

# BRUNCH

SATURDAY & SUNDAY | 9:00AM — 3:00PM

## TO BEGIN

**HALF DOZEN EAST COAST OYSTERS** \$18  
meyer lemon mingonette, celery, thyme

**OLIVE & ROSEMARY FOCACCIA** \$8  
roasted red pepper relish, basil oil

**BEET & STRAWBERRY SALAD** \$16  
spring mix, castelfranco radicchio, feta cheese,  
candied pepitas, balsamic vinaigrette  
salad add ons: egg +\$4 chicken +\$7 salmon +\$10

**SHOESTRING FRIES** \$8  
lemon garlic aioli  
add garlic parm +\$2

## BRUNCH

**SHAKSHUKA** \$18  
poached eggs, tomato, piquillo pepper & toasted sourdough  
Ⓜ gluten free available

**2 EGGS ANY STYLE** \$18  
bacon, sausage, or avocado  
choice of breakfast potatoes or mixed greens  
sourdough or wheat toast

**BREAKFAST SANDWICH** \$18  
porkroll, egg, and cheese on a brioche bun  
choice of breakfast potatoes or mixed greens

**6oz BURGER** \$19  
brioche bun, tomato jam, provolone, prosciutto, arugula

**SPICY CHICKEN SANDWICH** \$19  
brioche bun, buttermilk breaded chicken, carrot slaw,  
pickled long hots, calabrian chili aioli

**EGGS BENEDICT**  
choice of:  
country ham with hollandaise \$19  
salmon cake with hollandaise \$20  
choice of breakfast potatoes or mixed greens

**HOT HONEY CHICKEN & WAFFLE** \$23  
with butter & pennsylvania maple syrup

**BRIOCHE FRENCH TOAST** \$18  
with butter & pennsylvania maple syrup  
add cannoli cheesecake topping + \$2

**BREAKFAST WRAP** \$18  
chorizo, egg, cheddar cheese,  
rice, kidney beans, jalapeno, red onion, cilantro lime crema  
choice of breakfast potatoes or mixed greens

**STEAK & EGGS** \$32  
2 sunny side up eggs,  
choice of breakfast potatoes or mixed greens

## PIZZA

**MARGHERITA** \$15  
san marzano tomato, mozzarella di bufala,  
basil, olive oil, sea salt

**LONGHOT RONI** \$16  
san marzano tomato, mozzarella, pepperoni,  
longhots, housemade hot honey

**BRUNCH PIZZA** \$18  
farm fresh eggs, roasted pepper,  
pepperoncini, red onion, feta cheese

## PASTRIES & DESSERTS

**MUFFIN** \$4  
ask your server for today's muffin

**CHOCOLATE CROISSANT** \$4

**CROISSANT** \$4

**LEMON RICOTTA CHEESECAKE** \$12  
raspberry, pistachio

**WARM BROWNIE SUNDAE** \$10  
pistachio, amaretto chocolate sauce

**WATERMELON SORBET** \$8  
candied strawberry

**LEMONCELLO GELATO** \$8  
candied lemon, raspberry

## SIDES

**EGG** Ⓜ \$4

**AVOCADO** Ⓜ \$4

**LOCAL YOGURT** \$9

**BREAKFAST POTATOES** \$8  
with spicy aioli (serves 2)  
add garlic parm +\$2

**BACON** Ⓜ \$8

**HOUSE MADE SAUSAGE** Ⓜ \$8  
pork or turkey

**CANADIAN BACON** Ⓜ \$8

**TOASTED SOURDOUGH** \$4

**MIXED GREEN SALAD** \$5

Automatic 20% gratuity added to parties of 6 or more guests  
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



