

## Sample Menus, Changes Weekly

### **Starters**

Chicken in Black Bean Sauce with Asian Slaw 10/24

Tuna & Shrimp Poke' Bowl with Bamboo Rice,  
Asian Pear & Yuzu Tobikko 17

Steamed Prince Edward Island Mussels with  
Lemon, Garlic, White Wine, & Parsley 14

Smoked Montauk Bluefish with Avocado-Horseradish  
Vinaigrette & Pickled Red Onion 13

Duck Confit with Apricot Glaze,  
Spinach, & Yellow Lentils 13

Pan-Seared Scallops with Roasted Pumpkin &  
Butternut Squash Puree, Pomegranate Beurre Blanc,  
& Frizzled Leeks 13

Crispy Pork Belly with Beer-Braised Caraway Cabbage  
& Pear Chutney 13

Roasted, Spice-Rubbed Baby Carrots with Tzatziki  
Sauce, Curry Oil, Kale-Orange-Walnut Salt, &  
Feta Cheese 13

Mushroom Risotto with Black Truffle Zest & Oil,  
and *Grafton Village* Truffle Cheddar Cheese 14

Roasted Portobello Mushroom with Eggplant,  
Goat Cheese, & Roasted Red Pepper 13

Asparagus with Marcona Almonds, Golden Raisins, &  
Black Truffle Aioli 13

Arugula Salad with Beets, Spiced Walnuts, Oranges,  
*Calkins Creamery* Tomme Cheese, &  
Honey-Orange Vinaigrette 12

*Morgan Gardens* Pumpkin Soup with  
Pumpkin Seed Brittle 7

### **Mains**

Grilled, Herb-Marinaded Swordfish with Sweet Pepper  
Ragout & Butternut Squash-Quinoa Cake 28

Pan-Seared Salmon with Preserved Lemon &  
Asparagus Couscous, Tapenade, & Green Tomato  
Chutney 27

*Murray's All Natural* Chicken Two Ways:  
Roasted Breast with Tomato, Pesto, & Burrata Cheese  
& Leg Confit with Sun-Dried Tomato Oil with  
Garlic-Mashed Potatoes 26

Pan-Seared Breast of Duck with Grilled Pears,  
Star Anise, Ginger, & Port Wine Sauce, &  
Fennel Farro 29

Braised PA Pork Shank with Coconut-Red Curry Sauce,  
Pineapple-Mango Salad, Jasmine Rice,  
& Curried Peanuts 27

Grilled Loin Lamb Chops with Yogurt-Mint Sauce,  
Lamb Bacon, & Red Fingerling Potatoes 36

Grilled Filet Mignon with Gorgonzola Cheese Crust,  
Red Wine Sauce, & Cottage Fries 38

Grilled Marinated Prime Hanger Steak with  
Chimichurri Sauce, French Fries, &  
Homemade Ketchup 35



All meals served with our house-baked Sourdough Bread  
*Mains* are served with our House Salad with  
Herb Mustard or Yogurt Cilantro Salad Sauce  
Shared *Main* Plate Charge 5  
House Salad with *Starters* 5

Before ordering, please inform your server of any allergies or  
dietary requirements.

Consuming raw or undercooked meats, poultry, seafood,  
shellfish, or eggs may increase your risk of food borne  
illness.

