

# Beer

## Drafts

Ask about our weekly rotating drafts

### Allagash White 7

Belgian Witbier, Portland, Maine, 5.2%

### Levante Cloudy and Cumbersome 7

New England IPA, West Chester PA 5.9% 16 oz

### Miller Lite 4

Light Lager, Milwaukee, Wisconsin, 4.2%, 16 oz

### 1911 Cider Seasonal Flavor 7

Lafayette, NY, 16oz

### Guinness Stout

Irish Dry Stout, Phoenixville, Pennsylvania 3.6% 16oz

## Craft Cans

Lagunitas Little Sumpin 7.5% 7

Stateside Seltzer 4.5% 10

Surfside Seltzer 4.5% 10

High Noon Vodka Selzer 4.5%, 10

## Old Faithfuls

Budweiser - 5% - 5

Bud Light - 4.2% - 5

Coors Light - 4.2% - 5

Miller Lite - 4.2% - 5

Miller High Life - 4.6% - 5

Corona Extra - 4.6% - 7

Modelo - 4.4% - 7

Yuengling Lager - 4.5% - 5

Michelob Ultra - 4.2% - 5

Heineken - 5% - 6

## Zero-Proof

Athletic Brewing Free Wave Hazy IPA, 6

Athletic Brewing Upside Dawn Golden Ale, 6

Athletic Brewing Run Wild IPA, 6

Athletic Brewing Sunset Stoke IPA, 6

Topo Chico Mineral Water 4

# Brunch Cocktails

## HOUSE BLOODY 12

vodka, local tomato juice,  
worcestershire, horseradish, old bay

## MIMOSA 8

brut champagne,  
fresh squeezed orange juice

## TOMMY'S MARGARITA 12

tequila, lime, agave

## SLOW HAND 14

Rittenhouse rye, Carpano Antica,  
Peychaud's bitters

## KENTUCKY COFFEE 14

bourbon, bourbon cream, coffee,  
whipped cream (a la minute)

## SLEEPLESS IN SUBURBIA 15

Vanilla vodka, fresh espresso,  
raw sugar simple

## Brunch Hours

Friday Saturday Sunday

11am-3pm

## Dessert

### DEATH BY CHOCOLATE 10

chocolate cake, chocolate crèmeux,  
luxardo meringue

### CLASSIC CRÈME BRÛLÉE 9

vanilla and strawberry

### DROP DOUGHNUTS 9

marshmallow + whiskey anglaise,  
brown butter powder

## Mocktails

### MARIPOSA (MOJITO) 6

lime, cucumber, mint, sumac, club soda

### WANDA (COSMO) 7

cranberry, pineapple, lime, house simple

### YEAR OF THE DRAGON 11

pineapple, long hot peppers,  
Welch's sparkling red grape juice, orange

### MARGO (MARGARITA) 9

orange Juice (squeezed to order), lime, agave

### SOPHIA (ESPRESSO MARTINI) 8

espresso, brown sugar simple syrup, 3 coffee beans

### OLIVE YOU 9

lemon, agave, muddled olive, tonic

### GINGER, BABY, PLEASE DON'T GO 8

amerena Fabri cherry juice, club soda,  
ginger beer, lemon

# Wine

## SPARKLING

### Sirico Prosecco 11

ripe pear, candied lemon and chamomile

## WHITE

### Montoya Chardonnay 12/65

stone fruit, apple, ripe melon

### Kuranui Sauvignon Blanc 9/50

cut grass, tropical fruit, & light citrus

### Sirico Pinot Grigio 11

apple, melon, & peach, easy drinking

### Pionero Sauvignon Blanc 11

citrus fruit, green apple, white peach and pears

## ROSÉ/SKIN-CONTACT

### Zweiglt Rosé 12

red cherry, wild strawberry

## RED

### Row 11 Pinot Noir 11/44

strawberry, red currant, mocha, spice, silky tannins

### The Atom Cabernet Sauvignon 14/60

blackberry, spice, & smoke, long finish & slightly tannic

### Montepulciano d' Abruzzo 11/55

plum, blackberry, spice, vanilla

### Paesi Tuoi Barolo 65

licorice, coffee, and dried roses



## Snacks

### DROP DOUGHNUTS 9

marshmallow + whiskey anglaise,  
brown butter powder

### DEVEILED EGGS\* 7

blackened shrimp, crispy shallots (gf)

