



Lunch

11a-4p

SMALL PLATES

Deviled Eggs 12
candied bacon, balsamic reduction, fried jalapeño, chives

Truffle Parmesan Fries 11
house cut fries tossed in truffle salt, parmesan, parsley, black pepper garlic aioli

Harvest Croquettes 12
rutabaga dauphine, cranberry ketchup, chives

Rosemary Whipped Feta Dip 13
pickled cranberries, pistachios, jalapeño honey, garlic and herb flatbread

Carrot Hummus 12
sesame seeds, maple drizzle, cilantro, garlic and herb flat bread

Mac and Cheese 13
Fasta fusilli pasta, smoked caramelized onion, beer cheese sauce, pretzel crumble, chives

Karaage 16
crispy fried chicken thigh strips, korean bbq, pickled carrots, scallions, sesame seeds, cilantro, buttermilk ranch

HANDHELDS

served with malt vinegar pub chips
substitute: mixed green salad 2 | hand cut fries 3
truffle parmesan fries 4 |
mac & cheese 6

Pub Burger 19
black angus beef, pub sauce, cooper cheese, butter lettuce, tomato, red onion, half sour pickles, brioche bun
-add thick cut bacon 2

Spicy Chicken Sandwich 18
buttermilk fried chicken breast, house made hot seasoning, black pepper garlic aioli, butter lettuce, tomato, onion, pickles, brioche bun

Salmon Cake Sandwich 22
house made salmon cake, pickled cranberry ketchup, honey lemon sumac aioli, lettuce, tomato, onion, brioche bun

Cauliflower Katsu Sandwich 17
panko crusted cauliflower, black garlic mayo, cucumber and radish salad, milk bread

PIZZA

Gluten Free 4

Tomato Pesto 18
caputo brothers mozzarella, rustic tomato sauce, basil pesto, fresh herbs

Pepperoni 19
shredded cheese blend, rustic tomato sauce, pepperoni, jalapeño honey

Miso Mushroom 21
roasted maitake and shiitake mushrooms, shredded cheese blend, caramelized onion, scallion oil, parmesan

Cheesesteak 22
shredded cheese blend, queso, sofrito, shaved ribeye, caramelized onions, pickled peppers, scallions

VEGETABLES & BOWLS

Add Wood Grilled Chicken 10
Add Seared Salmon 13
Add Smoked Pork 10
Add Grilled Cauliflower Steak 7

Harvest Salad 14
chopped romaine lettuce, rosemary whipped feta, thyme and honey vinaigrette, smoked almonds, pickled cranberries, shaved red onion, sweet potato

Greek Salad 14
romaine lettuce, cherry tomatoes, camelot valley feta, oregano vinaigrette, lemon dill greek yogurt, kalamata olives, honey crispy phyllo dough

Kale Brussel Caesar Salad 15
kale, shaved brussel sprouts, romaine lettuce, red onion, parmesan, crouton crumble, white anchovy, caesar dressing

Golden Beet Salad 15
mixed greens, arugula. golden beets, goat cheese, blackberry lavender vinaigrette, red onion, pumpkin seed

Pub Noodle Bowl 14
garlic, shallots, sweet soy sauce, ramen noodles, broccoli, red pepper flakes, chili crunch, thai basil, peanuts, scallions

Jerk Bowl 19
coconut curry rice, house pulled pork, jerk sauce, sweet potato, red peppers, crema, pickled red onion, micro cilantro

LARGE PLATES

Available after 4 PM

Wood Grilled Chicken Thigh 26
red skinned mashed potatoes, crispy brussels sprouts, crispy ham, swiss mornay, wholegrain mustard glaze

Harvest Salmon 35
seared salmon, cauliflower puree, cranberry beurre blanc, coffee brown butter, maple bacon carrots, apple gastrique, crispy sage leaves

Wood Grilled New York Strip 45
10 oz wood grilled New York strip, au poivre sauce, potato pavé, wood grilled broccolini

Ravioli 26
mushroom ravioli, caramelized onion, miso cream sauce sauce, crispy trumpet mushrooms, black pepper, chive oil

Thai Ramen 25
house smoked pulled pork, ramen noodles, pickled onions, chili crunch, lime wedge, cilantro, crispy noodles

Birria Short Rib 37
braised short rib, cilantro lime rice, oaxaca cheese, marinated onions, cilantro, lime, tortillas, birria consommé

SIDES

Fries	6	Grilled Chicken	10
Mixed Green Salad	5	Seared Salmon	13
Pub Chips	5	Smoked Pork	10
Garlic Herb Flatbread	4	Grilled Cauliflower Steak	7

DESSERTS

Dirty Chai Pumpkin Tiramisu 13
chai, espresso, house made ladyfingers, coffee syrup, pumpkin mascarpone, espresso chai spiced powder, sea salt

Caramel Apple Upside Down Bread 12
apple bread, candied walnuts, caramel apple, cinnamon whipped cream, brown sugar caramel, walnut creme anglaise

Peanut Butter Silk Pie 12
gluten free pretzel crust, peanut butter filling, chocolate ganache, pretzel brittle, flaky salt, chocolate shavings, cinnamon whipped cream

