

## Appetizers

**SEASONAL SOUP OF THE DAY** Ask Your Server For Details 7

**CIDER-STEAMED PEI MUSSELS** (✧) Bacon, Thyme, Toasted Ciabatta 10

**PIMENTO CHEESE SPREAD** Chef's Special Recipe, Smoked Paprika, Toasted Ciabatta 7

**HOUSEMADE CHICKEN LIVER PÂTÉ** Jalapeño Jelly, Pickled Vegetables, Crostini 8

**DEVILED EGGS** ✧ Spiced with Garam Marsala, Toasted Coconut Flakes 7

**ARTISINAL CHEESE PLATE** ✧ Three Cheeses, Crostini, Fig-Rosemary Preserves, Olives 15

## Salads

Add to Any Salad, Grilled Chicken 5. Lamb Kebabs 8. Seared Sea Scallops 10. Grilled Rib-Eye 12.

**HOUSE SALAD** ✧ ✧ Mixed Greens, Radish Rounds, Cucumber, Mustard Vinaigrette 7

**TROPICAL SALAD** ✧ ✧ Mangos, Jicama, Avocado, Pickled Red Onion, Lime-Ginger Vinaigrette 8

**GREEK SALAD** (✧) ✧ Tomato, Cucumber, Onion, Fennel, Kalamata Olives, Herb-Marinated Feta. 10

## Entrées

**PUERTO RICAN MOFONGO** ✧ ✧ Garlicky Mashed Green Plantains, Spicy Tomato Sauce, Avocado  
Served Vegan 12 / With Crispy Pork 17

**KASHMIRI CURRY** (✧) ✧ Coconut Green Beans, Carrot Chutney, Spiced Lentil & Rice Pilaf 15

**SEARED SEA SCALLOPS** Roasted Red Pepper Pesto, House-Made Fettuccini 18

**FISH & CHIPS** (✧) Beer-Battered North Pacific Cod, French Fries, Coleslaw, Tartar Sauce 18

**OREGANO-ROASTED CHICKEN BREAST** Zucchini-Feta Fritters, Tzatziki Sauce, Grilled Pita 15

**MARINATED 10-OZ RIBEYE STEAK** ✧ Yucca, Collard Greens, Chimichurri Sauce 28

## Dessert

**ZUCCHINI SPICE CAKE**  
With Cream Cheese Frosting 6

**CHILLED SUMMER BERRY BREAD PUDDING** ✧  
With Strawberry Moscato Sorbet 6

**OLD-FASHIONED HOT FUDGE SUNDAE**  
With Chocolate and Vanilla Ice Cream, Whipped Cream, Candied Pecans, & a Cherry On Top 7

**REBECCA HASSELL, EXECUTIVE CHEF**

## To Share

**SOFT PRETZELS** Classic Cheddar-Stout Sauce, Housemade Spicy Mustard 9

**ALL-NATURAL BUFFALO CHICKEN WINGS** Celery Sticks & Bleu Cheese Dip 10

**MACARONI & CHEESE** Corkscrew Pasta, Sharp Cheddar, Creamy Sauce 7

**QUESADILLAS** With Guacamole & Chipotle Sour Cream

- ◇ **THE NEWTON:**<sup>(V)</sup> Black Bean & Goat Cheese / Vegan Daiya Cheese Available 8
- ◇ **THE OTIS:** Grilled Chicken & Peppers with Pepperjack 9
- ◇ **THE PERRY:** Shrimp, Mango, & Pickled Red Onions with Cream Cheese 10
- ◇ **THE QUINCY:** Goat, Pepperjack, & Cheddar 8

**SLIDERS** Served with Pickled Vegetables

- Pimento Cheese
- Barbecue Pulled Pork
- Honey Mustard Chicken Salad
- Beef & Cheddar
- Portobello & Goat Cheese

<b>3 FOR \$11</b>
<b>6 FOR \$18</b>
<b>9 FOR \$24</b>

## Sandwiches

Served with Fries, Sweet Potato Wedges, Coleslaw, or Side Salad <sup>V</sup> <sup>◇</sup>

**FRIED GREEN TOMATO** Pimento Cheese on Rustic Farmhouse Bread 10

**GRILLED CHICKEN CAESAR** <sup>(◇)</sup> Bacon, Romaine, Parmesan Crisp, Caesar Dressing on Ciabatta 12

**BANH MI** <sup>(◇)</sup> Roasted Pork, Chicken Liver Pâté, Pickled Veggies, Cilantro, Chiles on Baguette 13

**LAMB SHISH KEBABS** <sup>(◇)</sup> Cucumber-Mint Sauce, Marinated Feta, Lettuce, Tomato on Grilled Pita 17

**BARBECUE PULLED PORK** <sup>(◇)</sup> Coleslaw on a Kaiser Roll 12

## Burgers

House-Made Lentil Barley Burger <sup>V</sup>, Beef Burger <sup>◇</sup>, or Chicken Breast <sup>◇</sup>

Served with Fries, Sweet Potato Wedges, Coleslaw, or Side Salad <sup>V</sup> <sup>◇</sup>

All Burgers 13

**PINT** <sup>(◇)</sup> Bleu Cheese, Caramelized Onions, Bacon

**SOUTHWESTERN** <sup>(◇)</sup> Avocado, Pepperjack, Pico de Gallo

**BREAKFAST** <sup>(◇)</sup> Bacon, Fried Egg, Cheddar

**GOOD OL' BOY** <sup>(◇)</sup> Barbecue Sauce, Coleslaw, Pickled Jalapeños

**LE FRENCHIE** <sup>(◇)</sup> Port Salut Cheese, Sautéed Mushrooms, Red Wine Reduction

**BOHEMIAN** <sup>V</sup> Lentil Barley Burger, Roasted Peppers, Chimichurri, Daiya Vegan Cheese

**ALL AMERICAN** <sup>(V)</sup><sup>(◇)</sup> - Build your own with up to three toppings

<sup>V</sup> - *vegan*    <sup>(V)</sup> - *can be made vegan upon request*  
<sup>◇</sup> - *gluten-free*    <sup>(◇)</sup> - *can be made gluten-free upon request*

