



MENU

SHARED PLATES

FRIED MOZZARELLA

\$13.00

Four hand-breaded mozzarella wedges with house marinara.

GARLIC CHIPS

\$7.00

Crispy fried potato chips, garlic & herb seasoned, served with a creamy French onion dill dip.

MARYLAND CRAB DIP

\$15.00

Old Bay, cream cheese, crab meat, and cheddar jack cheese. Paired with toasted naan bread.

CHARCUTERIE BOARD

\$20.00

Smoked gouda, NY white cheddar, red wine salami, prosciutto, castelvetro olives, grapes, whole grain mustard, and crackers.

PRETZEL BITES

\$11.00

Fried mini pretzels served with our Vidal Blanc wine white cheddar cheese sauce.

CHICKEN WINGS* 3 OPTIONS

\$15.00

Eight hand-battered fried jumbo wings. Options: butter garlic parmesan, hot ranch, BBQ dry-rub. *NO SPLITTING

CAPRESE TOAST

\$12.00

Grilled focaccia topped with fresh burrata, roasted tomatoes, basil pesto, and a balsamic glaze.

SPINACH ARTICHOKE DIP

\$12.00

Spinach, artichokes, cream cheese, and fresh lemon topped with parmesan. Paired with toasted naan bread.

SMALL PLATES

BURNT ENDS MAC*

\$16.50

Cavatappi tossed in a smoked gouda cheese sauce and topped with house-smoked brisket burnt ends, apple wine BBQ, and crispy onions.

SALMON MUSHROOM RISOTTO*

\$18.00

Pan-seared salmon over wild mushroom risotto served with a creamy dill drizzle.

BLACKENED CHICKEN ALFREDO*

\$14.50

Blackened Cajun chicken paired with a creamy house-made Alfredo sauce over penne pasta.

ITALIAN SAUSAGE BOLOGNAISE*

\$16.50

A sweet crumbled Italian sausage red sauce Bolognese over penne pasta.

SERVED WITH A FRESH DINNER ROLL - ADD A CUP OF SOUP FOR \$5.00

SANDWICHES

ANGUS BURGER*

\$16.00

Half-pound Angus beef burger, grilled to your liking, with lettuce, tomato, and choice of American, smoked gouda, or provolone on a fresh toasted bun.

PUB CHICKEN*

\$16.00

Crispy fried chicken breast topped with pulled bacon, pickles, pub sauce, and smoked gouda on a toasted pretzel bun.

PORTOBELLO MELT

\$14.00

Grilled portobello mushroom, topped with whipped feta and roasted red peppers on toasted sourdough.

NASHVILLE HOT CHICKEN*

\$16.00

A spicy hot dry-rub Nashville-style grilled chicken breast with tomato and lettuce. On a fresh toasted bun.

BLACK GARLIC PHILLY STEAK*

\$16.00

Black garlic teriyaki shaved ribeye smoked in-house with onions, bell peppers, and provolone. On a fresh toasted hoagie bun.

**SERVED WITH CHOICE OF FRESH CUT FRIES, GARLIC CHIPS, SIDE SALAD, OR CUP OF SOUP(\$3)
SUBSTITUTE A GLUTEN FREE BURGER BUN FOR ANY SANDWICH FOR (\$4)**

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.



MENU

WOOD-FIRED PIZZAS

GF/V CAULIFLOWER CRUST MAY BE SUBSTITUTED ON ANY PIZZA FOR (+\$6.00)

BRUSSELS SPROUTS & BACON* \$16.00

Garlic oil with roasted Brussels sprouts, pulled bacon, shredded parmesan, and lemon garlic aioli.

CAPRESE \$16.00

Garlic oil with slow-roasted tomatoes, basil, fresh mozzarella, and balsamic glaze.

PICKLE PIZZA \$16.00

A ranch-based pizza with sliced pickles, shredded mozzarella, and fresh dill.

BUFFALO CHICKEN* \$16.00

Spicy buffalo ranch sauce with chicken, and Monterey & cheddar jack cheeses.

MARGHERITA \$16.00

House red sauce topped with fresh mozzarella, basil, and balsamic glaze.

PIZZA OF THE WEEK \$17.00

Ask us about our wood-fired pizza of the week!

BUILD YOUR OWN PIZZA \$14.00

House red sauce with provolone & mozzarella mix. Build your own for (+\$2) per topping:

Extra cheese, extra sauce, pepperoni, sausage, bacon, bell peppers, mushrooms, tomatoes, and onions.

Maximum of 3 toppings per pizza

SOUP & SALADS

CAESAR SALAD \$11.00

Chopped romaine lettuce tossed with parmesan cheese, croutons, and Caesar dressing.

GARDEN SALAD \$10.00

Mixed greens with tomatoes, cucumbers, red onion, shredded cheese, & hand-cut fries. Choice of dressing: Ranch, Honey Balsamic, Italian Vinaigrette, or Blueberry Lemon Vinaigrette

BLUEBERRY SALAD \$12.00

Mixed greens topped with blueberries, goat cheese, and roasted almonds. Paired with Blueberry Lemon Vinaigrette.

ADD GRILLED 6OZ CHICKEN BREAST* \$10

BURRATA SALAD \$12.00

Fresh burrata on a bed of mixed greens with roasted tomatoes, croutons, basil pesto, and balsamic glaze.

FRENCH ONION CROCK \$8.00

Our signature French onion made with Dechaunac, croutons, and broiled Swiss cheese.

SOUP OF THE DAY bowl \$7.00 cup \$5.00

Ask us about our soup of the day!

ALL SALADS SERVED WITH A FRESH DINNER ROLL

DESSERTS

CHURRO SUNDAE \$10.00

Cream cheese stuffed churros are rolled in cinnamon maple sugar and served with salted caramel ice cream.

