

Cucumber Basil Gimlet
*copper bonnet ocean botanical gin, cucumber,
fresh lime juice*

Affogato Espresso Martini
*stoli vanil, borghetti espresso liqueur,
vanilla bean ice cream, chocolate shavings*

Blackberry Bourbon Smash
*maker’s mark, fresh blackberries, mint leaves,
fresh lemon juice*

Elderflower Mojito
don q cristal, elderflower liqueur, fresh lime juice

Rosemary Gin Fizz
*the botanist gin, fresh rosemary,
egg white, fresh lemon juice*

BEER

DRAFT

.....ask about our local, seasonal taps

Guinness Draught Stout
4.2% ABV
Dublin, Ireland

Smithwick’s Irish Red Ale
4.5% ABV
Kilkenny, Ireland

Levante Cloudy & Cumberson Hazy IPA
4.5% ABV
West Chester, PA

Sly Fox Helles Lager
4.9% ABV
Phoenixville, PA

Devil’s Backbone Vienna Lager
5.2% ABV
Roseland, VA

Dogfish Head Grateful Dead Juicy Pale
5.3% ABV
Milton, DE

BOTTLE / CAN

Bud Light
Coors Light
Michelob Ultra
Miller Lite
Yuengling Lager

Corona Light
*Heineken Zero
non alcoholic*
Modelo Especial
Stella Artois

*Athletic Brewing Free Wave
non alcoholic*
*Fat Head Sunshine Day Dream
Pale Ale*
*Founder’s All Day
Pale Ale*

Gosling’s Ginger Beer
Downeast Original Cider
*Stateside Vodka Soda
assorted flavors*
*Stateside Surfside Tea
assorted flavors*

Dinner Series
*ask your server
for details*

New for 2025
*Chef’s Table
coming in April*