### HUSH PUPPIES\* 8

spicy remoulade (v)

### PARKER HOUSE ROLLS 5

whipped garlic & herb butter (v)

### PIMENTO CHEESE SPREAD 9

housemade sea salt crackers,  
hot honey (v)

### HAM & CHEESE CROQUETTES 10

country ham, swiss + fontina cheese,  
honey mustard

### FOIE GRAS & CHICKEN NUGGETS\* 13

sweet & spicy aioli

v - Vegetarian  
gf - Gluten Free

Gratuity of 20% is automatically added to parties of 8 or more

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD,  
SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

# Brunch

### THE STANDARD\* 13

two eggs any style,  
choice of meat, hash brown

### BREAKFAST SANDWICH\* 12

buttermilk biscuit, egg,  
American cheese choice of meat,  
hash brown

### FRENCH TOAST 14

caramelized apples,  
powdered sugar,  
PA maple syrup

### SHRIMP & GRITS\* 15

holy trinity, Cajun spice,  
poached egg (gf)

### CHICKEN FRIED CHICKEN\* 16

(Nashville Hot or Original)  
sausage gravy, two eggs, hash brown

### EGGS BENEDICT\* 14

poached eggs, Canadian bacon,  
english muffin, hollandaise,  
hash brown

### PANCAKES 14

PA maple syrup,  
whipped butter,  
house made jam

### BISCUITS & GRAVY\* 15

black pepper and sage sausage,  
two eggs, hash brown

## Smaller Plates

### CHOPPED SALAD 14

cornbread crutons, radish, pickled onion,  
carrots, cucumber, bacon, almonds, ranch

### MIXED GREEN SALAD 15

radish, green beans, fennel,  
candied pecans, citrus & ginger vinaigrette

### BAKED MAC & CHEESE 12

caramelized onion & bacon jam

### BENTON'S COUNTRY HAM 10

house made mustard,  
pickles & baguette

### BELLY BOMBERS\* 13

mini burgers, dill pickles, onions,  
American cheese, potato rolls

### SEASONAL SOUP 12

ask your server for details

## Sides



BACON 3

SAUSAGE 3

BISCUIT 3

CANADIAN BACON 3

TOAST 2

PANCAKE 5

ENGLISH MUFFIN 3

HASHBROWN 3

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# Cocktails

### SLOW HAND 14

Rittenhouse rye, Carpano Antica, Peychaud's bitters

### SNAP DRAGON 15

Jalapeño & cucumber infused tequila, pineapple, lime, agave nectar

### MEETING WITH THE MAHARAJA 15

Tanqueray Rangpur lime gin, lime & cranberry juices, herbal thyme liquor, floral smoke bubble

### POM PILOT 14

Tito's Vodka, rosemary simple, pomegranate, lime, soda water, smoked rosemary

### SAZERAC 16

Rye whiskey, brandy, absinthe, bitters, sugar

### SLEEPLESS IN SUBURBIA 15

Vanilla vodka, fresh espresso, raw sugar simple

### LIVE FROM NEW YORK\* 17

Four Roses small batch, fresh pear simple, house sour mix, egg white, dry red wine float

### SMUSH ROOM 14

Figenza Fig Vodka, turbinado, strawberry + lemon, mint, edible glitter

### RANCH WATER 12

Tequila, lime, Topo Chico

### GINNY FROM THE BLOCK 15

Aviation gin, elderflower liqueur, lemon, pear simple, edible flower petal

### 2:12 AM, EST 17

George Dickel rye, Amaro Montenegro, Peychaud's, strawberry bitters, freeze dried strawberry dust, orange twist

### I'M TIRED OF THIS, GRANDPA 16

Del Maguey mezcal or Espolon Añejo, Lunazul Reposado, agave, orange juice, bruleed orange wedge

