

# DINNER MENU

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*Do you have any dietary restrictions?  
Please let your server know!*

## STARTERS

### SEPTEMBER FARM CHEESE CURD OF THE WEEK

served with ranch & marinara 13.

### PUB PRETZELS

ale mustard, cheese sauce 14.

### TRUFFLE FRIES

truffle oil & parmesan topped crispy  
fries served with dill aioli 14.

### WINGS

buffalo, garlic parmesan, bbq or sweet  
& spicy bee sting sauce 6/12. 12/19.

### BREADED CHICKEN TENDERS

served with your choice of buffalo, garlic  
parmesan or bbq sauce for dipping 4/10. 8/18.

### COCONUT SHRIMP

coconut battered shrimp, citrus glaze 14.

### HUMMUS

house made hummus topped with tomato,  
olives, cucumber & feta cheese served with  
pita wedges 14.

### CHEESESTEAK EGG ROLLS

served with spicy tomato jam 12.

### TOM'S TOTS

old bay, cheese, bacon & crispy onions  
topped crispy tater tots 14.

### CHILI TOTS

chili & cheese topped crispy tater tots 14.

### TED'S TOTS

cheese sauce, brisket & pickled onions  
topped crispy tater tots 14.

### CRAB DIP STUFFED PRETZEL BUN

crab dip filled warm pretzel bun bowl, topped  
with cheese served with tortilla chips 18.

### BAKED GOAT CHEESE

goat cheese, kalamata olives, sundried  
tomatoes & marinara baked in a skillet served  
with warm naan 16.

### SMOKED CHICKEN NACHOS

smoked sofrito chicken, cheese sauce, pico  
de gallo, avocado creme, roasted red pepper  
jam, tajin, corn tortillas 14.

## SOUP & SALAD

### SMOKED BRISKET CHILI

Served in a hot crock with melted cheese 7.

### CHICKEN JALAPENO CHEDDAR SOUP

topped with cheese & a pickled jalapeno cup/6. bowl/9.

### FRENCH ONION SOUP

caramelized onions in a rich & flavorful beef broth,  
served in a small crock, topped with house made  
croutons and melted provolone & gruyere 8.

### SOUP DU JOUR

ask your server for our daily specials mp.

### HOUSE SALAD

mixed greens, cucumber, carrots, onions,  
tomatoes, choice of dressing 13.

### CAESAR SALAD

romaine lettuce, parmesan cheese, croutons, caesar  
dressing 14.

### HONEYBROOK SALAD

mixed greens, candied walnuts, dried cranberries,  
goat cheese, apples, honey apple vinaigrette 15.

### EGGPLANT CAPRESE

grilled eggplant layered with fresh tomato & mozzarella  
over an avocado puree, garnished with roasted red &  
yellow pepper jams and balsamic glaze 18.

### SOUTHWEST SALAD

chopped romaine, black beans, corn, avocado, red &  
green bell peppers, pico, shredded cheddar cheese,  
pickled jalapenos, crushed tortillas, tajin lime dressing 16.

### COCONUT MOJITO MANDARIN SALAD

spring mix, mandarin oranges, pomegranate seeds,  
pineapples, asian slaw, toasted coconut, cashews,  
sesame sticks, coconut-mint mojito dressing 18.

**Add Protein to your salad:** grilled chicken 6.  
grilled salmon 12. shrimp 12. breaded chicken 8.  
filet tips 18. or veggie burger 8.





## BUILD YOUR OWN ENTREE

choose your protein, sauce & two sides

### PROTEIN:

pan seared salmon 28.  
half rack pork ribs 32.  
crabcakes mp.  
6oz filet mignon 32.  
airline chicken 24.  
shrimp 26.

### SAUCE:

maple bacon bbq  
red wine demi-glace  
spanish sofrito (tomato & pepper)  
lemon butter bearnaise  
cowboy butter  
chimichurri

### SIGNATURE SIDES

side house salad  
side caesar salad  
roasted garlic mashed potatoes  
sauteed broccoli  
basmati rice  
french fries

### PREMIUM SIDES

sauteed summer squash & tomatoes 2.  
spanish rice & beans 2.  
seasonal risotto 3.  
side honeybrook salad 2.



## PASTA & DINNER BOWLS

substitute any pasta for spaghetti squash for 2.

### COCONUT LIME CURRY CHICKEN BOWL

basmati rice, yellow coconut lime chicken curry, summer squash, peppers & mushrooms 26.

### COCONUT LIME CURRY VEGETABLE BOWL

basmati rice, yellow coconut lime curry, summer squash, peppers & mushrooms 26.

### SESAME SEARED TUNA POKE BOWL

sesame seared ahi tuna over basmati rice, pickled onions, asian slaw, avocado, edamame, cucumber, ponzu sauce, honey-sriracha aioli 28.

### SPANISH SOFRITO STEAK TIPS

filet tips simmered in a tomato & pepper sauce, served over rice & beans 28.

### SHRIMP & TOMATO LINGUINE

shrimp, cherry tomatoes, onions, garlic & spinach sauteed in a white wine butter sauce + side salad 26.

### HONEYBROOK MAC

famous house made cheese sauce with penne, smoked brisket, crispy onions + side salad 24.

### COCONUT SHRIMP SPAGHETTI SQUASH ALFREDO

spaghetti squash tossed in a coconut-goat cheese sauce with shrimp & toasted coconut + side salad 26.

### CHICKEN PUTTANESCA LINGUINE

pan seared diced chicken & linguine in a tomato sauce with olives, capers & herbs + side salad 24.

## PUB FARES

### KENNETT SQUARE BURGER

8oz angus beef patty, mushrooms, grilled onions, swiss cheese on a brioche bun + choice of side 19.

### RODEO BURGER

8oz angus beef patty, onion ring, bacon, cheddar cheese, bbq sauce on a brioche bun + choice of side 18.

### GREENSIDE BURGER

8oz angus beef patty, your choice of American, cheddar, provolone, smoked gouda or gruyere cheese, lettuce, tomato, onion, with our signature sauce on a brioche bun + choice of side 18.

### EAGLE BURGER

8oz angus beef patty topped with gruyere, bacon, caramelized onions, lettuce, tomato, roasted garlic-horseradish aioli on a brioche bun + choice of side 19.

### BIRDIE BURGER

6oz southwest chicken burger topped with smoked gouda, bacon, lettuce, tomato, pickled onion, honey sriracha aioli + choice of side 18.

### BLACK BEAN BURGER

black bean burger with pico, avocado, lettuce, tomato + choice of side 18.

### FISH & CHIPS

beer battered cod, crispy french fries, coleslaw 20.

### CHEESESTEAK

choice of beef or chicken, fried onions & american cheese on an amoroso roll + choice of side 18.

### SIDES

French Fries 4.	Side Honeybrook Salad 6.
Side House Salad 5.	Onion Rings 6.
Coleslaw 3.	Truffle Fries 6.
Side Caesar Salad 5.	Tater Tots 6.

*Consuming raw or uncooked food may increase risk of foodborne illness. March 18, 2024*