

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 🌿

ZAATAR 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 🌿

PEI MUSSELS - chorizo, jalapeno, lager, cilantro, grilled bread 14

CRAB CAKE - spicy remoulade, herb aioli 15

BEDEVILED EGGS - bacon, puffed farro, olives 5

🌿 **CARAMELIZED CAULIFLOWER** - curried mushroom cream 12

🌿 **HUMMUS & CHIPS** - zaatar, creamy lemon tahini 8

LOCAL BURRATA - figs, apples, domestic prosciutto, aged balsamic 14

🌿 **MUSHROOM TOAST** - kenneb sq mushrooms, ricotta, mushroom vinaigrette 12

🌿 **BROCCOLI FALAFEL** - orzo salad, hummus, zaatar chips, chipotle tahini 12

GIANT MEATBALL - marinara, creamy lemon ricotta, garlic bread 9

🌿 **CHICKPEA FRIES** - red pepper romesco 5

MINISTRONE - ditalini, parmesan broth, grilled bread 7

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 15

TRIPLE STACKED BLT - nueske bacon, jack's tomatoes, iceberg, tavern aioli 12

CAULIFLOWER PANINI - carrots, jalapeno, ricotta salata, citrus aioli 12

CUBAN - roasted pork, ham, swiss, pickles, mustard 14

BLACKENED CHICKEN - pickled onion, arugula, fontina, buttermilk ranch 13

GRILLED CHEESE - country white, apples, bacon, caramelized onion 14

TUNA MELT - multigrain toast, smoked tuna, tomato, swiss 13

Salads

🌿 **CHOPPED SALAD** - feta, shaved veg, olives, oregano vinaigrette 11

KALE CAESAR SALAD - parmesan, croutons 12

SALMON SALAD - mixed greens, farro, roasted squash & cauliflower, pepitas 14

🌿 **BLOODY BEET SALAD** - yogurt, pan drippings, pistachio 12

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 🌿

*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
- Cape May Tan Limes Mexican Lager - 5% - \$7
- Tonewood Fuego IPA - 6.2% - \$7
- Molly Pitcher Lighter Lager - 4.5% - \$6
- Victory Easy Ringer Lo-Cal IPA - 4.3% - \$6
- Wacker Bohemian Pilsner - 5.1% - \$5.5
- Henniker Sour Flower Ale - 5% - \$7

BEER IN BOTTLES & CANS

- 2SP 2SPils 6.5
- 2SP Delco Lager 6
- 2SP Pony Boi Craft Light Beer (16 oz) 7
- 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 6
- Neshaminy Hidden Champ Schwartz (16oz) .. 10
- Neshaminy Creek Wayward Wheat 6
- New Trail Heliocentric Sherbet Tart Ale (16oz) 10
- 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
- Urban Village Stingy Jack Pumpkin (16oz) ... 10
- Vault Bear Hug Nitro Stout 9
- Victory Festbier 7
- Victory Lager 6
- Victory Golden Monkey 7
- Victory Sour Monkey 7
- Yards Brawler 6.5
- Yards Philly Pale Ale 6.5

CIDERS/GLUTEN FREE

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

WINE

BY GLASS AND BOTTLE

SPARKLING

- Stanford Brut 9/36
- Luchetti Spumante Rosé 15/60

WHITE

- Acrobat '15 Pinot Gris (Willamette Valley) 13/52
- DeLoach '18 Chardonnay (Napa) 12/48
- Arona '18 Sauvignon Blanc (Marlborough) 12/48
- 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

- Toschi '19 Pinot Noir (CA) [draft] 9/32
- Collier Creek '16 Organic Cabernet (Lodi, CA) 10/40
- Stephen Vincent '14 Pinot Noir (CA) 10/40
- Black's Station '17 Malbec 10/40
- Rickshaw '15 Cabernet Sauvignon (CA) 12/48
- Karamoor '15 Cab Franc (PA) 13/52
- Golden '17 Pinot Noir (Monterrey, CA) 13/52
- Campos de Risca '18 Monastrell - Syrah 14/56

COCKTAILS

Johnny Apple Sangria...\$10

tempranillo, laird's apple brandy, apples, citrus, ginger, house cherry, cinammon

Gettin' Figgy With It...\$11

tequila, triple sec, citrus, campari, nocino, luxardo, fig + black pepper syrup

Pear of Spices...\$12

bourbon, amaro, pear + spice syrup, lavender + rosemary, lime, angostura bitters

Tea Trade...\$13

rye whiskey, laird's brandy, drambuie, lemon, tea + ginger syrup, angostura bitters