

THE FARM AND FISHERMAN

special thanks to the local farmers and purveyors that provide premium ingredients for our fabulous fare

GLUTEN FREE
VEGETARIAN

Lunch Menu

Appetizers

- CHIPOTLE BBQ WINGS - honey chipotle bbq, buttermilk ranch 13
- Z'ATAR WINGS - dry-rubbed, yogurt ranch 13
- BUFFALO WINGS - classic buffalo, blue cheese 13
- JERSEY POTATO SKINS - Benton's bacon, jalapeno, herbs, cheese sauce 13
- CHIPS & 24 HOUR ONION DIP - 5
- CHICKPEA FRIES - red pepper romesco 5

- CARAMELIZED CAULIFLOWER - curried mushroom cream 11
- HUMMUS & CHIPS - za'atar, creamy lemon tahini 8
- MUSHROOM TOAST - kenneb sq mushrooms, ricotta, mushroom vinaigrette 12
- BROCCOLI FALAFEL - orzo salad, hummus, za'atar chips, chipotle tahini 12
- GIANT MEATBALL - marinara, creamy lemon ricotta, garlic bread 9
- PEI MUSSELS - chorizo, jalapeno, lager, cilantro 14

Sandwiches

- ALL SANDWICHES SERVED WITH YOUR CHOICE OF TATER TOTS OR SIMPLE GREEN SALAD
- *COLONIAL BURGER - cheddar, caramelized onion, bacon, malt mayo 15
 - FARMER'S CHEESESTEAK - caramelized onion, mushroom, greens, cooper sharp 14
 - TRIPLE STACKED BLT - nueske bacon, jack's tomatoes, iceberg, tavern aioli 12
 - CUBAN - roasted pork, ham, swiss, pickles, mustard 14
 - BLACKENED CHICKEN - pickled onion, arugula, fontina, buttermilk ranch 13
 - CAULIFLOWER PANINI - pickled carrots, jalapenos, ricotta salata, citrus aioli 12
 - GRILLED CHEESE - country white, heirloom tomatoes, basil pesto, cheddar 14
 - EGGPLANT CAPRESE - heirloom tomatoes, mozzarella, basil 14

Salads

- CHOPPED SALAD - feta, shaved veg, olives, oregano vinaigrette 11
- KALE CAESAR SALAD - parmesan, croutons 12
- SALMON SALAD - green beans, peas, frisee, almonds, miso vinaigrette 14
- ADD CHICKEN 4 ADD SHRIMP 5 ADD FALAFEL 3

Daily Omelette

SERVED WITH YOUR CHOICE OF TATER TOTS OR SIMPLE GREEN SALAD
choice of white or multigrain toast 12

Sides

- TATER TOTS - 5
- MAC & CHEESE - 7

Kid's Menu

all kids' meals served with fresh fruit & chocolate chip cookie

- *CHEESEBURGER - 9
- MAC & CHEESE - 8
- GRILLED CHEESE - 8
- RIGATONI w/ MARINARA - 8
- SALMON - 12

Sweets

- CHIPWICH - chocolate chip cookies, vanilla ice cream 5
- GOOEY BUTTER CAKE - sweet brioche, vanilla ice cream 8
- TAVERN CRUNCH BAR - crispy hazelnut chocolate, peanut butter mousse 6
- SALTED CARAMEL SUNDAE FOR 2 - 12
- white chocolate blondie, chocolate covered pretzels, caramel, whipped cream

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

DRAFT BEER

- Yards Love Stout (Nitro) - 6.9% - \$6.5
- Yards Big Hayes-y IPA - 8.7% - \$7.5
- Reading Premium Lager - 4.3% - \$5
- Mainstay Cleat Hitch Dry Hopped Pale Ale - 5.3% - \$6
- Sir Charles Peach Cider - 6.5% - \$8.5
- Flying Fish Tradewinds Tropical Wheat - 5.7% - \$7.5
- Funk Double Citrus Imperial IPA - 8% - \$8
- Sterling Pig This Little Piggy IPA (Amarillo) - 6.5% - \$7.5
- Artifact Ripped & Torn IPA - 7% - \$7.5

BEER IN BOTTLES & CANS

- 2SP 2SPils 6.5
- 2SP Delco Lager 6
- 2SP Pony Boi Craft Light Beer 5
- Allagash White 7
- Athletic Brewing IPA (Non-Alcoholic) 6.5
- Cape May Bog Cranberry Shandy 7
- Cape May Crushin' It Orange IPA 8
- Dogfish 60 Min IPA 6
- Dogfish SeaQuench Ale 6
- Flying Fish Salt & Sea Session Sour 7
- Neshaminy Creek Creekfestbier (16oz) 9
- Neshaminy Creek Croydon Cream Ale (16oz) . 9
- Neshaminy Creek Wayward Wheat (16oz) 9
- New Trail Heliocentric Sherbet Tart Ale (16oz) 9
- Sterling Big Gunz DIPA 10
- Sterling PigLe Cochon Noir Black Lager 7
- Sterling Pig Shoat Pilsner 6
- Sterling Pig Snuffler IPA 6.5
- Tröegs Dreamweaver Wheat Beer 6.5
- Tröegs Lucky Holler Hazy IPA 6.5
- Tröegs Tröegenator Doublebock 7
- Tröegs Perpetual IPA 6
- Vault Bear Hug Nitro Stout 9
- Victory Lager 6
- Victory Golden Monkey 7
- Victory Sour Monkey 7
- Victory Prima Pils 6
- Yards Brawler 6.5
- Yards Philly Pale Ale 6.5

CIDERS/GLUTEN FREE

- Commonwealth Dry Cider 6
- Stone & Key Cherry Pie Cider (16oz) 10
- Stone & Key Pineapple Express Cider (16oz) .. 10
- Wyndridge Rosé Cider 9
- Zero Gravity Little Wolf Pale Ale 9

WINE

BY GLASS AND BOTTLE

SPARKLING

Pol Clement Brut 9/36

WHITE

- Acrobat '15 Pinot Gris (Willamette Valley) 13/52
- DeLoach '18 Chardonnay (Napa) 12/48
- Arona '18 Sauvignon Blanc (Marlborough) 12/48
- Red Newt '17 Riesling (Fingerlakes) 10/40
- Vinum '17 Chenin Blanc/Viognier 11/44
- Maple Springs '19 New Leaf White Blend (PA) 12/48
- Karamoor '18 Sauvignon Blanc (PA) 14/52

ROSÉ

Côte Mas '19 Sud de France 10/40

RED

- Stephen Vincent '14 Pinot Noir (CA) 10/40
- Collier Creek '16 Organic Cabernet (Lodi, CA) 9/24
- Black's Station '17 Malbec 10/40
- Vina Bujanda '18 Tempranillo 12/48
- Karamoor '15 Cab Franc (PA) 13/52
- Golden '17 Pinot Noir (Monterrey, CA) 13/52

COCKTAILS

Summer Sky Sangria...\$10

sauvignon blanc, watermelon, blueberry, citrus, simple syrup

Summertide Margarita...\$11

tequila, watermelon, peach, blueberry, triple sec, citrus

Nectarine Whiskey Sour...\$12

bourbon, campari, green tea, citrus, nectarine / blueberry + basil syrup, peychaud's

Peach Daquiri...\$12

white rum, fresh lime, local peach + mint syrup, angostura bitters

Ask your server about our seasonal house sodas