



BAR & LOUNGE

SUMMER
2021

INDULGENT

SMALL PLATES

Artichoke, Crab & Cheese Fondue 15
Old Bay seasoning, pretzel baguette

Kennett Square Mushroom Bruschetta (VE) 11
Smokey white bean spread, tangerine agave, thyme sprigs

Hot Honey Garlic Shrimp (GF) 12
Smoked gouda polenta cake, Granny Smith apple slaw

Philadelphia Cheesesteak Sliders (3) 16
Shaved Ribeye, provolone, caramelized onions, mini brioche buns

Crispy Brussel Sprouts (V) 9
Garlic butter, lemon zest, parmesan

Three Cheese Arancini 13
Marinara sauce, truffle oil

Crispy Calamari 12
Spicy lemon, garlic rouille sauce

Charcuterie & Cheese 21
Duck Salami, prosciutto, Ararat salami, Purple Haze goat cheese

FLAT BREADS

Prosciutto & Goat Cheese 18
Roasted garlic oil, dried cherries, arugula, fig balsamic

Heirloom Cherry Tomato & Spinach (V) 16
Herbed ricotta cheese spread, garlic basil pesto, crushed red pepper flakes

SALADS

Add sustainable protein: Chicken 8
Shrimp, *Steak, Crab Cake 10

Traditional Caesar Salad 12
Romaine hearts, croutons, parmesan, Caesar dressing

Brussel Sprout & Romaine Salad 14
Crispy shaved Brussel sprouts, romaine, bleu cheese, bacon, red onion, cherry tomatoes, herbed buttermilk dressing

SANDWICHES

served with fries

***Grass Fed Burger** 18
Aged white cheddar, Bibb lettuce, Jersey tomatoes, red onion marmalade, toasted brioche bun

Crab Cake Sandwich 23
Granny Smith apple slaw, lemon tarragon aioli, Bibb lettuce, toasted brioche bun

ENTREES

Cavatelli Pasta (V) 18
Roasted heirloom tomatoes, caramelized red onions, arugula, toasted pine nuts, roasted fennel, creamy ricotta pesto

Add sustainable protein:
Chicken 8 | Shrimp, *Steak 10

Slow Braised Short Rib (GF) 30
Roasted Brussel sprouts, pearl onions, smoked gouda polenta cake, port demi

Chicken Scallopini 28
Mushroom medley, risotto cake, heirloom carrots, madeira sauce

*Eating raw or undercooked fish, shellfish, eggs or meat increases the risk of food borne illnesses.
A 20% gratuity is added to all checks with parties of 6 or more



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DRINK MENU

COCKTAILS

BV Manhattan	17
Rye, Amaro, sweet vermouth, Angostura	
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*Clover Club	15
Blue Coat Gin, lemon, egg white, raspberry syrup	
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Margarita	15
Tequila, Cointreau, lime, simple, salt	
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Old Mezcal Fashioned	15
Bourbon, mezcal, sugar, bitters	
.....	
Summer XIX	14
Vodka, lemon, soda peach bitters	
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BEER

Bud Light	7
Michelob Ultra	7
Miller Lite	7
Yuengling lager	7
Corona	8
Heineken	8
Yards Brewing IPA	9
Yards Brewing French Toast Bites	9
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Happy Hour 3pm-6pm Thursday & Friday	
\$2 off Small Plates	
Domestic Beer	6
Margarita & Summer XIX	8
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WINE

RED	
MacMurray Ranch	15
Pinot Noir Central Coast, California	
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Trifula	12
Barbera Blend Piedmont, Italy	
.....	
Chateau Des Leotins	13
Bordeaux France	
.....	
WHITE	
Vigneti Del Sole	15
Pinot Grigio Veneto, Italy	
.....	
Trefethen Double T	10
Chardonnay Sonoma, California	
.....	
Vino	12
Rose Walla Walla, Washington	
.....	
PRIVATE	
Canvas by Michael Mondavi	11
Chardonnay Pinot Grigio Sparkling Blanc de Blanc Cabernet Sauvignon Merlot Pinot Noir	
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