



BAR & LOUNGE

Spring
2022

COCKTAILS

FDR's Victory tito's, black tea, passion fruit syrup, lemon	14
1321 Locust thyme infused st. germaine, grapefruit, prosecco	14
Naked Greed dewar's, ginger syrup, angostura bitters	15
Fringes sauza, aperol, lime, blood orange syrup	15
Blinders monte alban, jalapeño infused patron sliver, lime, simple	17
Bootlegger barcadi silver, lime, ginger syrup, mint, captain morgan spiced rum	15
Clover Club bluecoat, lemon, egg white, raspberry syrup	15
Hogan's Alley tito's, cointreau, licor 43, lime cordial, fever tree club soda	16
Bathtub Gin beefeater, honey syrup, lemon, yellow chartreuse, drambuie	16
Al Capone knobb creek rye, carpano antica, cynar, bitters, burnt orange	17
Zero Proof G&T ritual gin, fever tree tonic, rosemary, juniper berries	12

BEER BY THE BOTTLE

Bud Light	7
Michelob Ultra	7
Miller Lite	7
Yuengling Lager	7
Corona	8
Heineken	8
Yards IPA	9
Yards French Toast Bites	9

XIX HAPPY HOUR

*Thursday & Friday
3pm-6pm
\$2 off small plates
\$6 domestic beer
\$8 Old Fashioned & Margarita
\$9 Canvas Cab & Pinto Grigio*



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B INDULGENT

SMALL PLATES

Spicy Cauliflower (V) 9
tempura cauliflower, sesame seeds, scallions, drizzled with agave gochujang sauce

Hot Honey Garlic Shrimp (GF) 14
smoked gouda polenta cake, granny smith apple slaw

Philadelphia Cheesesteak Sliders 16
shaved ribeye, provolone, caramelized onions, on mini brioche buns

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

Bahn Mi Bites 13
pulled pork, cucumbers, jalapeños, radish and carrot slaw, citrus lemon aioli, on hawaiian slider buns

Crispy Calamari 12
spicy lemon garlic rouille sauce

FLAT BREADS

Brotherly Love Flatbread 18
pepperoni, hot coppa, shredded fontina, long hot peppers, spicy marinara

Heirloom Cherry Tomato & Smokeed Mozzarella (V) 16
basil pesto spread, balsamic glaze

SALADS

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

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

Brussel Sprout & Romaine Salad 14
crispy 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

Buttermilk Fried Chicken 17
drizzled with hot honey sauce, blue cheese apple fennel slaw on toasted brioche bun, french fries

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 8, *Steak 10

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

Steak Frites 30
marinated flat iron steak, french fries, café de paris butter

*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