\* A 20% gratuity will be added to parties of 6 or more \*  
\*\*A plating fee of \$2 per customer will be added for outside desserts\*\*

## Burger Toppings

(Lettuce and Tomato Included)

**Cheeses:** Cheddar, Bleu,  
Pepperjack, Marinated Feta,  
Port Salut, Goat,  
Daiya® Vegan Cheese

**Veggies:** Caramelized Onions,  
Raw Onions, Avocado,  
Baby Greens, Portobello,  
Pickled Jalapenos, Pico de Gallo  
Mixed Pickled Veggies,  
Sautéed Peppers

**Bacon...mmm Bacon**

**Sauces:** Barbeque, Chimichurri,  
Chipotle Sour Cream,  
Buffalo Wing Sauce,  
Blue Cheese Dip, Guacamole,  
Pimento Cheese, Honey Mustard,  
Spicy Mustard

## Cheese Plate

**Cayuga Blue Goat**  
Lively Run Goat Dairy  
Interlaken, NY  
Sweet, semi-firm, pasteurized

**Jershire (Cow)**  
Otterbein Acres Dairy  
Newburg, PA  
Creamy, dense but soft, raw

**Shepherd's Delight (Sheep)**  
Otterbein Acres Dairy  
Newburg, PA  
Firm, nutty, raw

Three-Cheese Plate: \$15  
With Beer Pairings: \$25

We proudly source from local  
producers when possible,  
including:

- ◆ Garner's Produce, Warsaw, VA
- ◆ Gold Crust Bakery, Landover, MD
- ◆ The Pretzel Bakery, Washington, DC
- ◆ Path Valley Farms, Path Valley, PA
- ◆ Logan's Sausage, Alexandria, VA
- ◆ Richardson Farm, White Marsh, MD
- ◆ Kreider Farms, Manheim, PA
- ◆ Tuscarora Organic Growers  
Cooperative, Hustontown, PA

In addition, we serve:  
Organic Milk \* Free-Range Eggs \*  
All-Natural Angus Beef \*  
Hormone- & Antibiotic-Free  
Poultry \* Sustainably  
Harvested Seafood

# Brunch

**SOMETHING SWEET** **NEW ORLEANS BEIGNETS**  
Irresistible Fried Dough Coated in Powdered Sugar 5

**CHEF REBECCA'S CINNAMON ROLLS**  
Always made with love 2.5 each/4 for two

**HERE AND NOW** **WAFFLE of The Week**  
Pumpkin Gingerbread Waffle with Cream Cheese Sauce 9

**OMELET of The Week** ✧  
Three Eggs, Ham, Port Salut Cheese, and Fresh Herbs with Roasted Potatoes 12

**FRITTATA of The Week** ✧  
Three Eggs with Eggplant, Zucchini, and Goat Cheese with Roasted Potatoes 12

**AROUND THE WORLD** **CHILAQUILES** ✧  
Tortillas in Tomatillo Sauce, Black Bean Puree, Scrambled Eggs, Local Chorizo 13

**CAJUN EGGS BENEDICT WITH BREAKFAST POTATOES**  
Two Poached Eggs and Shrimp Cakes with Andouille Hollandaise 19

**BREAKFAST MOFONGO** (V) ✧  
Garlicky Mashed Green Plantains, Black Beans, Fried Eggs, Avocado  
Vegan 9 / Vegetarian 10 / With Bacon 12

**CLASSICS** **TRADITIONAL EGGS BENEDICT WITH BREAKFAST POTATOES**  
Two Poached Eggs with Ham and Hollandaise ???

**OPEN-FACED CURED SALMON SANDWICH**  
Dill-Crème Fraiche and Sliced Cucumber on Pumpernickle with a House Salad 12

**STEAK & EGGS** ✧  
8oz Marinated Skirt Steak, Two Eggs Any Style, Breakfast Potatoes 17

**TURKEY HASH** (GF) ✧  
With Poached Eggs, Mustard Hollandaise 15

**AMERICAN BREAKFAST PLATTER** (GF) ✧  
Two Eggs Any Style, Bacon, Breakfast Potatoes, Toast \$\$

**THE PINT HAMBURGER** (GF) ✧  
All-Natural Angus Beef Burger, Bleu Cheese, Caramelized Onions, Bacon.  
Served with French Fries or Sweet Potato Wedges 13

**FRESH & GREEN** **HOUSE SALAD** (V) ✧ Mixed Greens, Radish, Cucumber, Mustard Vinaigrette \$\$

**TROPICAL SALAD** (V) (GF) ✧ Mangos, jicama, avocado, pickled red onions 7  
Add Grilled Chicken \$\$.

**GREEK SALAD** ✧ Tomato, Cucumber, Onion, Fennel, Kalamata Olives,  
Herb-Marinaded Feta. 9?? Add Grilled Steak \$\$, Grilled Chicken \$\$, Lamb Kebabs \$\$

(V) - *vegan* (V) - *can be made vegan upon request*  
✧ - *gluten-free* (GF) - *can be made gluten-free upon request*

\*A 20% gratuity will be added to parties of 6 or more\*

\*\*Eating raw or undercooked meat, poultry, eggs or seafood poses a health risk to everyone\*\*