

BRUNCH

SATURDAY & SUNDAY | 9:00AM - 3:00PM

TO BEGIN

HALF DOZEN EAST COAST OYSTERS \$18
apple cider mignonette,
granny smith apple, thyme

BEET & POMEGRANATE SALAD \$18
spring mix, castelfranco radicchio, feta cheese,
candied pepitas, balsamic vinaigrette

SWEET POTATO WEDGES \$11
harissa, maple dijon aioli

SHOESTRING FRIES \$8
lemon garlic aioli

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

CHEF'S BURGER \$19
6oz burger, onion jam,
applewood smoked bacon, aged cheddar,
baby arugula, maple dijon aioli, brioche bun

SPICY CHICKEN SANDWICH \$19
buttermilk breaded chicken, bib lettuce,
tomato, pickle, calabrian aioli, brioche bun

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 \$18
san marzano tomato, housemade mozzarella,
basil, olive oil, sea salt

LONGHOT RONI \$19
san marzano tomato, mozzarella,
pepperoni, longhots, housemade hot honey

BRUNCH PIZZA \$18
farmfresh eggs, roasted pepper,
pepperoncini, red onion, feta cheese

PASTRIES & DESSERTS

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

CHOCOLATE CROISSANT \$4

CROISSANT \$4

PUMPKIN SPICE GELATO \$9
ginger snap crumb

APPLE CIDER SORBET \$9
apple compote

WARM BROWNIE SUNDAE \$9
vanilla ice cream, whipped cream,
luxardo cherry, pistachio,
amaretto chocolate sauce

BASQUE CHEESECAKE \$9
dulce de leche, apple compote

SIDES

EGG  \$4

AVOCADO  \$4

LOCAL YOGURT \$9

BREAKFAST POTATOES \$8
with spicy aioli (serves 2)

BACON  \$8

HOUSEMADE 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,
pomegranate

SUMMER SANGRIA \$15
white wine blend, citrus medley

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

DAYDREAMER \$15
vodka, cucumber, lemon

RISE & 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 \$18
gin, earl grey, prosecco

WINE BY THE GLASS

PROSECCO, ACINUM

VENETO, ITALY NV
\$14/\$56

CHARDONNAY, VAN LOGGERENBERG

STELLENBOSCH,
SOUTH AFRICA 2022
\$15/\$60

PINOT GRIGIO, FOSSI

VENETO, ITALY
\$14/\$56

RIESLING, DARTING

PFALZ, GERMANY 2021
\$15/\$60

SAUVIGNON BLANC, MONTE RIO

LODI, CALIFORNIA 2023
\$19/\$76

MOSCHOFILERO ROSÉ, TROUPIS

MANTINEA, GREECE 2021
\$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

524 ULYSSE COLLIN, BLANCS DE BLANCS

CONGY, FR NV
\$250

532 GAMINE, PÉTILLANT NATURAL ROSÉ

APPLGATE VALLEY, OR, USA 2016
\$87

538 VEGAS ALTAS, ANCESTRAL ROSÉ

EXTREMADURA, SP 2018
\$52

ROSE

559 MONTE RIO, SKULL WINE PINK

LODI, CA, USA 2021
\$55

576 JOLIE-LAIDE, FANUCCHI WOOD ROAS

RUSSIAN RIVER, CA, USA 2016
\$85

558 PIERRE-YVES, COLIN-MOREY

BURGUNDY, FR 2017
\$75

WHITE

654 MOREAU NAUDET, PARGUES

CHABLIS, FR 2014
\$110

743 EDUARDO TORRES, ACOSTA, VERSANTE NORD

SICILY, IT 2017
\$88

786 KOEHLER-RUPRECHT, KABINETT TROCKEN

PFALZ, DE 2019
\$78

711 CLOS SARON, CARTE BLANCHE

SIERRA FOOTHILLS, CA, USA 2015
\$95

RED

201 HERVE SOUHAUT, CLOS DES CESSIEUX

SAINT-JOSEPH, FR 2019
\$120

161 ANTOINE OLIVIER, SANTENAY 1ER CRU

BEAUREPAIRE, FR 2015
\$120

441 DATERRA VITICULTORES, MENCÍA

RIBIERA SCARA, SP 2017
\$79

325 KUTCH, PINOT NOIR

SONOMA, CA, USA 2014
\$110

ZERO PROOF

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

CHERRY LIMEADE \$12
cherry, clubsoda, lime

DIRTY HOT CHOCOLATE \$8
cocoa, milk, espresso

BEER

DRAFTS

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

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

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

CANS

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

**CIGAR CITY BREWING,
JAI ALAI** \$9
7.5% ABV, 12oz

**OXBOW FARMHOUSE,
PALE ALE** \$9
6% ABV, 12oz

**HALF ACRE,
DAISY CUTTER PALE ALE** \$9
5.2% ABV, 12oz