Fox Meadows Ice Cream 7
hand-crafted ice cream made with milk from their small on site dairy farm. ask about daily flavors

20% gratuity will be added to all parties of 8 or more
A transaction fee will be applied to any purchase not paid in cash

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

GUEST TAPS

Crisp Lager, New Trail 16oz 6
ABV 4.8% - clean, crisp, light - very straightforward easy drinking lager

Yuengling Lager 16oz 6
ABV 4.5% - an American classic with a rich amber color, roasted caramel malt sweetness, and a crisp, clean finish

The Raven, New Trail 16oz 6
ABV 4.3% - Schwarzbier brewed with light and dark German malts and noble hops. Notes of chocolate and coffee with a clean lager finish.

Brawler, Yards Brewing Co. 16oz 6
ABV 4.2% - malt-forward ale with notes of toasted bread, toffee, pumpernickel

Philadelphia Pale Ale, Yards Brewing Co. 16oz 7
ABV 4.6% - Crisp, sessionable pale ale with notes of citrus and hops. Mild bitterness

Broken Heels, New Trail 16oz 7
ABV 7.0% - Citra and Mosaic, leading to high aromatics of citrus, fresh pine, and refreshing tropicals

Embrace Yourself, Forest & Main 16oz 7
ABV 6.2% - West Coast IPA hopped with Columbus, Centennial, and Strata hops with notes of crisp citrus zest and dank pine upfront, balanced by a clean malt backbone

CIDER

Ploughman, Cherrybyrd 12oz 8
ABV 6.6% | Bright red fruit notes with a tart, crisp, and dry green-apple finish

Big Hill, Little Round Hop 12oz 8
ABV 5.5% | lemongrass with hop overtones

Big Hill, Farmhouse Cranberry 12oz 8
ABV 5.5% | A crisp, medium-sweet estate cider balanced with a bright, tart cranberry tang.

WINES

Sparkling / Rosé		
Galen Glen Rosé	12	42
Waltz Vineyard Rosé	13	49
Mazza Perfect Bubbly	12	42
Galen Glen Bubbly Rosé	12	42

White		
Galen Glen Gruner Veltliner	13	49
Happy Valley Chardonnay	13	46
Waltz Cellar 1599 Moscato	13	49
Waltz Cellar 1599 Sauvignon Blanc	14	56
Galen Glen Semi Dry Riesling	13	49
Mazza Perfect Blanc	12	42

Red		
Happy Valley Tempranillo	13	49
Waltz Cellar 1599 Cabernet Sauvignon	13	49
Happy Valley Merlot	13	49
Mazza Perfect Red	12	42

CRAFT COCKTAILS

The Willoughby 13 *cosmo inspired cocktail*
citrus-infused vodka, triple sec, fresh lemon, grapefruit, cranberry

Apologue Spritz 14 *spritz style cocktail*
Apologue Persimmons, orange bitters, bubbly

Bush Doctor 14 *tiki-style riff on a painkiller*
dark rum, spiced pineapple gomme syrup, orange, coconut, nutmeg, orange ginger foam, habanero tincture (optional)

Red Sangria 14 *seasonal, fruity, sweet*
red wine blend, Twin Pines Black & Blue Brandy, orange, prune grenadine, cinnamon, lime

Nutty by Nature 15 *espresso martini riff*
Lancaster Craft Peanut Butter Whiskey, Sweet Baby Jesus Chocolate Peanut Butter rum, Kinsey 4 year bourbon, creme de cacao, mocha moonshine, cold brew, toasted walnut syrup, chocolate bitters, cream

Scorched Dove 15 *mezcal style paloma*
mezcal, Tequila Seda Reposado, blanco tequila, grapefruit cordial, lime

San Junipero 15 *fruity, semi-sweet, & botanical*
Eight Oaks Gin, blackberry syrup, smoked cherry liqueur, lemon, cranberry bitters, egg whites

Shell & Oak 15 *dessert style cocktail*
Lancaster Craft Peanut Butter Whiskey, Sweet Baby Jesus Chocolate Peanut Butter rum, rye whiskey, toasted walnut syrup, chocolate bitters

The Sun Also Falls 16 *white negroni riff*
Eight Oaks Gin, The Sun Also Rises Vermouth, Fell to Earth Amaro #9, simple, grapefruit bitters

Colline du Château 24 *elevated black Manhattan*
Liberty Pole Wheated Bourbon, Chateau Garreau Cuvee Royale Armagnac, Americano amaro, arancello, orange gomme, orange bitters

PUB CRUSHABLES

featuring house made juices and syrups. Contains vodka

Blackberry Ginger 8
blackberry syrup, ginger syrup, lime

Vanilla Fig 8
vanilla fig syrup, lemon

NON-ALCOHOLIC

Mad Lenny 6
coconut blend, cinnamon syrup, pineapple gomme syrup, lime, grapefruit, soda, nutmeg

