

THE FARM AND FISHERMAN

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

GLUTEN FREE
VEGETARIAN

Appetizers

- BEDEVILED EGGS** - bacon, puffed farro, olives 5
- LOCAL BURRATA** - figs, domestic prosciutto, aged balsamic, griddled bread 13
- CHIPOTLE BBQ WINGS** - honey chipotle bbq, buttermilk ranch 13
- ZÁATAR WINGS** - dry-rubbed, yogurt ranch 13
- BUFFALO WINGS** - classic buffalo, blue cheese 13
- CARAMELIZED CAULIFLOWER** - curry mushroom cream sauce 11
- JERSEY POTATO SKINS** - Benton's bacon, jalapeno, herbs, cheese sauce 13
- OUR DAILY CHEESE** - 3 local cheeses, fruit, pickles, crisps & crackers 17
- PEI MUSSELS** - chorizo, jalapeno, lager, cilantro, grilled bread 14
- CHIPS & 24 HOUR ONION DIP** - 5
- HUMMUS & CHIPS** - za'atar, creamy lemon tahini 8
- MUSHROOM TOAST** - kennebec mushrooms, ricotta, mushroom vinaigrette 12
- BROCCOLI FALAFEL** - lentil salad, hummus, za'atar chips, tahini 12
- CRAB CAKE** - spicy remoulade, herb aioli 15
- GIANT MEATBALL** - marinara, creamy lemon ricotta, garlic bread 9
- CHICKPEA FRIES** - red pepper romesco 5
- TAVERN PRETZEL** - bacon marmalade, sriracha wiz, spicy mustard, pickles 9
- MINISTRONE** - ditalini, parmesan broth, grilled bread 7

Salads

- CHOPPED SALAD** - feta, shaved veg, olives, oregano vin 11
- KALE CAESAR SALAD** - parmesan, croutons 12
- BLOODY BEET SALAD** - yogurt, pan drippings, pistachio 12
- ADD CHICKEN 4 ADD SHRIMP 5 ADD FALAFEL 3

Entrees

- JERK CHICKEN** - curried lentils, house pickled veg 25
- PAN ROASTED ATLANTIC COD** - crispy smashed potatoes, garlic greens, citrus aioli 25
- RIGATONI BOLOGNESE** - beef short rib, pork sofrito, parmesan 22
- KALE PESTO PASTA** - gemelli, herbed ricotta 18
- *PAN SEARED ATLANTIC SALMON** - mixed greens, roasted squash & cauliflower, farro, pepitas 25
- PORK SCHNITZEL** - brown butter spaetzle, greens, chorizo gravy 23

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's bacon, Jack's tomatoes, iceberg, tavern aioli 12
- CUBANO** - roast pork, ham, swiss, pickles, mustard 14
- PULLED BBQ BRISKET** - house bbq, slaw, avocado 14
- BLACKENED CHICKEN** - pickled onion, arugula, fontina, buttermilk ranch 13
- GRILLED CHEESE** - country white, cheddar, apples, bacon, caramelized onion 14
- CAULIFLOWER PANINI** - pickled carrots, jalapenos, ricotta salata, citrus aioli 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** - 9

*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

Yuengling Lager - 4.5% - \$4

Yards Big Hayes-y IPA - 8.7% - \$7.5

Cape May Tan Limes Mexican Lager - 5% - \$7

Tonewood Fuego IPA - 6.2% - \$7

Lancaster Brewing Shoo Fly Pie Porter - 6.2% - \$7

Victory Easy Ringer Lo-Cal IPA - 4.3% - \$6

Wacker Bohemian Pilsner - 5.1% - \$5.5

Henniker Sour Flower Ale - 5% - \$7

Neshaminy Creek Neshaminator Doppelbock - 8.5% - \$8

BEER IN BOTTLES & CANS

2SP 2SPils	6.5
2SP Delco Lager	6
2SP Pony Boi Craft Light Beer (16 oz)	7
Athletic Brewing IPA (Non-Alcoholic)	6.5
Cape May Bog Cranberry Shandy	7
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 Pig Le Cochon Noir Black Lager	7
Sterling Pig Shoaat Pilsner	6
Sterling Pig Snuffler IPA	6.5
Sterling The Gourdfather Imperial Pumpkin	10
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 Merry Monkey Belgian Strong	8
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
Zero Gravity Little Wolf Pale Ale	9

WINE

BY GLASS AND BOTTLE

SPARKLING

Stanford Brut	9/36
Ca del Sarto Prosecco	11/44
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
Maple Springs '19 New Leaf White Blend (PA)	12/48
Lamoreaux Landing '17 Riesling (Finger Lakes)	13/52

ROSÉ

Côté Mas '19 Sud de France	10/40
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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
Rickshaw '15 Cabernet Sauvignon (CA)	12/48
Golden '17 Pinot Noir (Monterrey, CA)	13/52
Campos de Risca '18 Monastrell - Syrah	14/56

COCKTAILS

Johnny Apple Sangria...\$10

cab franc, overholt rye, apples, citrus, ginger, house cherry, cinnamon

Figgy Margarita...\$11

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

Grapple of My Eye...\$11

laird's brandy, concord + apple reduction, lemon, chamomile essence, brut

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

Cran-Cider Mojito...\$13

spiced rum, cider syrup, cranberry, lemon, ginger root, mint, angostura, soda

ask your server about our house made seasonal sodas