

SALADS

Add Grilled Chicken 5. - Salmon 8. - Crab Cake 12.

Butter Lettuce, Green Apples, Blue Cheese, Candied Walnuts,
Champagne Vinaigrette 7. / 12.

Roasted Pear & Beet Salad, Baby Spinach, Toasted Pumpkin Seeds, Chevre, Cider
Pear Vinaigrette 7. / 12.

Local Lettuce, Carrot, Radish, Beet, Crouton, Balsamic Vinaigrette 6. / 10.

Fall Salad Bowl, Roasted Squash, Apple, Quinoa, Wheatberry, Brussels Sprout Leaves,
Arugula, Spinach, Maple Yogurt Dressing 7. / 12.

Caesar Salad, Romaine Lettuce, Tomatoes, Parmesan, Crouton,
Caesar Dressing 7. / 12.

HAND HELDS

Choice of Beer Battered Fries, Local Lettuce Salad, BBQ Chips, or Cabbage Slaw

Burger, Cooper Sharp American, L&T, Special Sauce, House Made Pickles 12.

Add Bacon 2.

Charred Carrot Tacos, Chimmi Churri, Pickled Red Onion, Avocado, Lime, Cilantro 12.

Smoked Ham & Raclette, House Made Pita, Dijon Mustard Aioli 14.

Short Rib Grilled Cheese, Cheddar Cheese, Pickled Red Onion, Arugula 14.

Crab Cake, Tartar Sauce, Lettuce, Tomato, Brioche Roll 16.

Apple Brined Chicken BLT, Applewood Bacon, Herb Aioli, Lettuce,
Tomato, Sourdough 12.

Smoked Pulled Pork, BBQ Fried Onions, Cabbage Slaw, Brioche 11.

*Consuming raw or undercooked meat, poultry, seafood,
shellfish, or eggs may increase your risk of foodborne illness*

SMALL PLATES

Oyster on the Half Shell (6), Mignonette, Cocktail, Hot Sauce 16.

Sesame Tuna Poke, Edamame Puree, Pickled Onion, Shiitake Mushroom, Thomas
Urban Farming Baby Greens, Sesame Dressing 16.

Veggie Board, BBQ Carrots, Butternut Squash Hummus, Crispy Brussel Sprouts,
Salt-Roasted Beets, Grilled Pita 14.

Artisan Cheese & Meat, Apple Butter, Bread And Butter Pickles, Whole Grain
Mustard, Candied Walnut, Toasted Bread 16.

Crispy Brussels, Chili, Lime, Honey 9.

Crispy Smoked Wings, IPA Hot Sauce, Spiced Carrot Salad, Jalapeno Ranch 12.

Cast Iron Baked Crab Dip, Crab Meat, Local Cheese, Aleppo Pepper, Crostini 14.

Salt-Roasted Beets, Lemon Dressing, Goat Cheese, Crispy Sweet Potato 11.

September Farm Cheddar Cheese Curds, Candied Walnuts, Maple Glaze 11.

Butternut Squash Hummus, Toasted Pumpkin Seed, Fried Kale, Grilled Pita,
Balsamic Glaze 9.

Roasted Oysters, Local Sausage, Spinach, Parmesan 12.

House Made BBQ Chips, Horseradish Cheddar Dip 5.

LARGE PLATES

Butternut Squash Risotto, Crispy Sage Brown Butter, Toasted Pumpkin Seed, Parmesan 18.

Braised Short Rib, Maple Sweet Potato Puree, Roasted Brussels Sprouts, 24.

Crab Cake, Spinach, Fall Vegetable Hash, Spaghetti Squash, Crispy Bacon, Tartar Sauce 30.

Smoked ½ Chicken, Castle Valley Mill Grits, Braised Kale, Applewood Bacon Sauce 20.

Grilled Salmon, Grilled Leeks, Broccolini, Baby Potatoes, Honey Garlic Butter 28.

Herb Rubbed Pork Chop, Potato Puree, Pennsylvania Mushrooms, Demi-Glace 22

Maine Lobster Bucatini, Lemon Zest, Fennel, Leeks, Truffle Cream 22

Sustainable Seafood, Chef's Daily Seafood Preparation, Responsibly Caught MKT.

Farm Steak, Chef's Daily Seasonal Selection MKT.



