

Classic Cocktails

Sazerac (1850s)	14
<i>Rye, Herbsaint, simple syrup, Peychaud's</i>	
Manhattan (1880s)	14
<i>Bourbon, sweet vermouth, bitters, Luxardo cherry</i>	
Old Fashioned (1880s)	14
<i>Bourbon, bitters, simple syrup, orange peel</i>	
Martini (1890s)	13
<i>Gin, dry vermouth, lemon twist or olive</i>	
Daiquiri (1900)	11
<i>White rum, lime juice, simple syrup</i>	
Sidecar (1910)	12
<i>Cognac, Cointreau, lemon juice</i>	
French 75 (1915)	14
<i>Gin, lemon juice, simple syrup, Champagne</i>	
Pisco Sour (1915)	14
<i>Pisco, lime juice, simple syrup, egg white, bitters</i>	
Aviation (1916)	12
<i>Gin, maraschino liqueur, crème de violette, lemon juice</i>	
Negroni (1919)	12
<i>Gin, Campari, sweet vermouth</i>	
Margarita (1930s)	12
<i>Tequila, lime juice, Cointreau</i>	

Signature Cocktails

The Gold Rush	11
<i>Bourbon, honey syrup, fresh lemon juice</i>	
Smoked Old Fashioned	15
<i>Rye, Angostura bitters, sugar cube, smoke infused</i>	
The Blackberry Bramble	12
<i>Gin, blackberry liqueur, lemon juice, simple syrup, club soda</i>	
Lemon Drop Martini	12
<i>Vodka, fresh lemon juice, a touch of orange liqueur, sugared rim.</i>	
Pineapple Jalapeño Margarita	12
<i>Tequila, pineapple juice, jalapeño, lime juice, agave syrup</i>	

Mocktails

Citrus Fizz	5
<i>A refreshing blend of lemon, orange, and soda water, lightly sweetened with grenadine</i>	
Elderflower Lemon Fizz	6
<i>Elderflower syrup, fresh lemon juice, club soda, and a dash of honey</i>	
Strawberry Basil Lemonade	6
<i>Freshly muddled strawberries and basil blended with tart lemonade, topped with a splash of soda water</i>	

Draft Beer by the Pint

Blue Moon Belgian White	7
Stella Artois	8
Guinness Draught	8
Miller Lite	6
Yuengling Lager	7

Bottled Beer & Cider

Angry Orchard Hard Cider	5
White Claw Hard Seltzer (variety)	5
Bud Light	4
Heineken	5
Michelob Ultra	5
Peroni	5
Bell's Two Hearted Ale	7
Lagunitas IPA	6
Stone IPA	7
Ballast Point Sculpin IPA	8
New Belgium La Folie (sour beer)	12

Sodas & Soft Drinks *(free refills)*

Coke, Diet Coke, Sprite, Root Beer	4
Fresh brewed iced tea / Lemonade	5

circa 1898



Wine Menu



By the glass

House Whites

9

Moscato, White Zinfandel, Pinot Grigio, Chardonnay

House Reds

9

Pinot Noir, Merlot, Cabernet Sauvignon

By the bottle

White

Pazo Señorans Albariño (Spain) 60

Light-bodied, crisp and zesty, with green apple, citrus, and a hint of salinity

9 is Enough Rosato (Spain) 40

Light-bodied, a vibrant rosé with fresh strawberry, cherry, and floral flavors

Domaine de la Perrière Sancerre (France) 90

Medium-bodied, refined and mineral-driven, with grapefruit, lime, and flinty notes

Red

Bogle Vineyards Pinot Noir (US-California) 36

Light-bodied, smooth and fruit-forward, with ripe cherry, raspberry, and subtle oak

Jam Jar Sweet Shiraz (South Africa) 25

Medium-bodied, sweet and fruit-driven, with ripe berry flavors and a velvety finish

El Coto Imaz Reserva (Spain) 60

Medium-bodied, elegant and structured, with dark fruit, tobacco, and earthy tones

