

# WEEKEND

## PASTRIES

croissant 2.5  
bran muffin 2  
banana bread sticky bun 3.5  
buttermilk biscuit 2

BREAD BASKET 12  
one of each of the above and toast  
w/ butter and jam

## BREAKFAST

HOMEMADE GRANOLA  
w/ yogurt or chia pudding (vegan) 6  
add: fruit 1

EGGS ANY STYLE 9  
hashbrown and toast

BREAKFAST BOWL (can be vegan) 9  
brown rice porridge, avocado, lentil sprouts,  
kimchi, salsa verde, poached egg

RINEER FARMS 100% GRASS-FED BEEF SHORT RIB HASH 14  
w/ fried eggs and toast

BROCCOLI & CHEDDAR FRITTATA w/toast 7

FRECH TOAST 10  
butter, PA maple syrup, apple walnut compote



# WEEKEND

## SOUPS, SALADS and SANDWICHES

PORK & RED BEAN CHILI  
cup 4 / bowl 7

EGG & CHEESE SANDWICH 7  
homemade english muffin and local jack cheese  
add: hashbrown 2  
bacon, ham, or chicken breakfast sausage 2  
scrapple 3

OPEN FACE TUNA SANDWICH 9  
olive oil poached tuna, potatoes, hard boiled eggs,  
marinated cucumbers on grilled olive bread

GRILLED CHEESE 10  
wheat bread, local jack and cheddar

CHOPPED SALAD (vegan) 9

BREAKFAST SALAD 12  
greens, bacon, cheddar cheese, warm lentils,  
hashbrown, poached egg & toast

BRAISED CHICKEN (half) 24  
salsa verde, fresh tortillas & accompaniments

## SIDES

HASHBROWNS and KETCHUP (vegan) 3  
BACON, HAM, or CHICKEN SAUSAGE 4

SCRAPPLE 5

BISCUITS and GRAVY 5  
APPLE and KALE SALAD (vegan) 5  
STEWED GREENS (vegan) 4



## BREAKFAST

### PASTRIES

croissant 2.5  
bran muffin 2  
banana bread sticky bun 3.5  
buttermilk biscuit 2

### BREAKFAST

HOMEMADE GRANOLA  
w/ yogurt or chia pudding (vegan) 6  
add: fruit 1

EGG & CHEESE SANDWICH 7  
homemade english muffin and local jack cheese  
add: hashbrown 2  
bacon, ham, or chicken breakfast sausage 2  
scrapple 3

EGGS ANY STYLE 9  
hashbrown and toast

BREAKFAST BOWL (can be vegan) 9  
brown rice porridge, avocado, lentil sprouts,  
kimchi, salsa verde, poached egg

BISCUITS & GRAVY 5

BROCCOLI & CHEDDAR FRITTATA w/toast 7

### SIDES

HASHBROWNS and KETCHUP 3  
BACON, HAM, or CHICKEN SAUSAGE 4  
SCRAPPLE 5



## LUNCH

SOURDOUGH BREAD & BUTTER 4

PORK & RED BEAN CHILI  
cup 4 / bowl 7

OPEN FACE TUNA SANDWICH 9  
olive oil poached tuna, potatoes, hard boiled eggs,  
marinated cucumbers on grilled olive bread

GRILLED CHEESE 10  
wheat bread, local jack and cheddar

CHEESEBURGER w/fries 12  
rineer farms 100% grass-fed beef patty, burger sauce,  
lettuce, cheddar, pickles, onions, sesame seed bun

CHOPPED SALAD (vegan) 9

CLASSIC CHICKEN SALAD 10  
kale, marinated apples, croutons, crumbled blue cheese

GRILLED ORGANIC SALMON 13  
potato & squash latkes, wilted watercress, sour cream cheese

### SIDES

APPLE and KALE SALAD (vegan) 5  
FRIES and KETCHUP (vegan) 4  
WINTER PICKLES (vegan) 3  
STEWED GREENS (vegan) 4



## DINNER

### HORS D'OEUVRES

SOURDOUGH BREAD & BUTTER 4

GRILLED RADISHES (vegetarian) 6  
cultured butter, cape may sea salt

CURED ORGANIC SALMON 7  
poppy seed matzoh, sour cream cheese, spicy celery & caviar

CHOPPED LIVER ON RYE 7  
half & whole sours

SCALLOP CRUDO 9  
wheatberry sprouts, grapefruit, oranges, warm mushrooms

BAKED RED CAT (vegetarian) 10  
jam & toast

WINTER PICKLES (vegan) 4

*Ask about our selection of cheeses...*

### SMALL PLATES

GRILLED SWEET POTATOES (vegan) 10  
warm grains, shaved spicy brussels sprouts

PAN ROASTED PIGEON  
farmer Tom Culton's local squab  
served with roasted brussels sprouts,  
sunchokes & mushrooms, soft barley  
half 18 / whole 32

GOAT STROGANOFF 14  
local goat, goat milk, mustard, egg noodles

STEAMED CLAMS 15  
ginger, garlic, watercress, side of chile oil



## DINNER

### LARGE PLATES

*for the table*

GRILLED MONKFISH 28  
tomato-fennel gravy, cured olives, olive oil polenta

BRAISED CHICKEN  
salsa verde, fresh tortillas & accompaniments  
half 24

16oz RINEER FAMILY FARMS  
100% GRASS-FED POT ROAST 40  
potato-turnip puree, parsley salad, zayda's horseradish

