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**Cocktails** \$10

**THE STANDPIPE**

A Daniel Stern original, The Standpipe is crafted to taste like an adult version of a root beer float.

A Combination of Bourbon (a Little Hint of Sweetness), Navan (Vanilla) and Drambuie (Honey and Spice), Topped Off with Root Beer

**SCHUYLKILL FISH HOUSE PUNCH**

Many believe this was invented in 1848 by Shippen Willing to celebrate the momentous occasion of women being allowed, for the first time, into the Schuylkill Fishing Company (Philadelphia's fishing club, known as the "Fish House"), and in order to enliven the annual Christmas Party.

Brandy, Peach, Jamaican Rum, Lemon

**SHRUB**

Shrub, a refreshing precursor to modern-day sodas, is made with vinegar-macerated fresh fruit and a touch of sugar for balance. This colonial-day drink was often spiked with brandy or rum.

Seasonal Fruit, Vinegar, Sugar, Your Choice of Spirit, Soda

**RUMSPRINGA**

Derived from the Pennsylvania German term for "running around," rumspringa generally refers to a period of adolescence for some members of the Amish. Celebrate your Pennsylvania roots with this drink.

Rye, Unfiltered Apple, Bitters, Honey

**ROOT TEA JULEP**

Early Juleps are said to have had no mint; some were made of Brandy, Cognac, Rum or Gin. In this case, we use ROOT. The drink's heritage dates back to the 1700s, when colonists were first introduced to the Root Tea that Native Americans would drink as an herbal remedy.

Root, Light and Dark Rum, Mint, Sugar, Soda

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**Non-Alcoholic Beverages**

Shrub and Soda \$5

La Colombe Coffee \$3

Hot Tea \$3.5

Espresso \$3

Cappuccino \$4

Fountain Soda \$2.5

Iced Tea \$3

Lemonade \$3

Arnold Palmer \$3

Fentimans Dandelion and Burdock Soda \$4.5

Fentimans Ginger Beer \$4.5

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## Wine

### SPARKLING

Marquis de la Tour, Brut, Loire, France \$7.5/30  
Bouvet, Brut Rose, Loire, France \$12/48

### WHITES

Morro Bay, Chardonnay, Central Coast, California \$10/40  
Marauding Vintners Miss Grigio, Pinot Grigio, Moldova \$8/32  
Fern, Sauvignon Blanc, Marlborough, New Zealand \$9/36  
Mac Forbes, Riesling RS9, Strathbogie Ranges, Australia \$11/44

### REDS

Wagtail, Pinot Noir, Adelaide Hills, Australia \$11/44  
Pedroncelli, Cabernet Sauvignon "Three Vineyards,"  
Dry Creek Valley, California \$10/40  
La Linda, Malbec, Mendoza, Argentina \$9/36  
Boxhead, Shiraz, Southern Australia \$8.5/34  
Jean-Luc Colombo, "Les Abeilles" Cotes du Rhone, France \$10/40

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## Beer

### DRAFTS

Doc's Draft Apple Cider (Warwick, NY) \$5.5  
Philadelphia Brewing Co. Walt Wit (Philadelphia, PA) \$5  
Dock St. Rye P.A. (Philadelphia, PA) \$5.5  
Lionshead Lager (Scranton, PA) \$3  
Yards Brawler – (Philadelphia, PA) \$5  
Yards Philly Pale Ale (Philadelphia, PA) \$5.5  
Flying Dog Barley Wine (Frederick, MD) \$6  
Sprecher Root Beer \$4

### BOTTLES AND CANS

River Horse Hop Hazard (Lambertville, NJ) \$5  
Oskar Blues Dale's Pale Ale (can) \$4.5  
La Fin du Monde (22oz) \$14  
Saison Dupont \$15  
Lionshead Light (Scranton, PA) \$3  
Cricket Hill East Coast Lager (Fairfield, NJ) \$5  
Stella Artois \$5  
National Bohemian (can) (Maryland) \$2.5  
Stoudt's Scarlet Lady (Adamstown, PA) \$5  
Stone Ruination I.P.A. (22oz) \$10.5  
Flying Fish ESB (Cherry Hill, NJ) \$5  
Sly Fox Pikeland Pils (can) (Phoenixville/Royersford, PA) \$4.5  
Victory Prima Pils (Downingtown, PA) \$5  
Sam Adams Light \$5  
Boaks Monster Mash Russian Imperial Stout (Pompton Lakes, NJ) \$8  
Lancaster Milk Stout (Lancaster, PA) \$5  
Bell's Kalamazoo Stout \$6  
Weyerbacher Blanche (Easton, PA) \$5.5  
Samuel Smith Organic Cider (18.7oz) \$8  
Tröegs Troegenator (Harrisburg, PA) \$5.5

