



## STARTERS

### *Cream of Mushroom Soup*

Umami croutons & scallion oil cup-4 bowl-6

### *Smoked Brisket Chili*

Scallions & cheddar cheese skillet-5

### *Beer Battered Pickles*

House made pickles, remoulade sauce 8

### *Scotch Egg*

Hardboiled locally sourced egg wrapped in sausage, breaded and fried. Served with Dijon aioli 5

### *Tom's Fries*

Beer battered spiral cut fries, house made bacon, cheddar cheese, old bay seasoning, scallions 12

### *Oyster Toast*

Blue Point Oysters, slab bacon, anchovy butter, Dijon aioli, caramelized onion, chili oil, toasted house bread 11

### *Coconut Shrimp*

Coconut crusted shrimp, coconut cream sauce, chili garlic aioli 12

### *Fish Tacos*

Corn & poblano relish, chipotle ranch, shredded romaine, beer battered cod 12

### *Crab Dip*

House made bread, roasted red peppers, olives 13

### *"Philly" Cheese-Steak Eggroll*

Black Angus beef, caramelized onion, provolone, spicy ketchup 12

### *Ricotta Gnocchi Bolognese*

Angus beef, tomato gravy, Pecorino cheese 8

### *Hand Breaded Chicken Tenders*

Choice of Sauce- garlic & herb, Sriracha garlic, roasted poblano, bee sting, BBQ, hot or mild  
6 piece for \$10 8 piece for \$12

### *Chicken Wings*

Choice of Sauce- garlic & herb, Sriracha garlic, roasted poblano, bee sting, BBQ, hot or mild  
6 piece for \$12 8 piece for \$14

### *Barley Bowl*

Lemon & thyme barley, honey roasted root vegetables, brussels sprouts, tomatoes, smoked ham, arugula pesto 10

### *Eggplant Roulade*

Breaded eggplant, ricotta, mozzarella, tomato gravy, Pecorino cheese 8

### *Warm Brussels Sprout Salad*

Roasted butternut squash, drunken cranberries, pumpkin seeds, pecorino cheese, miso dressing, baby kale 12

### *Romaine Wedge Salad*

Bacon, shaved Bermuda onion, blue cheese, grape tomato, creamy blue cheese dressing 12

### *The Honeybrook*

Apples, feta, candied walnuts, dried cranberries, with citrus cranberry vinaigrette served over Spring Mix Greens 12

Add On To Any Salad- Chicken, Chicken Salad, Tofu, Shrimp, Salmon or Steak

## BURGERS

SERVED WITH BRIOCHE ROLL, LETTUCE, TOMATO & ONION

### *Angus Burger*

add cheese for \$1 11

### *Mikey D's Burger*

Angus burger, smoked brisket, bacon, aged cheddar & ancho BBQ sauce 14

### *Kennett Square*

Angus burger, Swiss cheese, sauteed mushrooms & onions 13

### *Veggie Burger*

Chick peas, barley, carrots, mushrooms, scallions, celery, caramelized onions, aged cheddar, ancho BBQ 12

## SANDWICHES

### *Ted's Dip*

Angus ribeye sliced thin, horseradish & chive havarti, au jus, Amoroso roll 14

### *Cheesesteak*

Angus beef, American cheese, cheese sauce, caramelized onion, pickled hot peppers, Amoroso roll 14

### *BBQ Pork*

Apple wood smoked pulled pork, coleslaw, fried leeks & roasted poblano BBQ sauce on a brioche roll 13

### *Chicken Salad*

Bacon, drunken cranberries, tomatoes, lettuce, sliced marble rye 13

### *Breaded Chicken PO- BOY*

Lettuce, tomatoes, pickles, remoulade, Amoroso roll 13

### *Turkey Fig Panini*

Roasted turkey, provolone cheese, caramelized onion, fig jam 13

### *Cuban Panini*

Apple wood smoked pork & ham, Swiss cheese, Dijon aioli, spicy pickles 13

### *Smoked Brisket Panini*

Provolone, pesto, caramelized onion 14

### *Eggplant Panini*

Arugula pesto, sundried tomato ricotta, provolone 11

## FLATBREADS

### *BBQ Chicken*

Bacon, cheddar cheese, caramelized onion 14

### *Shrimp Scampi*

Garlic oil, provolone, bacon, roasted red peppers & Pecorino 15

### *Meat Lovers*

Smoked ham, bacon, sausage, pepperoni, tomato gravy, mozzarella 15

### *Broccoli & Ham*

Garlic oil, ricotta, provolone 14

### *Garden*

Broccoli, olives, mushrooms, roasted red peppers, caramelized onion, provolone, feta, garlic oil 14

## ENTREES

### *Fish & Chips*

Yuengling- battered cod, french fries, coleslaw, tartar sauce 18

### *Chicken Chesapeake*

Coleman Farms all natural chicken breast, lump crab meat, Boursin cheese, lemon-thyme barley, roasted root vegetables 18

### *Ribeye Steak*

Grilled 12 oz. ribeye, mushroom & smoked bacon ragout sauce, crispy fingerling potatoes 25

### *Shrimp Carbonara*

Sun dried tomatoes, bacon, cream, pecorino, white wine, peas, fried egg yolk 19

### *Butternut Agnolotti*

Sage oil, brown butter, ricotta, winter succotash, pumpkin seeds 18

### *Blackened Chicken*

Coleman Farms all natural chicken breast, orange maple glaze, baked Amish lima beans, skillet corn bread 17

### *Smoked BBQ Trio*

1/4# Angus Brisket, Local Pork & All Natural Chicken, served with Poblano BBQ, baked Amish lima beans, skillet corn bread & coleslaw \$25

### *Shepard's Pie*

Ground lamb, carrots, peas topped with whipped potatoes 18

### *Pan Roasted Flounder*

Chardonnay & caper butter sauce, served with whipped potatoes & broccoli 18

### *Brisket Gnocchi*

Smoked brisket, mushroom cream sauce, sun dried tomatoes, ricotta gnocchi 20

### *Vegan Spicy Thai Peanut*

Rice noodles, broccoli, peppers, cabbage, carrots, scallions, peanuts, coconut broth 16