### SIDES

CIDER MARINATED APPLE & KALE SALAD (vegan) 6

CHINESE POTATO SALAD (vegan) 6  
avocado, kimchi

HONEY-BUTTERED CARROTS (vegetarian) 7  
carrot top puree, fresh horseradish

GRILLED BROCCOLI 7  
anchovy butter, pecorino



## DESSERT

GRAPEFRUIT PAVLOVA \$6  
orange flower meringue, grapefruit curd

TART NORMANDY with VANILLA ICE CREAM \$6  
heirloom apples, almond frangipane

ONE HUNDRED DOLLAR CHOCOLATE CAKE  
glass of maplehofs milk  
\$10 slice / \$100 whole cake

ICE CREAM / SORBET  
changes daily  
1 for \$3 / 2 for \$5

CHEESE  
served with house bread, honey & fruits  
1/\$6 2/\$9 3/\$12

BIRCHRUN BLUE (PA)  
cow

RIPPLETON (NY)  
sheep

CABOT CLOTHBOUND CHEDDAR (VT)  
cow



## COFFEE

CHEMEX FOR 2-3 6.25  
*featured coffee*

POUR OVER FOR ONE OPTIONS:

URCUNINA (colombia) 2.45

IDIDO (ethiopia) 3.33

BIRHANU ZERIHUN NATURAL (ethiopia) 3.33

DECAF (URCUNINA) 2.45

ESPRESSO 2.64

CAPPUCCINO 3.52

LATTE 3.71

TEA BY RISHI 2.50

china breakfast

earl gray

green

chamomile

peppermint





### WINE ON TAP

Weingut Martinshof Grüner Veltliner "Zum Martin Sepp" 2014 \$8  
N2 Anderson Valley Chardonnay 2012 \$9  
Artisan's Cellar Barbera del Piemonte NV \$7  
Bodegas Calle Malbec "Alberti" 2014 \$8

### BY THE GLASS / BOTTLE

Mestres Cava Brut Reserva "1312" NV \$13/52  
Domaine Cabrol Picpoul de Pinet 2014 \$10/40  
Domaine de la Bregeonnette Muscadet  
Sèvre-et-Maine Sur Lie 2014 \$12/48  
Weingut Furst Elbling 2014 [1 Liter] \$9/45  
Domaine des Pothiers Côte Roannaise "Référence" 2013 \$12/48  
Fattoria San Lorenzo "Il Casolare" Marche Rosso IGT 2014 \$12/48  
Domaine la Montagnette Côtes du Rhône Villages 2014 \$11/44  
Château Les Gravières de la Brandille  
Bordeaux Superieur 2012 \$11/44

### BY THE BOTTLE

Domaine de Saint Pierre Arbois Blanc "Château Renard" 2012 \$71  
Arianna Occhipinti "SP68" Terre Siciliane Rosso 2014 \$80  
Domaine Christian Binner Alsace Pinot Noir 2012 \$73



### COCKTAILS

PINK PIGEON 9  
tequila blanco, pink grapefruit, aperol, salt

BLACK & WHITE 11  
rum, panella syrup, milk, fresh pulled espresso

KIP'S MANHATTAN 10  
rye, sweet vermouth, angostora bitters (shaken)

PEDRA 9  
red wine, fernet branca, lime, coke

### BEER ON DRAFT

Nitro: Boulder Shake CO 5.9% \$6  
Jack's Cider PA 5.5% \$5□  
Neshaminy Creek High Water PA 5.2% \$5□  
Captain Lawrence Kolsch NY 5.5% \$6□  
Tired Hands Virgins & Diamonds PA 4.2% \$6□  
Forest & Main Forehead PA 5.7% \$6 10oz

### LARGE FORMAT BOTTLES

St Somewhere Lectio Divina FL 8% \$30□  
Jolly Pumpkin Bam Biere MI 4.5% \$26

### BOTTLES & CANS

Founders Dirty Bastard MI 8.5% \$6  
Oskar Blues Pinner CO 5.7% \$5□  
Half Acre Pony Pils IL 5.8% \$5□  
4 Hands Chocolate Milk Stout MO 5.5% \$5□  
□21st Amendment Brew Free or Die CA 7% \$5  
Allagash Saison ME 6.1% \$7□  
Ballast Point Longfin CA 4.6% \$6  
Pacifco MX 4.5% \$3



# COFFEE

Drip Coffee 2.45  
Urcunina 2.45  
Idido 3.33  
Birhanu Zerihun Natural 3.33  
Decaf 2.45  
Espresso 2.64  
Machiato 3.01  
Cortado 3.25  
Americano 2.77  
Cappuccino 3.52  
Latte 3.71  
Mocha 4.49  
Hot Chocolate 3.84  
Milk 12 oz. 2.25  
8 oz. 2.25 / 4oz 1.25  
Tea 2.50  
Iced Coffee 2.77  
Iced Tea 2.50

Add Vanilla .75  
Add Shot .93  
Add Soy .50  
Add Au Lait .50  
Add Breve 1.00

