

## Desserts\*

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Crème brûlée

19  
7 €

## Non alcoholic drinks

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Bottled Water

9

## Alcoholic Drinks

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Corona Extra

## Soups\*

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Soup of the Day

6  
€

## Oriental dishes

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Hummus

9  
10  
€

## Antipasti

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**Fire Roasted Tomato Soup**

7  
€



**Tomato and Mozzarella**

13  
€

## Snacks

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**Nachos**

29  
9 €



**Prosciutto and Cheese**

10  
€

## Sandwiches

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**Chipotle BBQ Chicken Sandwich**

15  
€



**Rachel**

13  
€



**Philadelphia Pork Sliders**

15  
€



**Vegetable Hummus Wrap**

13  
€

## SIDES

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**Side of Fruit**

4  
€

## Daily Special

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**Omelet of the Day**

13  
€

## A la carte

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**Yogurt and Granola Parfait**

6  
€



**Cereal**

5  
€

## Desserts

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**Kareemah's Banana Bread Pudding**

7  
€



**Molten Lava Chocolate Cake**

7  
€



**Fried Cheesecake Bites**

7  
€



**Philadelphia Root Beer Float**

7  
€

## Salad

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**Caesar Salad**

11  
10  
€

## Fingerfood

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**Chicken Wings**

9  
10  
€

## Cocktails

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**Pomegranate Ginger Martini**

11  
€



**Lynchburg Lemonade**

10  
€



**Moscow Mule**

9  
10  
€

## Beer\*

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**Stella Artois**

5



**Bud Light**



**Guinness Draught**



**Heineken**

## Soup

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**Onion Soup**

9

7

€

## Main

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**Egg White Frittata**

12

€



**Belgian Waffle**

9

€

## Mexican Specialities

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**Chicken Quesadilla**

8  
13  
€

## Beer

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**Budweiser**



**Coors Light**

## Wine

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**Mark West Pinot Noir**



**Franciscan Cabernet Sauvignon**

## Milk

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**Milk**

3  
€

## American Food

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Eggs Benedict

9  
13  
€

## Water\*

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Soda

3  
€

## Schaumwein

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Moët Chandon Brut Imperial

## Champagne

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Veuve Clicquot Brut Yellow Label

## Brunch

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**Steak and Eggs**

14  
€

## Beverages

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**Fresh Orange or Grapefruit Juice**

3  
€



**Apple, Cranberry, Pineapple, V8 or Tomato Juice**

3  
€



**Espresso or Cappuccino**

5  
€

## Hot drinks

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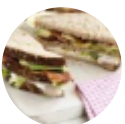


**Irish Coffee**

9  
€

## Meals

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**Turkey Club**

15  
€

## Coffee

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**Fresh Brewed Coffee**

4  
€



**Other**

9  
5  
€

## **Soups and Salads**

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**Quinoa-Kale Salad**

12  
€

## **Around The World**

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**Flirtini**

11  
€

## **Entrees**

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**Bricked Lehigh Valley Chicken Breast**

23  
€



**Guinness Beer Battered Fish Chips**

15  
€



**Grilled 14oz Rib-Eye**

32  
€



**Burgundy Braised Beef Short Ribs**

26  
€



**Gulf Shrimp Linguini**

23  
€



**Sesame Crusted Salmon**

26  
€



**Pan Seared Atlantic Cod**

24  
€



**Guinness Beer-Battered Fish Chips**

15  
€

## Protein

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**Crisp bacon**

4  
€

## Refreshers

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**Hank's Philadelphia Craft Root Beer**

3  
€



**Pomegranate Blueberry Lemonade**

3  
€

## Red Wine

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**Rutherford Hill Merlot**



**Woodbridge Merlot**

## Soup and Salad

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**Cobb Salad**

8  
15  
€

## French Toast

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**Crunchy French Toast**

9  
€

## Reds

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**Jordan Cabernet Sauvignon**

## White

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**J Vineyards Winery Vin Gris**



**Pighin Pinot Grigio Friuli Grave**



**Meridian Vineyards Pinot Grigio**



**Pio Pinot Grigio**



**Provenance Vineyards Sauvignon Blanc**



**Kenwood Vineyards Sauvignon Blanc**



**St. Supery Oak Free Chardonnay**



**Cakebread Cellars Chardonnay**



**Joel Gott Unoaked Chardonnay**



**Taken Wine Company Complicated Chardonnay**



**Terra d'Oro Chenin Blanc Viognier**



**St. Supery Oak-Free Chardonnay**

## Red

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**Kim Crawford Pinot Noir**



**Ponzi Tavola Pinot Noir**



**Avalon Cabernet Sauvignon**



**Aquinas Cabernet Sauvignon**



**Viña Montes Cabernet Sauvignon**



**Ferrari-Carano Cabernet Sauvignon**



**St. Francis Vineyards Merlot**



**Roots Run Deep Merlot**



**Austin Hope Troublemaker Red Blend**



**Rosemount Shiraz**



**Jack London Kenwood Merlot**

## Specialty

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**Corona Light**

## Ice-Cold Beer

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**Samuel Adams Boston Lager**