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## Snacks, Salads, Pickings and Tap House Food

### Farmhouse Salad:

Wedge of Local Butterhead Lettuce, Summer Sausage,  
Fresh and Pickled Vegetables, House Buttermilk Dressing \$10

### Bean and Potato:

MA Fries, Green Beans, Sweet Vermouth and Bacon Vinaigrette \$9

### Beets and Goat Cheese:

Roasted Beets, Local Goat Cheese, Beet and Sherry Vinaigrette \$10

### Crab Louis:

Crab Scrapple, Lettuce Wedge, Buckwheat and Brandy Louis Dressing \$14

### Clam and Oyster Salsify Stew \$10

### Fried Oysters and Salsify \$16

### Fried Clams and Salsify \$14

### Welsh Rarebit Fondue and Soft Pretzel \$12

### Soft Pretzel and Homemade Condiments \$6

### Crab Scrapple Cakes, Toasted Barley Mustard Sauce \$12

### MidAtlantic Pig "Wings" Half Pound \$12 One Pound \$18

### Bucket of Pickles \$8

### Pretzel Chips, Horseradish Cheddar Dip \$9

### MA Cheese and Meat Board Small \$22 Large \$38

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## Chilled Seafood Selections

Oysters \$3/piece	Lobster MP
Clams \$1.5/piece	Crabs \$6/piece

### Chilled Seafood Platter Small \$45 Large \$75

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## Every Night Dinners

3 Courses for \$30

### Mini Farmhouse Salad *or* Cup of Clam and Oyster Stew

### Roast Chicken *or* Baked Haddock *or* Nightly Special

### Seasonal Buckle *or* Apple Fritters

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## Seafood Pots

Served with MA Fries and Slaw

### 1/2 Dozen Hardshells \$32

### Steamed Clams \$18

### Steamed Lobster MP

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## Nightly Specials

MONDAY : Meatloaf and Gravy \$16

TUESDAY : Chicken and Dumplings \$18

WEDNESDAY : Hot Dog! \$16

THURSDAY : Corned Beef, Colcannon and Cabbage \$18

FRIDAY : Seafood Stew \$18

SATURDAY : Saturday Roast (price varies)

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## Sustenance

Roast Chicken and Grilled Lima Bean Polenta \$18

Roast Pork with Apple Fritters and Sauerkraut \$18

Baked Haddock and Veggie Scrapple \$16

Grilled Trout and Chips \$18

Lobster Grilled or Steamed MP

Broccoli Steak and Saffron Noodle Casserole \$15

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## Mixed Grills

### Meat and Seafood Combination Platters

Small: \$55 (serves 2) Large: \$95 (serves 4)

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## Sandwiches

Served with MA Fries or Small Farmhouse Salad

### Burger or Grilled Chicken:

**Standard:** Simple Grilled Burger or Chicken, Barley Mustard on a Soft Roll \$9

**MidAtlantic:** Horseradish Cheddar, Homemade Summer Sausage  
and Pickles on a Donut Roll \$14

**Farmhouse:** Mixed Vegetables in Garlic Buttermilk Dressing \$12

**Special:** MA Slaw, Swiss Cheese and Hot Peppers \$12

**Roast Pork and Broccoli** \$14

**MA Corned Beef Special** \$14

**Trout Sandwich** \$12.5

**Scrapple (Crab, Pig, Veggie or Chicken)** \$12.5 Crab \$14

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## Sides

MA Fries \$5	Broccoli \$5
Gravy Fries \$7	Roasted Beets \$5
Apple Fritters \$5	Lima Bean Polenta \$5
Saffron Noodle Casserole \$5	MA Slaw \$3

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## Dessert

Peach Buckle

Apple Long John

Root Beer Sticky Buns

Smith Island Cake

MidAtlantic Coffee Cake

Philly-Style Butterscotch Bread Pudding

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