

Special Cocktails

Chocolate Orange Blossom	11
Faber Chocolate vodka, Grand Marnier & Godiva chocolate liqueur over ice.	
Ginger Rose	10
Boardroom cranberry vodka & Barritts ginger beer.	
Boulevardier	11
Jim Beam Black extra-aged bourbon, Campari, sweet vermouth served up with twist.	
Sazarac	13
Courvoisier, absinthe, sugar & bitters.	

Featured Brews

Innis & Gunn Kindred Spirits	Scotland	8
Bottle of whiskey barrel-aged stout with notes of dark chocolate & coffee, hints of vanilla. ABV: 6.1%		
Magner's Irish Cider	Ireland	6
Perfected balance of sweetness & 'tart' bittersweet apple, with a deep fruity flavor. ABV: 4.5%		
Two Roads Dry & Mighty Brut IPA	CT	6
Citrus aroma balanced with hops & effervescents, champagne-like mouthfeel. ABV: 6.8%		
St. Bernardus Tripel	Belgium	10
Flowery, fruity taste with a harmonious balance between sweet & sour. ABV: 8% 11.2 oz glass		

Draft Beers

Free Will Cloudy With a Chance Of Charcuterie	Perkasie, PA	Grapefruit, pineapple, citrus pith & spicy pine. ABV: 7%	6
Guinness	Ireland	Perfect balance of bitter & sweet with malt & roast characters. ABV: 6%	6
Yuengling Lager	PA	Flagship of the oldest brewery in America! ABV: 4.5%	4
Harp Lager	Ireland	Fruity nose; crisp & clean, slightly bitter up front, smooth aftertaste. ABV: 4.3%	5
Weyerbacher Last Chance IPA	PA	Full-flavored IPA with pleasant citrus flavors of tangerine & grapefruit. ABV: 5.9%	5
Founder's All Day IPA	MI	Brewed with a complex array of malts, grains & hops. Balanced for optimal aromatics, clean finish. ABV: 4.7%	5
Double Nickel Belgian Golden Ale	NJ	Citrus, banana & clove with notes of hops, coriander, & spice with candied sugar. ABV: 8% 13 oz glass	6
Murphy's Irish Stout	Ireland	Burnt malt, notes of coffee beans, licorice & a little smoke. ABV: 4% *on nitro	5
Great Barn Where The Delaware Am I	PA	Farm grown barley & a hefty dose of hops. ABV: 7%	7
Flying Dog Lucky SOB	MD	Irish red ale brewed with four leaf clovers. ABV: 5.5%	6

Wines By The Glass

White Wines

Chardonnay, Josh Cellars Craftsman's Collection	2017 CA	10
Pinot Grigio, Hayes Ranch	2017 CA	9
Riesling, Kreuzsch	2017 Rheinhessen, Germany	9
Sauvignon Blanc, Stoneburn	2018 Marlborough, New Zealand	9
Chardonnay, Sycamore Lane	2016 CA	7
Cava, Freixenet Blanc De Blanc Brut	N/V Spain (Sparkling)	7
Albariño, Condes De Albarei	2017 Rias Baixaz, Spain	11

Red Wines

Mountain Cuvee Proprietor's Reserve, Chappellet	2016 Napa Valley, CA (Merlot, Cab. Sav., Malbec)	16
Pinot Noir, Browne Family Vineyards (Heritage)	2016 Willamette Valley, OR	12
Cabernet Sauvignon, Seaglass	2013 Paso Robles, CA	9
Old Vine Zinfandel, Big Smooth	2016 Lodi, CA	10
Malbec, Valentin Bianchi	2015 Argentina	9
Red blend, Excursion Line 39	2016 CA	9
Merlot, Sycamore Lane	2016 CA	7
White Zinfandel, Sycamore Lane	2016 CA	7

In The Bar

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

Appetizers

- Avocado Toast With House Cured Salmon
on Bread Box's Pumpernickel with horseradish cream cheese 10
- Cheddar & Potato Pierogies
with caramelized apples & onions, sour cream 11
- Herb Fried Calamari
with Kalamata olives & Cherry peppers, marinara sauce 11
- Wild Mushroom Arancini (mini risotto cakes) *vegetarian*
with garlic aioli & pickled mushrooms 8
- Chicken Liver Pate
with our fruit preserves, whole grain mustard & crostini 12
- Assortment Of Three Cheeses
Chef seasonal selection with honeycomb, candied pecans & assorted crackers 15




Salads

- Belgian Endive & Arugula Salad 
blackberries, poached pears, feta & toasted almonds, honey
mustard 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 
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 11
- 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
- Chicken Quesadilla
with roasted corn, black beans & cheese served
with salsa verde & tortilla chips 10
- Angus 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 creamy polenta, fried brussels sprouts, pomegranate & chicken jus 22
- Cedar Plank Baked Salmon 
with basmati rice, asparagus, mushroom & bok choy saute, honey sriracha 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.