## Red Wines

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**Estancia Cabernet Sauvignon**

## Sparkling Wines

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**Mumm Napa Brut Prestige**

## Signature Cocktails

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**Aviation Juice Cocktail**

11  
€



**Veev Lemonade**

11  
€



**Rickey Stone**

9  
€



**Bluecoat Breeze**

11  
€



**Penn Ball**

11  
€



**Island Painkiller**

10  
€



**Anejo Margarita**

12  
€

## Draft Beer

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**Yards Brawler**

## Specialty Sandwiches

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**Philly Cheese Steak**

15  
€

## Seafood Specialties

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**Lump Crab Cakes**

13  
€

## Sparkling

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**La Marca Extra Dry Prosecco**



**Segura Viudas Brut Cava Aria**

## Chardonnay

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**Chateau St. Jean Chardonnay**

## Bottled Beer

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**O'Doul's**



## Domestic

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**Miller Lite**

9



**Michelob Ultra**

9

## House Wines

---



**Woodbridge Chardonnay**



**Woodbridge Cabernet Sauvignon**

## Flat Breads

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**Fig and Prosciutto**

15  
€

## Modern Classics

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**Fast Fare**

9  
€



**Hand Cut Corn Beef**

13  
€

## Craft

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**Victory Headwaters Pale Ale**

## Classic Breakfast

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**Good Start**

12  
€

## Sharables

---



**Braised Beef Short Rib Wontons**

10  
€

## Martinis

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**Cosmo Blanco**

11  
€



**Cucumber Gin Martini**

12  
€

## 3-Egg Omelets

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**Classic Ham and Aged Cheddar**

11  
€

## Draft Beers

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**Sierra Nevada Pale Ale**



**Amstel Light**



**Dos Equis Amber**

## Draft

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**Yards IPA**

## Signatures

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**Lump Crab Cake Sandwich**

15  
€

## Blush

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**Anew Rose**

## Etc

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**Sage and Black Pepper Sausage\***

4  
€



**Turkey Sausage\***

4  
€

## Char-Broiled Burgers

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**All American\***

14  
€

## Hot Italian Subs

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**Cheese Steak**

13  
€

## House Red

---



**Alamos Malbec**

## Shack Snacks

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**Crispy Calamari**

9  
12  
€

## Coffee\*

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**Coffee**



**Latte**

5  
€

## Domestic Bottles

---



**Angry Orchard Cider**

## Refreshers & Teas

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**Raspberry Hibiscus Tea**

3  
€

## Drinks - Hot

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**Hot Tea**

3  
€

## Specialty Coffee Drinks

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**Keoke Coffee**

9  
€

## Renaissance Signatures

---



**Broken Yolk Sandwich**

11  
€

## Glass Wines

---



**Beringer White Zinfandel**

## Millennium Biltmore Specialties

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**Buttermilk or Whole Wheat Pancakes**

10  
€

## Snacks / Shareables

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**Philadelphia Soft Pretzel Bites**

9  
€



**Carter's Cashews**

6  
€

## Hearth Oven Flatbreads

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**Roasted Vegetable**

11  
€

## Cold Beers

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**Samuel Adams Seasonal**

## Taste of the Grape

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**Chateau Ste. Michelle Riesling**

## Hotcakes & French Toast

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**Brioche French Toast**

9  
€

## Half Bottles 375ml

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**Rombauer Chardonnay**

## Reds / Light to Full Intensity

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**Swanson Merlot**



**RavensWood Zinfandel**



## Provision Drafts

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**Yuengling Lager**

## Wine A Little, it will Do you Good

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**La Crema Pinot Noir**

## Hash Browns and Sides

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**Hash Browns**

3  
€



**Oatmeal**

5  
€

## 6-Pack of Beer

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**Blue Moon**

## Hearty Breakfast - Add Ons

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**Egg White**

11  
€

## Bar Menu - Meals

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**Bacon Cheddar Burger**

15  
€

## Tacos, Burger Bar and Handhelds Served with Choice of Side

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**Housemade Chips**

5  
€

## Uncategorized

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**Brotherly Love**

10  
€



**Brancott Estate Sauvignon Blanc**



**Sonoma-Cutrer Chardonnay**