

SNACKS

Chick Pea Fries & Romesco 5

24-Hour Onion Dip & Chips 5

Fresh Baked Sticky Bun 3

Vanilla Glazed Donuts 3

BeDeviled Eggs 5

APPETIZERS

Za'atar Wings 13
dry-rubbed, yogurt-ranch

Buffalo Wings 13
classic buffalo, blue cheese

Rhode Island Calamari 12
giardiniera vinaigrette, celery, parsley

Brunch Nachos* 14
tortillas, salsa roja & verde, jack cheese, beans, fried egg
add chorizo 3 add grilled chicken 4

ON THE Lighter Side

Mushroom Toast 14
Kennett Sq 'shrooms, ricotta, mushroom vin, sunny egg

House Fish Plate 16
smoked whitefish, smoked tuna salad, house cured grav-
lox, everything crackers, rye, veggie cream cheese

Chopped Salad 12
local greens, shaved veg, olives, feta, oregano vinaigrette
add chicken 4 add shrimp 6

special thanks to our local farmers and purveyors
for the premium ingredients that make your meal

THE FARM AND FISHERMAN TAVERN SUNDAY BRUNCH

Up and At 'Em* 9

2 local eggs anyway, home fries or simple salad, choice of toast

Biscuits & Gravy 14
our pork & sage sausage, buttermilk biscuits

Spinach & Cooper Sharp Omelette 12
home fries or simple salad, choice of toast add bacon 1

Freedom Farm Eggs Benedict* 14
tavern ham, biscuit, hollandaise

Brioche French Toast 13
blueberry rhubarb jam, maple syrup

Chef's Breakfast 22
weekly selections, seasonal bloody mary

Huevos Rancheros* 12
salsa roja & verde, black beans, crispy tortilla

Buttermilk Pancakes 13
maple syrup, choice of bacon or sausage

Chocolate Chip Pancakes 13
peanut butter maple syrup, choice of bacon or sausage

Creole Eggs* 15
grits, shrimp, andouille, poached egg

Coffee AND Juice

Philly Fair Trade Coffee 3

Espresso 3 Cappuccino 5

Fresh Squeezed Orange Juice 5

SANDWICHES

Served with twice-cooked fries or simple green salad

Farmer's Egg Sandwich* 12
scrambled eggs, american, pork roll, arugula, bacon marm

Triple Stacked BLT 12
overnight tomatoes, thick cut bacon, tavern aioli

Crab Cake 15
spicy remoulade, lettuce, overnight tomatoes

The Colonial Burger* 15
grass-fed beef, bacon, caramelized onion, Vermont
cheddar, malt mayo

Cauliflower Panini 12
carrot, arugula, jalapeno, ricotta salata, citrus aioli

Beer Battered Fish 13
iceberg, overnight tomatoes, tartar

Grilled Chicken Panini 13
almond arugula pesto, smoked cheddar, roasted veg

Breakfast Tacos 13
country bacon, scrambled eggs, spuds, salsa verde, queso

Sides

Nueske Bacon 4

Home Fries 3

Crispy Scrapple 4

House-made Breakfast Sausage 5

Toast with Jam and Butter 2
rye, country white, or multi-grain

Seasonal Fruit 7
almond-quinoa granola & greek yogurt

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

GLUTEN FREE

VEGETARIAN