## After Dinner Drinks

FERNET BRANCA 7

MONTENEGRO 8

LIMONCELLO CHEESECAKE 12

TALISKER 10 YEAR 19

MACALLAN 12 YEAR 18

WIDOW JANE 10 YEAR 12

BOOKER'S 22

KENTUCKY COFFEE 14

ASK YOUR SERVER ABOUT OUR EVERGROWING LIST OF DIGESTIFS AND AMARI

## Dessert

### DEATH BY CHOCOLATE 10

chocolate cake, chocolate crèmeux, luxardo meringue

### CLASSIC CRÈME BRÛLÉE 9

vanilla and strawberry

### DROP DOUGHNUTS 9

marshmallow + whiskey anglaise, brown butter powder

## NA Cocktails

### MARIPOSA (MOJITO) 6

lime, cucumber, mint, sumac, club soda

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pineapple, long hot peppers, welch's sparkling red grape juice, orange

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orange juice (squeezed to order), lime, agave

### SOPHIA (ESPRESSO MARTINI) 8

espresso, brown sugar simple syrup, coffee beans

### OLIVE YOU 9

lemon, agave, muddled olive, tonic

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amerena fabbri cherry juice, club soda, ginger beer, lemon

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plum, blackberry, spice, vanilla

### Paesi Tuoi Barolo 65

licorice, coffee, and dried roses

## Snacks

### DEVILED EGGS\* 7

blackened shrimp, crispy shallots (gf)

### HUSH PUPPIES\* 8

spicy remoulade (v)

### PARKER HOUSE ROLLS 5

whipped garlic & herb butter (v)

### PIMENTO CHEESE SPREAD 9

housemade sea salt crackers,  
hot honey (v)

### HAM & CHEESE CROQUETTES 10

country ham, swiss + fontina cheese,  
honey mustard

### FOIE GRAS & CHICKEN NUGGETS\* 13

sweet & spicy aioli

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house made mustard,  
pickles & baguette

**v - Vegetarian**

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## Large Plates

### SEAFOOD JAMBALAYA\* 31

shrimp, clams, scallops,  
holy trinity, Benton's country ham (gf)

### BONE-IN PORK CHOP\* 30

buttermilk grits, smoked carrots,  
Carolina BBQ cippolini onions

### FRIED CHICKEN\* 32

(Nashville Hot or Original)  
collard greens, mashed potatoes,  
chicken gravy

### SCOTTISH SALMON\* 30

spring bean casserole,  
broccoli, basil hollandaise,  
whole grain cracker (gf)

### NY STRIP STEAK\* 42

potato pavé, asparagus,  
house made steak sauce

### STUFFED PEPPERS 20

chipotle, spinach,  
zucchini, rice, lentils, beans (v)  
(add protein + \$8)

## Happy Hour Bites

Monday - Friday 4-6 PM

### CUCUMBER TEA SANDWICH 6

chili oil+almonds, lemon pepper ranch

### DEVILED EGGS\* 5 (gf)

blackened shrimp, crispy shallots

### LOADED HASH BROWN 5

scallions, cheddar, sour cream, bacon

### FRIED CHICKEN SLIDERS\* 8

(Nashville Hot or Original),  
ranch, pickles

### HUSH PUPPIES\* 5

spicy remoulade

## Happy Hour Drinks

### SELECT LOCAL DRAFTS 5

### JOHN DALY DRAFT COCKTAIL 6

### HOUSE RED & WHITE WINES 7

### OLD FASHIONED 8

### TOMMY'S MARGARITA 8

### NEGRONI 8

## Smaller Plates

### CHOPPED SALAD 14

cornbread crutons, radish, pickled onion,  
carrots, cucumber, bacon, almonds, ranch

### MIXED GREEN SALAD 15

radish, green beans, fennel,  
candied pecans, citrus & ginger vinaigrette

### BRAISED PORK BELLY 15

Yukon gold potato salad,  
Pittsburgh slaw, hot honey

### BAKED MAC & CHEESE 12

caramelized onion & bacon jam

### WILD MUSHROOM TART 12

smoked carrot puree,  
pickled red onion, nasturtium (v)

### SHRIMP & GRITS\* 15

holy trinity, Cajun spice, poached egg (gf)

### BELLY BOMBERS\* 13

mini burgers, dill pickles, onions,  
American cheese, potato rolls

### SEASONAL SOUP 12

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