

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

ZA'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

BEDEVILED EGGS - bacon, puffed farro, olives 5

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

CARAMELIZED CAULIFLOWER - curried mushroom cream 12

HUMMUS & CHIPS - za'atar, creamy lemon tahini 8

LOCAL BURRATA - crispy brussels, cran-pomegranate glaze, hazelnuts, griddled bread 14

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

BROCCOLI FALAFEL - orzo salad, hummus, za'atar chips, chipotle tahini 12

CHICKPEA FRIES - red pepper romesco 5

CRAB CAKE - spicy remoulade, herb aioli 15

Sandwiches

ALL SANDWICHES SERVED WITH YOUR CHOICE OF TATER TOTS OR SIMPLE GREEN SALAD (EXCEPT TACOS)

***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

PULLED BBQ BRISKET - house bbq, slaw, avocado 14

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

FISH TACOS - beer battered pollock, avocado, chipotle mayo 14

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

- Sly Fox O'Reilly Irish Stout (Nitro) - 3.6% - \$6
- Cape May IPA (Nitro) - 6.3% - \$6.5
- Reading Premium Lager - 4.5% - \$5
- Cape May Tan Limes Mexican Lager - 5% - \$7
- Sterling Pig This Little Piggy Centennial IPA - 7% - \$7.5
- New Trail Moonlit Imperial Stout - 9.1% - \$8
- Victory Easy Ringer Lo-Cal IPA - 4.3% - \$6
- Lone Eagle Incognito Dark Ale - 6.5% - \$7.5
- Yuengling Hershey Porter - 4.7% - \$8
- Neshaminy Creek Neshaminator Doppelbock - 8.5% - \$8
- Cape May Mop Water Spiced Ale - 7.3% - \$7
- Ship Bottom Donut Cider - 5.5% - \$8

BEER IN BOTTLES & CANS

- Allagash 7
- 2SP 2SPils 6.5
- 2SP Delco Lager 6
- 2SP Pony Boi Craft Light Beer (16 oz) 7
- Athletic Brewing IPA (Non-Alcoholic) 6.5
- 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 Shoat 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
- Victory Festbier 7
- Victory Lager 6
- Victory Golden Monkey 7
- Victory Merry Monkey Belgian Strong 8
- Victory Sour Monkey 7
- Victory Prima Pils 6
- 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
- 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
- Vinum '17 Chenin Blanc/Viognier 11/44
- Maple Springs '19 New Leaf White Blend (PA) 12/48
- Matic '19 Organic Pinot Gris (Slovenia) 13/52
- Lamoreaux Landing '17 Riesling (Finger Lakes) 13/52

ROSÉ

- Côte Mas '19 Sud de France 10/40

RED

- Stephen Vincent '14 Pinot Noir (CA) 10/40
- LA Cetto '17 Petite Syrah (Guadalupe Vy, MX) . 11/44
- Rickshaw '15 Cabernet Sauvignon (CA) 12/48
- Golden '17 Pinot Noir (Monterrey, CA) 13/52
- Juan Benegas '18 Malbec (Argentina) 13/52
- Campos de Risca '18 Monastrell - Syrah 14/56

COCKTAILS

Figgy Margarita...\$11

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

Pear of Spices...\$12

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

Honey Om...\$13

barr hill gin, lemon, honey + herb syrup, angostura

Cran-Cider Mojito...\$13

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

Ask your server about our seasonal house sodas