Aravail Cabernet Sauvignon (US-California) 70

Full-bodied Cabernet with blackcurrant, cedar, and chocolate

El Coto Rioja Crianza (Spain) 40

Medium-bodied, classic Rioja with red berry, vanilla, and spice notes

Borsao Tres Picos Garnacha (Spain) 50

Medium-bodied, bold and rich, featuring black cherry, plum, and sweet spices

Catena Malbec (Argentina) 50

Full-bodied, smooth and rich, offering blackberry, mocha, and violet notes

Penfolds Bin 28 Kalimna Shiraz (Australia) 100

Full-bodied, bold and spicy, with black cherry, licorice, and pepper

Sparkling

Luc Belaire Rare Brut (France) 70

Light-bodied, fresh and fruity with citrus, green apple, and white flower aromas

Luc Belaire Rare Luxe (France) 90



Medium-bodied, luxurious and creamy, with peach, apricot, and honeysuckle flavors

Veuve Clicquot Brut Yellow Label (France) 180

Medium-bodied, a classic Champagne with vibrant apple, pear, and brioche notes



Starters

<p>French Onion Soup 9 <i>Beef broth, caramelized onions, cognac, topped with house-made toasted bread and melted Swiss & Gruyere cheese.</i></p> <p>Seafood Bisque 14 <i>Shrimp, crab, lobster, and scallops simmered with aromatic herbs, cream, and a touch of sherry.</i></p> <p>Clams Casino 20 <i>A classic preparation of six middleneck clams broiled on the half shell, green pepper, butter, garlic, breadcrumbs, bacon.</i></p> <p>Shrimp Cocktail 18 <i>Six jumbo shrimp, poached and served with a zesty, house-made cocktail sauce and fresh lemon wedges.</i></p> <p>Artisanal Cheese Plate 20 <i>A curated selection of locally sourced cheeses from Valley Milkhouse in Easton and Kutztown Amish Cheese. Accompanied by fresh seasonal fruit, honey, and house-made flatbread.</i></p>	<p>Crab Cake 12 <i>Premium lump crab meat, lightly pan-seared, served with a tangy remoulade sauce.</i></p> <p>Warm Burrata 12 <i>Served over a bed of arugula with a drizzle of balsamic glaze, and house-made flatbread.</i></p> <p>Stuffed Mushrooms  13 <i>Garlic, herbs, breadcrumbs, and creamy cheese, topped with a sprinkle of Parmesan and a hint of truffle oil.</i></p> <p>Stacked Eggplant  14 <i>Golden-fried eggplant layered with mozzarella, finished with a tangy balsamic honey sauce over a bed of arugula.</i></p>
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Salads

<p>House Salad 8 <i>Mixed greens, cherry tomatoes, cucumbers, and red onions, served with your choice of dressing (Balsamic Vinaigrette, Ranch, Italian, Thousand Island, Blue Cheese, Caesar).</i></p> <p>Wedge Salad 12 <i>A crisp wedge of fresh Iceberg lettuce topped with smoky bacon, juicy diced tomatoes, and tangy blue cheese crumbles.</i></p>	<p>Caesar Salad 12 <i>Chopped Romaine lettuce tossed in a creamy Caesar dressing and topped with Parmesan cheese and crunchy house-made croutons.</i></p> <p>Mediterranean Salad 12 <i>Mixed greens tossed with cherry tomatoes, cucumbers, red onions, Kalamata olives, and crumbled feta cheese. Finished with a lemon-herb vinaigrette.</i></p>
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Add-ons to any salad: Grilled Chicken +8, Grilled Salmon +14, Grilled Shrimp +10, Crab Cake +12

Consumer Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Our kitchen uses nuts and nut-based ingredients. While we take precautions, we cannot guarantee that our dishes are free of allergens.