### **Wines by the Glass**

Secoli *Pinot Grigio* 9

Kendall Jackson *Chardonnay* 9

Snoqualmie *Riesling* 9

Matua *Sauvignon Blanc* 9

Wyndam Estates *Shiraz*, 9

Beringer *Cabernet Sauvignon* 9

Bogle *Merlot* 9

Mark West *Pinot Noir* 9

Ruta 22 *Malbec* 9

Beringer *White Zinfandel* 7

Korbel *Brut* 9 Lunetta *Prosecco* 9

### **Beer**

**Ballast Point** *Dead Ringer* Oktoberfest. CA 6

**Great Lakes** Commodore Perry *IPA*, OH 6

**New Belgium** *Abbey Dubbel*, CO 6

**Victory** *Moon Glow* Weizenbock, PA 6

**Starr Hill** *Last Leaf*, Maple Brown Ale, VA 6

**Ithaca** *Flower Power* *IPA*, NY 6

**Heavy Seas** *TropiCannon* Citrus *IPA*, MD 6

**Victory**, *Prima Pils* Pilsner, PA 6

**Yards** *IPA*, PA 6

**Yards** *George Washington Tavern* Porter PA 6

**Yuengling** Lager, PA 4

**Amstel** Light 6

**Stella** Artois 6

**Wyndridge Farms** *Crafty Cranberry* Hard Cider,  
PA 6

### Non Alcoholic

Kaliber NA Beer 4

Lion Root Beer 4

Bruce Cost *Fresh* Ginger Ale 5

## Sweet Plates

Almond Dacquoise 9

Layers of baked almond meringue with chocolate & vanilla buttercream

Chocolate Satin Mousse with  
Raspberry Sauce 9

Warm Apple Crisp with Vanilla Ice Cream &  
Caramel Sauce 9

Pumpkin Maple *Quark* Cheesecake with Spiced Pepitas 9  
made with *Calkins Creamery* fresh, creamy, tangy quark cheese

Malted Milk Fudge Ripple Ice Cream 9

**Lion** Root Beer Float 6 (non-alcoholic)  
made with *Lion* Root Beer brewed in Wilkes Barre, PA

*Kahlua* & Coke Float 8

### Affogato

Scoop of Vanilla Ice Cream with Espresso 6

**Affogato** with a shot of your choice of cordials 10  
Licor 43

Sambuca Romana

Amaretto Di Saronno

Kahlua

Baileys Irish Cream

Frangelico

Chambord

Gran Marnier

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or dietary restrictions

## Sweet Cups

### Creamsicle 12

Stoli Orange, Cointreau, Licor 43, OJ and cream

### Rocky Road 12

Vodka, Crème de Cocoa, Amaretto, & Cream  
topped with a toasted marshmallow

### Coffee Drinks 11

Carajillo 43 – Licor 43

Almond Berry – Chambord & Amaretto

Nutty Irishman – Frangelico & Baileys

Irish Kiss – Baileys & Kahlua

Chocolate Almond – Amaretto & Crème de Cacao

Le Gorille – Crème de Banana & Crème de Cacao

Jameson Irish Coffee

Coffee & Decaffeinated Coffee 2.75

Espresso & Decaffeinated Espresso 3.5

Cappuccino & Decaffeinated Cappuccino 4.5

Teas 2.75

*Lipton* Black or Decaffeinated Black

Earl Grey

Chai Black

Herbal Mint

Herbal Chamomile

**Cockburns Late Bottled Port 12**  
**2009**

**Remy Martin VSOP Cognac 14**



## Jack's Bar Room Menu:

### Jack's Bar Room Burger – 12

8 oz *Master Purveyors* ground chuck  
on a House-made Roll with  
Hand Cut French Fries &  
Homemade Ketchup

Add: *Calkins Creamery Barn Red Ched* 1.00

Gorgonzola Cheese  
House-Cured Bacon  
Grilled Portobello Mushroom  
Grilled or Sautéed Onion .75 each

### Beer-Battered Cod Fish & Chips

with Peas & Tartar Sauce 17.00

Truffle Fries with Black Truffle Aioli,  
Parmesan Reggiano Cheese, Truffle Zest,  
& Truffle Salt 9

## Specialty Cocktails

### Ginger Apple Fizz 10

Apple vodka, apple cider, &  
*Bruce Cost Fresh* Ginger Ale

### Arugula Gimlet 12

Gin, lime, arugula

### Cucumber Cooler 12

Vodka, St. Germain, lime, cucumber, mint, &  
club soda

### Pink Mojito 13

White rum, Chambord, mint, lime, & club

### Penicillin 12

Scotch, lemon, honey, ginger

### *Bruce Cost* Dark & Stormy 10

Dark Rum, lime, fresh ginger ale

### Cider House Rules 13

Makers Mark bourbon, apple cider, reposado  
tequila, maple, & lemon

### Bacon Old-Fashioned 13

Bacon-infused bourbon, bitters, mezcal

### *Ginger-Apple* Soda

(non-alcoholic) 5