BEER

Ask about our Daily Selections of Draft Beers offered in Pints & Growlers

Coors Light 4.

Light Lager, Golden, CO, ABV: 4.2%

Michelob Ultra 5.

Light Lager, St. Louis, MO, ABV: 4.2%

Blue Moon 6.

Belgian White Ale, Golden, CO, ABV: 5.4%

Sam Adams Seasonal 7.

Boston, MA

St. Pauli N/A, Germany 4.

Yuengling 4.

American Amber Lager, Pottsville, PA, ABV: 4.5%

Troegs Perpetual 7.

Imperial IPA, Hershey, PA, ABV: 7.5%

Wyndridge Craft Cider 6.

Cider, Dallastown, PA, ABV: 5.5%

Victory Sour Monkey 8.

Downingtown, PA, ABV: 9.5%

Sierra Nevada 6.

Pale Ale, Chico, CA, ABV: 5.6%

Yards Love Stout 6.

English Stout, Philadelphia, PA, ABV: 5.5%

Heineken 5.

Euro Pale Lager, Nederland B.V., ABV: 5%

Guinness 6.

Stout, Dublin, Ireland, ABV: 4.3%

Stella Artois 6.

Euro Pale Lager, Belgium, ABV: 5%

SPARKLING

Prosecco, Riondo, Spumante, Prosecco, Italy 7.

Rotari Brut Rose, Trentino, Italy 9.

WHITE/ROSE

Moscato, Seven Daughters, Italy 8./13.

Riesling, Argyle, Nuthouse, Eola-Amity Hills, Willamette Valley, Oregon 9./14.

Rosé, Belleruche, M. Chapoutier, Cotes du Rhone, Rhone Vally, France 9./14.

Verdejo, Torres "Verdejo", Spain 9./14.

Pinot Grigio, Belle Ambiance, California 8./13.

Chenin Blanc, Nederburg Winemaster's Reserve, Western Cape, South Africa 9./14.

Sauvignon Blanc, Greystone Cellars, California 8./13.

Chardonnay, Ferrari-Carano, Sonoma County, California 9./14.

Chardonnay, Greystone Cellars, California 8./13.

SEASONAL COCKTAILS

Blackberry Martini 13.

Stateside Vodka, Blackberry, Mint, Lemon, Simple, Pomegranate, Soda

Gingersnap Sangria 11.

Moscato, Apple Brandy, Cider, Canton's, Ginger, Cinnamon

Pear Martini 12.

Stateside Vodka, Triple, Pear Nectar, Vanilla, Cardamom

Truffled Paloma 12.

Sauza Silver Tequila, Black Truffle, Luxardo, Grapefruit, Lime

Skrewball White Russian 13.

Skrewball Peanut Butter Whiskey, Stateside, Borghetti Coffee Liqueur, Cream of Coconut

CLASSIC & SIGNATURE COCKTAILS

Thyme Will Tell 13.

Bulleit Bourbon, Maple, Orange, Thyme

Raspberry Bramble 11.

Hendrick's, St-Germain, Raspberry, Lemon

The Greystone Espresso Martini 13.

Cold Brewed Coffee, Borghetti Coffee Liqueur, Stoli Vanil Vodka

The Greystone Rye Manhattan 14.

Greystone Single Barrel Knob Creek Rye, Antica, Amaro, Lemon Bitters, Ice Sphere

Harvest Mule 12.

Stateside Vodka, Spiced Pumpkin, Lime, ABC Ginger Beer

RED WINES

Pinot Noir, Erath, Resplendent, Oregon 11./17.

Pinot Noir, Montpellier, California 8./13.

Malbec, Bodega Tamari, Mendoza, Argentina 10./16.

Merlot, Greystone Cellars, California 8./13.

Shiraz, Faith, St Hallet, Australia 9./14.

Zinfandel, Pedroncelli "Mother Clone", Dry Creek Valley, California 9./14.

Red Blend, Cecchi, La Mora Rosso, Tuscany, Italy 9./14.

Cabernet Sauvignon, Nederburg Winemaster's Reserve, Western Cape, South Africa 11./17.

Cabernet Sauvignon, Greystone Cellars, California 8./13.

Tempranillo, Baron de Ley Rioja Reserva, Spain 11./17.

WINE STACK

Stack A Bottle, Select Three Wines From White/Rose or Red 38.