CHOCOLATE BOMB \$10.00

Chocolate ganache, whipped cream, and cake encased in a tuxedo chocolate shell.

CHEESECAKE \$10.00

High rise cheesecake topped with choice of rotating house made dessert sauces.

WINE COCKTAILS

BLACKBERRY SMASH

Our #1 wine cocktail! Blackberry wine together with American whiskey, and fresh-squeezed lime juice.

JALAPEÑO PEAR MULE

Silky sweet pear with a spicy ginger kick. Made with Pear wine, Hot Mamma, vodka, and lime juice topped with ginger beer.

PEANUT BUTTER ESPRESSO MARTINI

Think of a coffee-infused Reeses peanut butter cup. Made with Cocoa Vino, coffee liqueur, cold brew, peanut butter liqueur, and simple syrup.

FAMOUS VOLANT BLOODY MARY

Order it regular or kick it up a notch and make it spicy with our Hot Mamma wine. Ask your server for more details.

MULLED APPLE WINE

The perfect drink to warm you up during the cold season! Hot Apple wine with mulling spices.

CRANBERRY COSMO

A sassy cranberry candy sipper. Made with Cran-grape wine, vodka, triple sec, cranberry juice, and simple syrup all topped with fresh cranberries.

BEN'S CIDER OLD FASHIONED

Curl up with this cozy bourbon apple cider old fashioned. Made with our Ben's Cider, American bourbon, simple syrup, bitters, and orange juice.

— LIBATIONS DISTILLED COCKTAILS —

Our very own distilled alcohol made from our wine.

HEAT MISER

Whatever I touch...starts to melt in my clutch! This red-hot, sweet cinnamon drink is made with cinnamon whiskey, our distilled alcohol, cranberry juice, and grenadine. Finished with a cinnamon sugar rim and cinnamon candy.

THE BIG DILL

It's kind of a big "dill." A spiced dill pickle cocktail made with pickle juice, our distilled alcohol, lime, and Hot Mamma, all topped with a tajin rim.

SNOW MISER

He's Mr. Icicle! A frosty blue coconut cocktail fit for Snow Miser himself! Made with white rum, coconut creme, our distilled alcohol, blue curaçao, and lemonade. Garnished with a shredded coconut rim.

007

Shaken. Not Stirred. A vesper done the James Bond way. Our distilled alcohol, gin, Chardonnay, and a dash of bitters all topped with a lemon twist.

WINE SLUSHIES: Sangria and Peach Bellini

Ask us about our Seasonal Slushy Flavors

PA BEER

DRAFTS

Always on Tap: IC Light | Yuengling | New Trail Hazy IPA | Samuel Adams Seasonal

Three Rotating Taps: Ask your server what PA craft beers are on tap or refer to our beer list!

BOTTLES AND CANS

Straub Light ABV 3.2% | Yuengling Black & Tan ABV 4.6% | IC Light Mango ABV 3.8%

Assorted Stateside Seltzer Vodka Soda ABV 4.5%

*COKE PRODUCTS AND COFFEE AVAILABLE

WINE LIST



SWEETNESS SCALE

RED

Glass/Bottle/Takeout

- | | | |
|---|---|------------|
| 4 | Volant Red #1 selling wine with intense grape aroma and taste | \$8/20/16 |
| 3 | Fredonia Flavors of sweet and sour candy. | \$8/20/16 |
| 3 | Cocoa Vino No doubt, an adult cherry Tootsie Pop wine. | \$9/23/19 |
| 2 | Dechaunac A medium body semi-sweet red. Estate grown. | \$10/22/18 |
| 0 | Cabernet Sauvignon Great depth with warm spicy undertones of black cherry. | \$12/27/23 |

BLUSH

- | | | |
|---|---|-----------|
| 4 | Pink Catawba Fruity with undertones of apple & grapefruit. | \$8/20/16 |
|---|---|-----------|

CIDERS

- | | | |
|---|---|------------|
| 2 | Ben's Cider Our traditional "Cider" made using our 200 year old recipe with a twist. Aged in freshly emptied bourbon barrels for 12 months. Along with our exclusive process, the bourbon barrel aging smooths the cider out and increases the "octane." | \$10/32/27 |
|---|---|------------|

MEAD

- | | | |
|---|---|------------|
| 4 | Medieval Solstice (375 ml) 100% honey drink of the royals. | \$10/19/17 |
|---|---|------------|

All bottles can be re-corked free of charge.

WINE LIST



SWEETNESS SCALE

WHITE

Glass/Bottle/Takeout

4	Wilmington White Sweet table grape taste.	\$8/20/16
3	Riesling Harvested late for its Ice Wine character.	\$10/25/21
3	Edelweiss Aromas of pineapple and tropical fruit. Estate grown.	\$8/22/18
2	Delaware A semi-sweet with a table grape fondness.	\$9/22/18
1	Vidal Blanc Smooth and sharp with a citrus touch. Estate grown.	\$9/22/18
0	Chardonnay Neutrally processed with a crisp mineral finish.	\$10/23/19

FRUITS

3	Blueberry Freshly plucked sweetness.	\$10/24/20
3	Hot-Mamma (375 ml) We dare you.	\$11/21/18
4	Apple The crisp taste of that first bite.	\$8/20/16
4	Peach Full of silky peach velvet flavor.	\$10/22/17
4	Pear Sweet satin in a bottle.	\$12/25/20
3	Cran-Grape The benefits of red wine and cranberries in one .	\$10/22/17
3	Blackberry Smooth right-off-the-bush freshness.	\$11/25/20
4	Watermelon Sit back and enjoy summer sweetness.	\$9/22/18