

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

Breakfast Toast 14

Kennett Sq 'shrooms, ricotta, mushroom vin, sunny egg

House Fish Plate 16

smoked whitefish, smoked tuna salad, house made gravlox, 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 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

Jersey Eggs Benedict* 14

tavern ham, biscuit, hollandaise

French Toast 13

bananas foster, 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

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

Sides

Nueske Bacon 4

Home Fries 3

Crispy Scrapple 4

House-made Breakfast Sausage 5

Tavern Ham 4

Toast with Jam and Butter 2

black pepper 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