

APPETIZERS

Hummus \$12
choice of seasonal flavor or traditional,
served with crumbled feta, crudité & naan
bread

Charcuterie Board \$24
chef's selection of cheeses & meat, house
made jams, fresh & dried fruit, & nuts

Andouille Crab Mac \$17
lump crab, andouille sausage,
vermont white cheddar, butter crumb
topping

Chicken Wings \$16
choice of honey chipotle or hard apple
cider bbq sauce

Calamari \$14
fried, parmesan cheese, crispy fried
banana peppers, choice of sauce

Crispy Pretzel Sticks \$12
beer cheese & hard apple cider
bbq dipping sauce

SOUP AND SALADS

Cream of Crab Soup \$MP

French Onion Soup \$10
swiss, provolone, croutons

Harvest Arugula \$7/\$10
candied pecans, roasted sweet
potato, black mission figs, grape
tomatoes, granny smith apples,
baby arugula tossed with a
pomegranate & ginger vinaigrette

Caesar \$6/\$9
romaine, asiago, croutons,
parmesan crisps, house made
dressing

Crab Cobb \$18
lump crab, bacon, tomatoes, pickled
shallots, avocado, egg, & crumbled
blue cheese over mixed greens

SALAD & MAIN ADD ONS

Filet Mignon \$26

Grilled & Chilled Chicken \$5

Grilled Shrimp (3) \$12

Crab Cake \$21

Salmon \$10

HANDHELDS

choice of fries or sweet tots
side garden salad \$1
side Caesar \$2

Classic Burger \$15
1/2 lb all beef patty, cooper sharp, pretzel bun

ATR Burger \$16
1/2 lb all beef patty, house made pork belly,
tomato jam, pimento cheese, pretzel bun

Cheesesteak Wrap \$14
caramelized onion, cooper sharp cheese
in a grilled flour tortilla

Shrimp Quesadilla \$16
peppers, onion, cheese blend

Sweet Hot Chicken Sandwich \$14
fried, house made pickles, pretzel bun

Crab Cake Sandwich \$MP
house made crab cake, pretzel bun

MAIN COURSE

Kurobuta Pork Chop \$28
char grilled tomahawk chop, hard apple cider
reduction, sweet potato hash,
vegetable of the day

Filet Mignon \$34
pan seared, peppercorn crusted,
complemented with a brandy demi glaze,
mashed potatoes, & vegetable of the day

Santa Carota Rib Eye \$38
hand cut, organic, char grilled, served with
herb roasted potatoes, & vegetable of the day
topped with a blue cheese butter

Airline Chicken \$27
pan seared, served with wild mushroom risotto,
& madagascar green peppercorn bechamel

Salmon \$26
pan seared, almond butter crumb topping,
sweet potato puree, vanilla maple gastrique,
vegetable of the day

Crab Cakes \$MP
house made crab cakes, mashed potatoes,
today's vegetables

LITTLE MEALS FOR THE LIT-

hot dog, cheeseburger sliders,
chicken tenders, or cheese tortellini \$8

**No separate checks, we will split payments evenly
for parties under Seven Guests.**

eating raw or undercooked food items may increase your risk of foodborne illness.



WINES BY THE GLASS/BOTTLE

White

Oyster Bay Sauvignon Blanc	9/36
Schmitt Sohne Riesling	8/32
Villa Pozzi Moscato	7/28
Coppola Pinot Grigio	7/28
Callaway Chardonnay	7/28

Sparkling & Rose

Campo Viejo Sparkling	8/32
Beringer White Zinfandel	6/24
Pale Rose	7/24
Campo Viejo Rose Sparkling	8/32
Perrier Jouet Grand Brut *Half Bottle*	45**
Mumm Napa Cuvee	40**

Red

Hayes Ranch Merlot	7/28
Hess Cabernet	9/39
McManis Petite Sirah	8/32
Knotty Vines Pinot Noir	8/38
Skyside Cabernet	12/45**
Federalist Bourbon Barrel Zinfandel	10/40**
Ferrari Carano Siena Blend	10/40**
Rodney Strong Blend	10/40**
Portillo Malbec	11/42**

BEERS

Cans

BO HammerHead	\$7
Long Drink	\$7
Cape May Shandy	\$7
Budweiser	\$5
Bud Light	\$5
Miller Lite	\$5
Coors Light	\$5
Michelob Ultra	\$5
Yuengling	\$5
Corona/Corona Light	\$6
Guinness	\$6
White Claw Flavors	\$6
High Noon Flavors	\$7
Bud Zero NA	\$4
Voss	\$5
Pellegrino	\$4

Drafts

Stella Artois	\$6
Yards Philly Pale Ale	\$7
Big Oyster Solar	\$7
2SP DelCo Lager	\$7
Goose Island IPA	\$7
Miller Lite	\$5

COCKTAILS / MARTINIS

Choose Your Favorite Mule \$8
Vodka,
Western Son Watermelon,
Absolut Mandarin
Deep Eddy Grapefruit,
Salted Carmel Vodka
Tequila
Bourbon

Fall Sangria \$10
Red Wine, Caramel Vodka,
Apple Cider, Sparkling Water

Smoky Pineapple Casa Margarita \$14
Casamigos Mezcal, Pineapple Juice,
Fresh Sour Mix, Triple Sec,
Sparkling Water

Salted Caramel White Russian Tini \$12
Pinnacle Salted Caramel Vodka, Kahlua,
Half & Half, Salted Rim

Hot & Dirty \$12
House Infused Habanero Vodka, Olive
Juice, Bleu Cheese Stuffed Olives

Gray Whale 75 \$12
Gray Whales Gin, Sparkling Wine,
Lemon Juice & Sparkling Water

October Heatwave \$10
Bear Fight Whiskey, Apple Cider, Red
Pepper & Lemon infused Simple Syrup

Lou's Manhattan \$20
Whistle Pig Farmstock Rye, Sweet Vermouth,
Dash of Bitters, Orange Peel,
Wild Italian Cherries Served On The Rocks

Menu subject to change based on availability of product.

****Not included on Happy Hour****