Steaks & Chops


Filet Mignon (4 or 8-ounce)	24 / 48	Chef's Cut Bone-In Ribeye (14 or 20-ounce)	42 / 60
<i>Tender, center-cut beef filet, grilled to your preferred temperature. Choice of starch and vegetable.</i>		<i>A favorite for steak lovers who prefer a juicier, more robust cut. Choice of starch and vegetable.</i>	
Grilled Pork Chop (12-ounce)	28	Grilled Portobello Mushroom Steak 	22
<i>Thick, bone-in pork chop caramelized on the outside, with a juicy and tender center. Served with our mushroom sauce and choice of starch and vegetable.</i>		<i>Grilled, marinated Portobello mushroom cap finished with a drizzle of balsamic reduction. Choice of starch and vegetable.</i>	
Cauliflower Steak 	18		
<i>Thick-cut cauliflower steak, perfectly roasted and chargrilled for a smoky flavor. Choice of starch and vegetable.</i>			

Steakhouse Sauces: Bordelaise, Béarnaise, Mushroom Demi-glace

Seafood

Crab Cakes	24	Grilled Salmon	26
<i>Two premium lump crab cakes, lightly pan-seared, served with a tangy remoulade sauce. Choice of starch and vegetable.</i>		<i>Grilled Atlantic salmon fillet, served with a lemon beurre blanc. Choice of starch and vegetable.</i>	
Lobster Tail (8-ounce)	50	Seared Sea Scallops	36
<i>Maine lobster tail, served with melted butter and a wedge of lemon. Choice of starch and vegetable.</i>		<i>Five tender sea scallops served with a lemon beurre blanc. Choice of starch and vegetable.</i>	

Entrées

Penne alla Vodka 	18	Spaghetti Carbonara	20
<i>Penne pasta tossed in a vodka-infused tomato cream sauce with a touch of garlic and fresh basil. Finished with a sprinkle of parmesan and crushed red pepper flakes.</i>		<i>Al dente spaghetti tossed with crispy pancetta, creamy egg yolk sauce, parmesan cheese, and cracked black pepper.</i>	
Shrimp Scampi	28	Braised Beef Short Ribs	36
<i>Six jumbo shrimp sautéed in a fragrant garlic, white wine, and lemon butter sauce, served over a bed of al dente linguine and finished with fresh parsley and a touch of parmesan.</i>		<i>Slow-braised, tender beef short ribs prepared off the bone with a red wine and rosemary reduction. Choice of starch and vegetable.</i>	
Grilled Lemon Herb Chicken	22	Chicken Piccata with Linguine in Ragù Bianco	24
<i>Grilled chicken breast marinated in a blend of fresh herbs, lemon, and garlic, served with a zesty lemon vinaigrette. Choice of starch and vegetable.</i>		<i>Tender chicken breast, lightly dusted in flour and pan-seared, finished with a bright lemon-caper white wine sauce. Served alongside linguine tossed in a rich and savory white ragù of veal, pork, and aromatics.</i>	

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Starches

Garlic Mashed Potatoes
Potatoes au Gratin
Twice-Baked Potato
Mushroom Risotto
Mac & Cheese
Flatbread

Vegetables

Parmesan Roasted Carrots
Sautéed Garlic Green Beans
Grilled Asparagus with Lemon Zest
Steamed Broccoli with Garlic Butter

Desserts

Crème Brûlée	9	Triple Chocolate Cheesecake	10
<i>Silky vanilla custard with a caramelized sugar crust.</i>		<i>Chocolate cheesecake on a crisp cookie crust, topped with a fresh strawberry garnish.</i>	
Lemon Tart	9	Cinnamon Bun à la Mode	8
<i>A tangy lemon curd in a crisp tart shell, finished with a touch of powdered sugar.</i>		<i>Our house-made signature cinnamon bun served warm, topped with creamy vanilla ice cream and a drizzle of caramel sauce.</i>	

Coffee Menu

Regular or Decaf Coffee	3	<i>Non-Coffee Options</i>	
Espresso (single or double shot)	3 / 4	Hot Chocolate	4
Americano	3	<i>(plain or with marshmallows)</i>	
Cappuccino	4	Black tea	4
Latte	5	<i>(regular or decaf)</i>	
Irish Coffee	9	Green, Peach or Rose teas	4
<i>Coffee with Irish whiskey, sugar, and cream</i>			

Coffee Add-ons

Customize your coffee with our premium +1
flavor syrups: Mocha, Caramel, Amaretto,
Vanilla

After Dinner Drinks

Limoncello	8
Irish Coffee	9
Woodford Reserve (Kentucky Straight Bourbon)	12

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