Fig Mint of My Imagination 6
vanilla fig syrup, lemon, soda

Gingerly Speaking 6
blackberry syrup, ginger syrup, lime, soda

Market Cold Brew 7
signature or salted caramel

Saturday Brunch 11am-3pm
Sunday Brunch 10am-3pm

Cheesecake Waffle 12

cheesecake waffle, whipped cream cheese, candied banana,
pie crust crumble

Deviled Eggs 12

smoked salmon, crispy capers, fresh dill

Truffle Parmesan Fries 11
house cut fries tossed in truffle salt, parmesan, parsley,
black pepper garlic aioli

Rosemary Whipped Feta Dip 13

pickled cranberries, pistachios, jalapeño honey, garlic and herb
flatbread

Carrot Hummus 12

sesame seeds, maple drizzle, cilantro, garlic and herb flatbread

Bacon, Egg & Cheese 19
thick cut bacon, farm fresh scrambled egg, cooper cheese
sauce, hollandaise drizzle, scallions

Miso Mushroom 21
roasted maitake and shiitake mushrooms, shredded cheese
blend, caramelized onion, scallion oil, miso cream sauce,
parmesan

Tomato Pesto 18

caputo brothers mozzarella, rustic tomato sauce, basil pesto, fresh herbs

Pepperoni 19

shredded cheese blend, rustic tomato sauce, pepperoni, jalapeño honey

Cheesesteak 22

queso, sofrito, shaved ribeye, caramelized onions, pickled peppers, scallions

served with malt vinegar pub chips
 substitute: mixed green salad 2 | hand cut fries 3
 truffle parmesan fries 4 | seasonal vegetables 3

Brunch Burger 21
black angus beef, cooper cheese, bacon jam, jalapeño aioli,
arugula, red onion, sunny side up egg, brioche bun
-add thick cut bacon 2

Pub Burger 19
black angus beef, pub sauce, cooper cheese, butter lettuce,
tomato, red onion, half sour pickles, brioche bun
-add thick cut bacon 2

Spicy Chicken Sandwich 17
buttermilk fried local pastured chicken breast, house made hot seasoning, black pepper garlic aioli, butter lettuce, tomato, onion, pickles, brioche bun

Cauliflower Katsu Sandwich 17
panko crusted cauliflower, black garlic mayo, cucumber and radish salad, milk bread

Salmon Cake Sandwich 22
house made salmon cake, pickled cranberry ketchup, honey
lemon sumac aioli, lettuce, tomato, onion, brioche bun

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Classic Eggs Benedict 17
house smoked pit ham, english muffin, poached eggs,
hollandaise, served with breakfast potatoes
-sub gluten free English muffin 4

Chipotle Pulled Pork Eggs Benedict 20
pulled pork, pickled red onion, micro cilantro, chipotle hollandaise, english muffin, poached eggs,
served with breakfast potatoes
-sub gluten free English muffin 4

Cheesesteak Hash 24

crispy smashed potatoes, shaved ribeye, caramelized onion, cooper cheese sauce, pickled peppers, sunny side up egg, green onion

Huevos Rancheros 16
fried corn tortilla, chorizo verde, queso, salsa verde, refried beans,
sunny side eggs, cilantro

Veggie Skillet 16
breakfast potatoes, sautéed tomatoes, onions, peppers,
mushrooms, spinach, vegan sriracha aioli
-add sunny side up egg 3

Chicken & Waffles 17
hot honey tossed local pastured chicken, green onion, maple
syrup, Belgian sourdough waffle

Biscuits & Gravy 16
 scratch buttermilk biscuits, sausage gravy, scallion, maple syrup
 -add fried chicken 5
 -add egg 3

Add Wood Grilled Chicken 10
Add Seared Salmon 13
Add Wood Grilled Cauliflower Steak 7
Add Smoked Pork 10

Kale Brussel Caesar Salad 15
kale, shaved brussel sprouts, romaine lettuce, red onion,
parmesan, crouton crumble, white anchovy, caesar dressing

Harvest Salad 14

romaine lettuce, whipped feta, thyme and honey vinaigrette, pickled cranberries, shaved red onion, sweet potato

Golden Beet Salad 15

mixed greens, arugula, golden beets, goat cheese, blackberry
lavender vinaigrette, red onion, pumpkin seed

Greek Salad 14

romaine, cherry tomatoes, camelot valley feta, oregano
vinaigrette, lemon dill greek yogurt, kalamata olives, crispy
honeyed phyllo

Hand-Cut Fries	6	Malt Vinegar Pub Chips	5
Mixed Green Salad	5	Biscuit	4
Thick Cut Bacon	7	Seasonal Vegetable	7
Egg	3	Grilled Chicken	10
Toast w/ Butter	2	Seared Salmon	13
Breakfast Potatoes	4	Grilled Cauliflower Steak	7
Seasonal Fruit	6	Smoked Pork	10

DESSERTS

Dirty Chai Pumpkin Tiramisu 13

chai, espresso, house made ladyfingers, coffee syrup, pumpkin mascarpone, espresso chai spiced powder, sea salt

Caramel Apple Upside Down Bread 12

apple bread, candied walnuts, caramel apple, brown sugar
caramel, walnut creme anglaise

Peanut Butter Silk Pie 12

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