

Lunch

~ BEGINNING ~

Crab Bisque 8./10.

Soup du Jour 4./8.

GF Wild Shrimp Cocktail, traditional cocktail sauce 4. /each

~ TIERS OF TASTE ~

Choose 1 for 8. or 3 for 22.

Crispy Pork Lettuce Wraps – cucumber, pickled carrot, cilantro, hoisin sauce

GF Brussels Sprouts – bacon, apple, pecan, whole grain maple vinaigrette

Chicken Wings – buffalo with house blue or charred scallion barbeque

Deviled Eggs – smoked trout, pickled mustard seeds, trout roe, dill

~SALADS~

Kale Salad – spicy dressing, toasted sesame seeds, beemster cheese 9.

Caesar Salad – focaccia croutons, caesar dressing 8.

GF Mixed Greens – tomato, cucumber, radish, miso vinaigrette 7.

GF Marguerita Salad – field greens, candied walnuts, fruit, blue cheese, tomato vinaigrette 9.

GF Iceberg Wedge Salad – bacon, rothkase blue cheese, buttermilk dressing 9.

GF Roasted Squash Salad – brussels sprouts, dried cherries, pancetta, red onion, toma celena cheese 10.

GF Bibb Lettuce Salad – apples, pomegranate seeds, red onions, poppy dressing 8.

GF Roasted Griggstown Chicken Salad – sautéed apples, candied walnuts, blue cheese, apple cider vinaigrette 16.

GF Cobb Salad – romaine, bacon, hard-boiled egg, tomato, avocado, scallion, goat cheese, mustard vinaigrette 14.

Add to your salad:

*Grilled Chicken Breast 7. Grilled Wild Shrimp 12. **Faroe Island Grilled Salmon 10.*

*Crispy Crab Cakes 14. **Grass Fed Flat Iron Steak 9.*

~ SANDWICHES ~

All sandwiches come with choice of a side of hand cut fries, house made chips or mixed greens salad unless otherwise stated

****Grassfed House Burger** – bibb lettuce, pickled shallots, toma celena cheese, tarragon aioli 15.

Pulled Pork – winter vegetable slaw, mac & cheese 15.

Tavern Burger – choice of american, cheddar, swiss, provolone, blue, pepperjack, boursin & bacon, fried onions, mushrooms 15.

–Pastrami Reuben – swiss cheese, sauerkraut, thousand island, toasted rye bread 14.

–Roasted Turkey Sandwich – carrot top pesto aioli, Lancaster county bacon, dressed baby greens, toasted country bread 15.

–Shaved Ribeye Cheesesteak – cabernet roasted onions, Ely's Farm Washington Crossing cheese, garlic aioli, truffle fries 16.

–Chicken Salad Wrap – cranberries, apples, pecans, whole wheat wrap 13.

–Grilled Ham Sandwich – Meunster cheese, onions, cognac mayonnaise 13.

–Short Rib Grilled Cheese – horseradish sauce 14.

–Soup du Jour & ½ Sandwich 14. –Crab Bisque & ½ Sandwich 15.

~ MAIN ~

****Faroe Island Salmon** – sunchoke puree, heirloom white beans, castelvetro olive, Satur Farms kale, sweet peppers, rosemary vinaigrette 17.

Crab Cake – bloomsdale spinach, bacon, cornbread crumble 19.

Lemon Chicken – mashed potatoes, capers & olives 15.

GF Vegan Squash Red Thai Curry – butternut squash, coconut milk, peppers, onions, basmati rice 14.

Quiche du Jour – fresh fruit, mixed greens 14.

Fish & Chips – beer battered pollock, hand cut fries, malt vinegar, herb tartar sauce 15.

Bucks County Meatloaf – potato puree, charred onion jus, grilled cabbage, carrot 16.

\$7 House Wine

Pinot Grigio

Chardonnay

White Zinfindal

Merlot

Cabernet

Lunch for Less 3 Courses for \$17.95

11:30 – 3:00 Monday – Saturday

~ BEGINNING ~

Soup du Jour – Crab Bisque (add \$2) – Caesar Salad

^{GF} Marguerita Salad – ^{GF} YI Garden Greens Salad

~ MAIN ~

Fish Du Jour

Pasta Du Jour

^{GF} Vegan Squash Red Thai Curry – butternut squash, coconut milk, peppers, onions, basmati rice

Bucks County Meatloaf – potato puree, charred onion jus, grilled cabbage, carrot

Fish & Chips – beer battered pollock, hand cut fries, malt vinegar

Tavern Burger – choice of american, cheddar, swiss, provolone, blue, pepperjack, boursin

& bacon, fried onions, mushrooms

Crab Cakes – bloomsdale spinach, bacon, cornbread crumble (Add \$6)

**Faroe Island Salmon – sunchoke puree, heirloom white beans, castelvetro olive,

Satur Farms kale, sweet peppers, rosemary vinaigrette (Add \$3)

Lemon Chicken – mashed potatoes, green olives & capers, lemon butter sauce

~ ENDING ~

Chef's seasonal dessert – ^{GF} Chocolate Mousse – ^{GF} Fruit cup – ^{GF} Sorbet

GF Indicates Gluten Free

No Sharing, Applies to Parties of 8 or Less, Not to Be Combined with Any Other Discount.



Proudly Serving Fair Trade & Organic Coffee

Monday – ½ Price Bottles of Wine

Dine Early Menu

7 Days a Week from 4:30 to 6

All Night on Tuesday

Lunch for Less

Monday to Saturday 11:30 -3:00

Happy Hour Specials

Monday-Friday from 5 to 7 in our Bar

5 Different Drinks & Appetizers, \$6 Each

Thursday- Ladies Night

\$6 Cosmos & Selected Drinks