

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** - crispy brussels, cran-pomegranate sauce, hazelnuts, 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
- PEI MUSSELS** - chorizo, lager, jalapeno, cilantro, grilled bread 14
- CHIPS & 24 HOUR ONION DIP** - 5
- HUMMUS & CHIPS** - zaatar, creamy lemon tahini 8
- MUSHROOM TOAST** - kennebec mushrooms, ricotta, mushroom vinaigrette 12
- BROCCOLI FALAFEL** - lentil salad, hummus, zaatar chips, tahini 12
- CHICKPEA FRIES** - red pepper romesco 5
- CRAB CAKE** - spicy remoulade, herb aioli 15
- MINISTRONE** - ditalini, parmesan broth, grilled bread 7
- OUR DAILY CHEESE** - 3 local cheeses, fruit, pickles, crisps & crackers 17

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

Sides

- TATER TOTS** - 5
- MAC & CHEESE** - 7

Entrees

- *PAN ROASTED ATLANTIC COD** - crispy smashed potatoes, garlic greens, citrus aioli 25
- RIGATONI BOLOGNESE** - beef short rib, pork soffrito, parmesan 22
- KALE PESTO PASTA** - gemelli, herbed ricotta 18
- *PAN SEARED ATLANTIC SALMON** - mixed greens, roasted squash & cauliflower, farro, pepitas 25

Sandwiches

- *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
- *INDUSTRIAL BURGER** - cheddar, onion jam, tavern sauce 12
- 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
- FISH TACOS** - beer battered pollock, avocado, slaw, chipotle mayo 14

*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
Cape May Coffee Stout	8
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 Prima Pils	6
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
Wynridge Rose Cider	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
Matic '19 Organic Pinot Gris (Slovenia)	13/52
Lamoreaux Landing '17 Riesling (Finger Lakes)	13/52

ROSÉ

Côté Mas '19 Sud de France	10/40
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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 (Spain)	14/56

COCKTAILS

Figgy Margarita...\$11

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

Flight of the Concord...\$13

rye, concord grape reduction, lemon, vermont maple syrup, angostura bitters

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 bitters

Cran-Cider Mojito...\$13

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

Gingerbread Old Fashioned...\$14

basil hayden's, gingerbread syrup, house boozy cherry, candied citrus