

## SOUPS

Pumpkin Mushroom	5/7
crouton, crème fraiche, chive	
Du Jour	5/7
daily selection	

## STARTERS

East Coast Oyster Menu	<i>daily menu</i>
Smoked Pork Belly Mac	11
caramelized onion cheddar mac, smoked pork belly, chili tomato jam	
Shrimp Lejon	10
horseradish, bacon wrapped, tangy dill sauce	
Better Cheddar	12
roasted walnuts, flatbread, grapes ginger pear marmalade	
Fried Chili Calamari	12
dusted fresh calamari, anaheim chilis, roasted tomato garlic chili aioli	
Roasted Pepper Basil Hummus	8
flat breads & vegetables	
Artisanal Cheese & Salumi	<i>daily menu</i>
Kennett Stuffed Mushrooms	10
lump crab imperial, hollandaise	
Garlic Clams	12
lemon garlic herb broth, grilled foccacia	

## SANDWICH BOARD

Roasted Veggie Burger	12
tomato chili jam, greens, cheddar, pesto aioli, brioche	
Crab Cake Sandwich	14
lettuce, tomato, brioche, tartar	
Traditional Reuben	12
corned beef, sauerkraut, house dressing, swiss, marble rye	
California Style – <i>choose hot or cold</i>	
turkey, coleslaw, house dressing, swiss, marble rye	
Grilled Cheese & Tomato	8
cheddar, aged provolone, fresh mozzarella, seasonal tomato, sourdough	
Chicken Salad	9
lettuce, tomato, butter croissant	
House Burger	14
½ lb, cheddar, caramelized onion, apple wood bacon, herbed garlic aioli, brioche	
Shaved Prime Rib	12
crispy onions, vermont cheddar, horseradish aioli, onion brioche	

Featuring LeBus Breads

\*gluten free bread available 1\$

## SALADS

Caesar	6/9
romaine, garlic focaccia, parmesan, anchovy dressing	
*Wedge	6/9
iceberg, tomato, red onion, bacon, gorgonzola dressing	
House Greens	6/9
gorgonzola, spiced walnuts, tomato, cranberries, balsamic	
Poached Pear	11
greens, marcona almond, champagne vin, fried goat cheese, blueberry jam, pancetta, onion jam	
*Beets & Blue	11
greens, blue cheese, heirloom grape tomatoes, honey pistachio. pickled onion, sherry vinaigrette	
*Local PA Black & Blue Sirloin	16
garlic peppercorn, greens, seasonal tomato, red onion, blue cheese, balsamic reduction	
*Blackened Salmon & Greens	15
roasted sweet potato, black bean corn relish, avocado, cilantro lime buttermilk dressing	

### ADD TO ANY SALAD OR ENTRÉE

CHICKEN 5 PETITE FILET 12

SHRIMP 6 \*CRAB CAKE 10 SALMON 8

## ENTREES

*Jumbo Lump Crab Cake	15
lobster saffron butter, roasted marble potato, haricot vert	
Fish & Chips	14
2 hearted pale ale battered fresh cod, fries and coleslaw	
* Roasted Stuffed Squash	12
corn and black bean red rice, aciote roasted cauliflower, ancho salsa verde, chili pepitas	
pico, avocado, sour cream	
Chicken Pot Pie	11
tender chicken in creamed veggies & potato, pastry & chili corn relish	
Quiche Selection	9
daily featured presentation	
*Omelet du Jour	9
featured 2 egg omelet with rice salad	
*Filet Mignon	16
grilled medallions, roasted garlic whipped potato, haricot vert, herb demi	
*Blackened Chicken Bowl	12
cilantro lime himalayan red rice black bean corn relish, avocado, pico, sour cream	

## SIDES

Haricot Vert	4	Asparagus	5	Spinach	5
Roasted Mushrooms	6	Roasted Garlic Mash	4		
Seasoned Fries	4	Fried Brussels	6	Jumbo Onion Rings	6

\*=Gluten Free

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

Lunch Winter 2018

