

THE FARM AND FISHERMAN

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

GLUTEN FREE
VEGETARIAN

Appetizers

- LOCAL BURRATA** - crispy brussels, cran-pomegranate sauce, hazelnuts, griddled bread 13
- CHIPOTLE BBQ WINGS** - honey chipotle bbq, buttermilk ranch 13
- ZA'ATAR WINGS** - dry-rubbed, yogurt ranch 13
- BUFFALO WINGS** - classic buffalo, blue cheese 13
- GOCHUJANG WINGS** - korean chile sauce, blue cheese 13
- CARAMELIZED CAULIFLOWER** - curry mushroom cream sauce 11
- JERSEY POTATO SKINS** - Benton's bacon, jalapeno, herbs, cheese sauce 13
- GIANT MEATBALL** - house marinara, lemon ricotta, garlic bread 9
- CHIPS & 24 HOUR ONION DIP** - 5
- HUMMUS & CHIPS** - za'atar, creamy lemon tahini 6
- MUSHROOM TOAST** - kennet sq mushrooms, ricotta, mushroom vinaigrette 12
- BROCCOLI FALAFEL** - quinoa & bulgur salad, hummus, za'atar chips, tahini 12
- CHICKPEA FRIES** - red pepper romesco 5
- PEI MUSSELS** - chorizo, lager, jalapenos, cilantro, grilled bread 14
- OUR DAILY CHEESE** - 3 local cheeses, nuts, fruit, crisps & crackers 17
- TAVERN PRETZEL** - spicy mustard, bacon marmalade, sriracha wiz 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

Sides

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

Entrees

- CRAB CAKES** - mashed potatoes, roasted broccolini 28
- CHICKEN TAGINE** - couscous, chickpeas, olives, moroccan spices 25
- *PAN ROASTED ATLANTIC COD** - crispy smashed potatoes, garlic greens, citrus aioli 25
- RIGATONI BOLOGNESE** - beef short rib, pork sofrito, parmesan 22
- CREAMY MUSHROOM PASTA** - Kennet Sq mushrooms, kale, shiitake "bacon" 18
- *PAN SEARED ATLANTIC SALMON** - teriyaki glaze, rice & quinoa, roasted broccoli, toasted almonds, sesame seeds 25
- PORK SCHNITZEL** - farmer's cheese spaetzle, greens, chorizo gravy 23

Sandwiches

- *COLONIAL BURGER** - cheddar, caramelized onion, bacon, malt mayo 15
- *MUSHROOM SWISS BURGER** - Kennett Sq mushrooms, swiss 14
- FARMER'S CHEESESTEAK** - caramelized onion, mushroom, greens, cooper sharp 15
- BLACKENED CHICKEN** - pickled onion, arugula, fontina, buttermilk ranch 13
- TRIPLE STACKED BLT** - nueske bacon, jack's tomatoes, iceberg, tavern aioli 12
- GRILLED CHEESE** - country white, cheddar, ham 12
- CUBANO** - roast pork, ham, swiss, pickles, mustard 14
- CAULIFLOWER PANINI** - pickled carrots, jalapenos, ricotta salata, citrus aioli 12
- *INDUSTRIAL BURGER** - cheddar, onion jam, tavern sauce 12
- HOT ROAST BEEF** - roasted red peppers, provolone, horseradish aioli 14
- FRIED CHICKEN** - honey mustard, green leaf lettuce, pickles 14
- FISH TACOS** - avocado, slaw, cilantro, 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
Wacker Bohemian Pilsner - 4.5% - \$7
2SP Skyliner DIPA - 7.6% - \$7.5
Troegs Blood Orange Tart Ale - 4.5% - \$8
Evil Genius Stacy's Mom IPA - 7.5% - \$6.5
Lone Eagle Incognito Dark Ale - 6.5% - \$7.5
Yuengling Lager - 4.4% - \$4
Yuengling Hershey Porter - 4.7% - \$8
Neshaminy Creek Neshaminator Doppelbock - 8.5% - \$8
Ship Bottom Donut Cider - 5.5% - \$8
Cape May Mopwater Spiced Ale - 7.3% - \$7
New Trail Moonlit Imperial Stout - 9.1% - \$8

BEER IN BOTTLES & CANS

Allagash	7
Axe & Arrow Moe Jarkle PB&J Sour (16 oz)	9.5
Axe & Arrow Orange Fluff Sour (16 oz)	9.5
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
Cape May Devil's Reach Belgian Strong	8
Cape May Snag & Drop Imperial IPA (16 oz)	12
Dogfish 60 Minute IPA	6
Dogfish SeaQuench Ale	6
Evil Genius Sorry Not Sorry Peach IPA	7.5
Flying Fish Salt & Ski Session Sour	7
Lone Eagle Maiden Flight DIPA	10
Neshaminy Creek Creekfestbier (16oz)	9
Neshaminy Hidden Champ Schwartz (16oz)	10
Neshaminy Creek Wayward Wheat	6
Pabst Blue Ribbon (16oz)	3.5
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 Tröegenator Doublebock	7
Tröegs Perpetual IPA	6
Urban Village Stingy Jack Pumpkin (16oz)	10
Victory Festbier	7
Victory Lager	6
Victory Prima Pils	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

Sir Charles Strawberry Valkyrie Cider	8
Sir Charles Cosmonaut Cranberry Cider (16oz)	9
Stone & Key Pineapple Express Cider (16oz)	10
Wyndridge Rose Cider	9

WINE

BY GLASS AND BOTTLE

SPARKLING

Stanford Brut	9/36
Biutiful Cava Brut Nature	10/40
Biutiful Cava Brut Rosé	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
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
Ocnautic '18 Cabernet Sauvignon (CA)	11/44
Rickshaw '15 Cabernet Sauvignon (CA)	12/48
Golden '17 Pinot Noir (Monterrey, CA)	13/52
Campos de Risca '18 Monastrell - Syrah (Spain)	14/56

SIGNATURE COCKTAILS

Pear Margarita...\$11

tequila, triple sec, citrus, spiced pear syrup, St. Elder
contains nuts

Blood Orange Negroni...\$13

tanqueray, campari, sweet vermouth

Tavern Manhattan...\$14

rye, sweet vermouth, bitters, boozy cherry

Lavender Lemontini...\$13

vodka, lavender lemon syrup, lemon, bitters

Rosemary Whiskey Sour...\$12

bourbon, rosemary cinnamon syrup, citrus, vanilla