

— Special Cocktails —

Cucumber Cilantro Gimlet	9
Effen cucumber vodka, cilantro simple syrup & fresh lime juice.	
Peach Bourbon Tea	8
Jim Beam Peach bourbon with fresh brewed iced tea.	
Spicy Pineapple Margarita	10
Hornitos Black barrel tequila, pineapple juice, lime juice, triple sec, tobasco sauce, black pepper rim.	
Boardroom Blueberry Collins	9
Boardroom Gin, fresh blueberries, fresh lemon juice, sugar, club soda.	

— Featured Brews —

Henniker Sour Flower NH	5
Dry-hopped for notes of juicy tropical fruit to balance the sour, tart, lemony zing. ABV: 5%	
Laganitus DayTime Session IPA CA	5
Nicely dosed with big, round hop flavors & a toasty malt foundation. ABV: 4% 98 calories	
Full Pint Mango White Lightning PA	7
Complex malt character with mango & grains of paradise. ABV: 6% 16 oz can	
Two Roads Sauvignon Blanc Gose CT	7
Gose brewed with Sauvignon Blanc grapes. Balanced, acidic & delicate. ABV: 4.8% 16 oz can	

— Draft Beers —

Free Will Scarecrow Perkasi, PA	6	Full Pint Social Grapefruit PA	5
Autumn Spiced Wheat Ale brewed with vanilla, allspice, nutmeg & cinnamon. ABV: 5%		Single-hopped (Chinook) session IPA is complimented by a subtle grapefruit flavor. ABV: 4.3%	
Guinness Ireland	6	Troegs Hop Knife Harvest IPA PA	6
Perfect balance of bitter & sweet with malt & roast characters. ABV: 6%		Bounty of preserved citrus rind, pineapple & tropical aromas. ABV: 6.2%	
Yuengling Lager PA	4	Two Roads Nitro Orange Creamsicle CT	6
Flagship of the oldest brewery in America! ABV: 4.5%		Notes of orange & citrus from the addition of fresh orange puree, balanced by hops & malts. ABV: 5% *on nitro	
Great Barn Doan's Lost Gold Kölsch PA	5	Victory Summer Love PA	6
Fruity & yeasty. Straw-like hops with very little bitterness. ABV: 5.2%		Lemony flavor from fistfuls of whole flower hops. ABV: 5.2%	
Yard's Sons Of Ben Rowdy Style Ale PA	6	Flying Fish Farmhouse Golden Ale NJ	6
Subtle, distinct Belgian yeast. 100% pale malt & floral, American hop. ABV: 5%		Notes of lemon zest give way to a touch of crisp wheat. ABV: 4.6%	

— Wines By The Glass —

White Wines

Chardonnay, Ferrari Carano	10
2017 Sonoma, CA	
Pinot Grigio, Conte Di San Bonifacio	9
2017 Italy	
White Blend, Pine Ridge	9
2018 CA (Chenin Blanc, Viognier)	
Sauvignon Blanc, Stoneburn	9
2018 Marlborough, New Zealand	
Chardonnay, Sycamore Lane	7
2016 CA	
Cava, Freixenet Blanc De Blanc Brut	7
NV Spain (Sparkling)	
Albariño, Condes De Albarei	11
2017 Rias Baixaz, Spain	
Rosé, La Vidaubanaise Le Provençal	10
2018 France	

Red Wines

Rioja, Orlegi De Luberri	10
2018 Spain	
Pinot Noir, Browne Family Vineyards (Heritage)	12
2016 Willamette Valley, OR	
Cabernet Sauvignon, Sterling	9
2017 Central Coast, CA	
Homestead Red Blend, Alexander Valley Vineyards	16
2016 Sonoma County, CA	
Malbec, Valentin Bianchi	9
2015 Argentina	
Red Blend, Prayers Of Sinners	9
2017 WA (Syrah, Merlot)	
Merlot, Sycamore Lane	7
2016 CA	
White Zinfandel, Sycamore Lane	7
2016 CA	

In The Bar

Additions

Appetizers


Avocado Toast With House Cured Salmon
on Bread Box's pumpernickel with horseradish cream cheese 10

Sweet Corn & Black Bean Perogies *vegetarian*
with corn & black bean salsa, chipotle lime crema & cilantro 11


Herb Fried Calamari
with Kalamata olives, cherry peppers & marinara sauce 11


Blue Crab Fondue
with chorizo, roasted red peppers, toasted pita, house made pickles 12

Chicken Liver Pate 
with our fruit preserves, whole grain mustard & crostini 12


Assortment Of Three Cheeses *vegetarian* 
Chef's seasonal selection with honeycomb, candied pecans & assorted crackers 15

Salads

Dan Graiff Farm Arugula Salad *vegetarian* 
with marinated garden tomatoes, summer squash,
crispy feta dumplings & roasted garlic vinaigrette 10

Traditional Caesar Salad 
with romaine & radicchio, herbed croutons
& parmesan cheese 6

"Iceberg Baby" 
head of baby iceberg lettuce with bacon, chives
& tomato, housemade blue cheese dressing 8


Seasonal Greens Salad *vegetarian* 
Honey Mustard, Roasted Garlic Vinaigrette,
Buttermilk Ranch or Balsamic Vinaigrette 5

Sandwiches

Short Rib Grilled Cheese
with aged cheddar, grilled red onion, sliced tomatoes
& BBQ sauce on toasted sourdough 12

Crab & Shrimp Cake Sandwich
with lettuce, tomato & pickled onions on brioche bun,
orange tartar sauce 14

Falafel Wrap *vegetarian*
with feta, romaine, spiced yogurt & chickpea fritters 10

Filet Mignon (4 oz) 
with garlic mashed potatoes, grilled asparagus, mushroom ragout & horseradish chive butter 20

Chicken Quesadilla
with roasted corn, black beans & cheese served
with salsa verde & tortilla chips 10

Butchers Premium Cheddar Burger (8 ounces)
with aged New Zealand cheddar, lettuce, tomato
& red onion 11


Grilled Pork Belly Sandwich
with red pepper mostarda, arugula & pickled
vegetables on ciabatta 11

Entrees

Roasted Lancaster Free Range Chicken
with summer salad of tomatoes, cucumbers, olives, capers, croutons & basil pesto 22

Cedar Plank Baked Salmon
with Israeli couscous, ratatouille & lavender honey glaze 24

Jumbo Lump Crab & Shrimp Cakes
stuffed with plenty of shrimp & crab, sauteed, orange tartar sauce one, 15 two, 25

 Ask your server how this dish is prepared *Gluten Free*.

Many of our dishes have nuts or raw ingredients that some people may be sensitive to. Please alert your server to any serious allergies.