# DRINKS

## COCKTAILS

**MIMOSA**  
glass \$15 / kit \$45  
choice of: orange, grapefruit, pineapple,  
blood orange, pomegranat

**SPRING SANGRIA \$15**  
white wine blend, citrus medley

**HOUSE DIRTY MARTINI \$15**  
vodka, pepperoncini, olive, fino

**DAYDREAMER \$15**  
vodka, cucumber, lemon

**RISE AND SHINE \$16**  
tequila, grapefruit, lime

**BOOTSTRAP BILL \$16**  
rum, espresso, oat milk, licor 43

**BLOOD ORANGE  
WHISKEY SOUR \$16**  
whiskey, angostura bitters, egg white

**NO MORE GREY SKIES \$16**  
gin, earl grey, prosecco

## WINE BY THE GLASS

**CHARDONNAY,  
VAN LOGGERENBERG**  
STELLENBOSCH,  
SOUTH AFRICA 2022  
\$15/\$60

**PINOT GRIGIO, FOSSI**  
VENETO, ITALY  
\$14/\$56

**RIESLING, DARTING**  
PFALZ, GERMANY 2021  
\$15/\$60

**MOSCHOFILERO ROSÉ,  
TROUPIS**  
MANTINEA, GREECE 2021  
\$14/\$56

**PROSECCO, ACINUM**  
VENETO, ITALY NV  
\$14/\$56

**PINOT NOIR, JELU**  
PATAGONIA, ARGENTINA 2018  
\$14/\$56

**SANGIOVESE, GIOVENTU**  
CHIANTI, ITALY 2020  
\$15/\$60

**CABERNET SAUVIGNON,  
LAND OF SAINTS**  
SANTA BARBARA, CALIFORNIA 2022  
\$19/\$76

## FEATURED BOTTLES

### SPARKLING

**522 JACQUESSON,  
EXTRA BRUT, CUVÉE 739**  
DIZY, FRANCE \$155

**532 GAMINE,  
PÉTILLANT NATURAL ROSÉ**  
APPLEGATE VALLEY, OR, USA 2016  
\$87

**538 VEGAS ALTAS,  
ANCESTRAL ROSÉ,**  
EXTREMADURA, SPAIN 2018  
\$52

### ROSE

**559 MONTE RIO,  
SKULL WINE PINK**  
LODI, CA, USA 2021  
\$55

**576 JOLIE-LAIDE,  
FANUCCHI WOOD ROAD**  
RUSSIAN RIVER VALLEY, CA, USA  
2016 \$85

**558 PIERRE-YVES  
COLIN-MOREY**  
HAUTES COTES DE BEAUNE,  
FRANCE 2017 \$75

### WHITE

**654 MOREAU-NAUDET,  
CHABLIS**  
PARGUES, VIEILLES VIGNES 2014  
\$110

**743 EDUARDO TORRES  
ACOSTA, VERSANTE NORD**  
SICILY 2017  
\$88

**786 KOEHLER-RUPRECHT,  
KALLSTADTER SAUMAGEN,  
KABINETT TROCKEN**  
PFALZ 2019  
\$78

**711 CLOS SARON,  
CARTE BLANCHE**  
SIERRA FOOTHILLS, CA, USA 2015  
\$95

### RED

**201 HERVE SOHAUT,  
SAINT-JOSEPH**  
CLOS DES CESSIEUX 2019  
\$120

**161 ANTOINE OLIVIER,  
SANTENAY 1ER CRU**  
BEAUREPAIRE 2015  
\$120

**441 DATERRA VITICULTORES,  
MENCÍA**  
PORTELA DO VENTO, RIBERIA  
SACRA 2017  
\$79

**325 KUTCH**  
SONOMA COAST, CA, USA 2014  
\$110

## ZERO PROOF

**BLOOD ORANGE  
GINGER SPRITZ \$12**  
blood orange juice, ginger beer, lime

**CHERRY LIMEADE \$12**  
cherry, club soda, lime

**DIRTY HOT CHOCOLATE \$8**  
cocoa, milk, espresso

## DRAFTS

**NESHAMINY CREEK  
COUNTY LINE IPA \$9**  
6.6% ABV, 16oz draft

**NEW TRAIL,  
LAZY RIVER PILSNER \$9**  
4.4% ABV, 16oz draft

**ORIGINAL SIN,  
HARD APPLE CIDER \$10**  
6% ABV, 16oz draft

## BEER

### CANS

**VON TRAPP  
VIENNA LAGER \$8**  
5.2% ABV, 12oz can

**CIGAR CITY BREWING  
JAI ALAI \$10**  
7.5% ABV, 12oz can

**OWBOW FARMHOUSE  
PALE ALE \$9**  
6.0% ABV, 12oz can  
**HALF ACRE  
DAISY CUTTER PALE ALE \$8**  
5.2% ABV, 12oz can