



RESTAURANT

LUNCH

**** Classic Burger.....\$18**

lettuce, tomato, red onion, cheese, brioche bun

Turkey Rachel.....\$16

roasted turkey, swiss cheese, slaw, 1000 island dressing

Spicy Chicken Sandwich.....\$17

southern fried chicken, pickle chips, hot honey aioli, brioche bun

gluten free brioche bun available
plant based protein burger available

Hot Roast Beef Sandwich.....\$18

provolone cheese, garlic horseradish aioli, hoagie roll

Philly Cheesesteak.....\$18

shaved tenderloin, sauteed mushrooms onions, provolone & american cheese

Meatball Sub.....\$17

our homemade meatballs, marinara sauce, melted sharp provolone cheese

Club Sandwich...full \$14 | junior \$12

roasted turkey, applewood smoked bacon, lettuce, tomato, mayo

Fried Cod Sandwich.....\$17

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

Turkey Avocado Wrap.....\$15

haas avocado, applewood smoked, bacon, lettuce, tomato, chipotle mayo

Italian Hoagie.....\$16

ham, capicola, sharp provolone, lettuce, tomato, onion, evoo and vinegar

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

SMALL PLATES

Fish Tacos.....\$15.00

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, cornichons, grapes, pepper jam, seasonal honey, 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

Homemade Meatballs.....\$12

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

Fried Calamari.....\$16

blistered shishito and cherry peppers

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 [anchovies in our dressing]

HOMEMADE SOUP & FRESH BAKED BREAD

Green Salad.....\$15

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

Chopped Antipasto.....\$18

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

Guinness Braised Chili.....\$10

cheddar jack, scorched jalapeno, homemade cornbread

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

Kennett Mushroom Soup.....\$8

a blend of local mushrooms, cream, mushroom stock

Taco Salad.....\$17

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

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, ZA
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 & Cumbersome 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 and Soda

Dinner Series
*ask your server
for details*

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