

— Special Cocktails —

St~Germain Spritz	11
St~Germain Elderflower liqueur, prosecco, club soda & lemon peel.	
The Washington House Manhattan	13
Knob Creek bourbon, Chambord raspberry liqueur, triple sec & bitters.	
Black Barrel Paloma	10
Hornittos Black Barrel tequila, fresh squeezed ruby red grapefruit & club soda.	
Cucumber Melon Cocktail	9
Effen Cucumber vodka, melon liqueur, lemonade & fresh lime juice.	

— Featured Brews —

Free Will White Chocolate Cinnamon Latte C.O.B PA	9
Coffee oatmeal brown ale with white chocolate, vanilla, cinnamon & milk sugar. ABV: 8.3% (16 oz. can)	
Sierra Nevada Hazy Little Thing IPA CA	5
Hazy beer with modest bitterness & intense hop character. ABV: 6.7% (12 oz. can)	
Yards Pynk PA	5
Refreshing with delicate berry aroma. ABV: 5.5%	
Boulevard Berry Noir MO	5
Sour ale mixed with berries. Notes of blueberries & blackberries with a crisp tartness like lemonade. ABV: 4.2% (Can)	

— Draft Beers —

Abita Mardi Gras Bock LA	5	1911 Cranberry Hard Cider NY	6
Rich malt flavor & full body, a perfect choice during Carnival season in NOLA. ABV: 6.5%		Unique blend of apples & New England cranberries strikes a balance of sweet & tart. ABV: 6.9 %	
Guinness Ireland	6	Thomas Hooker Red Ale CT	6
Perfect balance of bitter & sweet with malt & roast characters. ABV: 4.2%		Rich, malty brew that uses red wheat & a variety of crystal malts giving this beer its ruby red hue. ABV: 5.5%	
Yuengling Lager PA	4	Murphy's Irish Stout Ireland	5
Amber color & medium-bodied flavor. Roasted caramel malt. Subtle sweetness. ABV: 4.5%		Dark in color & silky smooth. Toffee & coffee undertones with an irresistible creamy finish. ABV: 4% (*On nitro*)	
Free Will The Kragle IPA Perkasio, PA	5	Long Trail Green Blaze IPA VT	5
An assertive west coast IPA dominated by bright & juicy American hops. ABV: 6.6%		Big pine, tropical fruit & resin hop notes with light, biscuity malt backbone. ABV: 6.5%	
Toppling Goliath Pompeii IPA IA	7	Stella Artois Belgium	5
Dark citrus & pineapple flavors with persistent bitterness in the finish. ABV: 5.8%		A malty middle & crisp finish should reveal the full, pleasantly bitter flavour that Stella Artois is known for. ABV: 5%	

— Wines By The Glass —

White Wines

Chardonnay, Ferrari Carano	10
2017 Sonoma, CA	
Pinot Grigio, Montefresco	8
2018 Italy	
Riesling, Urban	9
2018 Germany	
Sauvignon Blanc, Stoneburn	9
2018 Marlborough, New Zealand	
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	
Chardonnay, Canyon Oaks	7
2018 CA	

Red Wines

Malbec, Valentín	9
2018 Argentina	
Pinot Noir Founder's Reserve, Willamette Valley Vineyards	12
2017 Willamette Valley, OR	
Cabernet Sauvignon, The Crusher	9
2017 CA	
Homestead Red Blend, Alexander Valley Vineyards	16
2016 Sonoma County, CA	
Max's Cabernet Sauvignon, Penfolds	10
2016 South Australia	
Red Blend, Prayers Of Sinners	9
2017 WA (Syrah, Merlot)	
Merlot, Canyon Oaks	7
2018 CA	
White Zinfandel, Canyon Oaks	7
2018 CA	

In The Bar

Avocado Toast With House Cured Salmon
on ancient grain bread with horseradish cream cheese 10

Additions

French Fries
with spicy mayonnaise 2

Spanish Fries
with onions, hot peppers & spices,
blue cheese dressing 5

Sweet Potato Fries
with housemade ranch dressing 5


Grilled Asparagus 4

Fried Brussel Sprouts 4


Appetizers

Cheddar & Potato Pierogies *vegetarian*
with caramelized apples & onions, sour cream 11


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


Blue Crab Tostada *pescatarian* 
with avocado, grape fruit & frisee 9

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

Belgian Endive & Arugula Salad 
poached pears, blue cheese & toasted almonds, honey dijon
dressing 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


Grilled Vegetable Muffaletta *vegetarian*
olive spread, sharp provolone, portobello, eggplant & red
pepper on ciabatta 10

French Dip
with shaved roast beef, caramelized onions, Ver-
mont cheddar, au jus 11

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

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

Roasted Lancaster Free Range Chicken
with cavatelli, roast mushroom & truffle cream sauce 22

Cedar Plank Baked Salmon
with wild rice pilaf, grilled brocolli, carrot & honey sriracha glaze 24

Jumbo Lump Crab & Shrimp Cakes
garlic mashed potatoes & French beans, 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.