



DINNER MENU



STARTERS

SEPTEMBER FARM CHEESE CURD OF THE WEEK

served with ranch & marinara 13.

PUB PRETZELS

ale mustard, cheese sauce 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 OR FRIES

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

TED'S TOTS OR FRIES

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

SMOKED CHICKEN NACHOS

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

RIBS

slow roasted, center cut pork ribs, served with your choice of sauce: house maple bacon barbecue sauce, buffalo sauce, or garlic parmesan 14.

SOUP & SALAD

SMOKED BRISKET CHILI

Served in a hot crock with melted cheese 7.

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, tatin lime dressing 16.

Add Protein to your salad: grilled chicken 6.
grilled salmon 12. shrimp 12. breaded chicken 8.
veggie burger 8.



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



BUILD YOUR OWN ENTREE

choose your protein, sauce & two sides

PROTEIN:

pan seared salmon 28.
12oz ribeye 36.
french breasted chicken 22.
shrimp 26.

SAUCE:

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

SIGNATURE SIDES

side house salad
side caesar salad
roasted garlic mashed potatoes
sauteed broccoli
basmati rice
handcut 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 24.

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 CHICKEN BOWL

simmered in a tomato & pepper sauce, served over rice & beans 26.

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.

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

PUB FARES

substitute any burger for a black bean burger

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.

FISH & CHIPS

beer battered cod, hand cut french fries, coleslaw 20.

CHEESESTEAK

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

SIDES

Handcut Fries 6.	Side Honeybrook Salad 6.
Side House Salad 5.	Onion Rings 6.
Coleslaw 3.	Truffle Fries 10.
Side Caesar Salad 5.	Tater Tots 6.