

GROUP PROJECTS

CHEDDAR BISCUITS 8

- sharp cheddar drop petite buttermilk biscuits, sea salt, whipped butter

🍷 MONKEY BREAD 15

- cinnamon, brown sugar & sweet butter baked pastry chunks, apple rum dipping sauce ...”just sweet gooey goodness”
serves 3-5

🍷GF MELON & BERRY BOARD 19

- watermelon, cantaloupe, honeydew, crenshaw melons, mixed berries, pineapple yogurt dip, cake fritters, gouda, grana padana
serves 3-5

PANCAKE BOARD 39

- 8 buttermilk pancakes: (4) original & (4) blueberry, warm vermont maple syrup, chantilly cream, whipped butter, cherry wood smoked bacon, sausage links, nutella mascarpone
serves 2-3

SWEET & SAVORY SNACKS

SHRIMP & GRITS 18

- Carolina shrimp, smoked sausage, spices, green onions, buttered sweet grits

🍷 CAKE FRITTERS 12

- raspberry filled warm vanilla cake fritters, powdered sugar, buttermilk cinnamon dip

SCRAPPLE NUGGETS 13

- Delaware's famous Rapa scrapple, spicy mustard, warm maple syrup dipping sauce

HUSH PUPPIES & SAUSAGE FRITTERS 13

- Bass farms country sausage, Carolina hush puppy batter, molasses, sea salt whipped butter

SOUPS

LOW COUNTRY SHE-CRAB 10

- crab stock, pepper flakes, sherry, cream, lump crab, Texas Pete, green onion

FRENCH ONION 10

- vidalia, bermuda & spring onions, beef broth, gruyere & asiago cheeses, buttered focaccia crostini

ROCKWELL'S CHILI 9

- sirloin, rib-eye, coulotte beef, guajillo & ancho chilis, honey, pickled onion, jalapeño, tomato crema, queso fresco

SALADS

All dressings made in house

lamb chops \$12 | 6oz filet \$20 | 4oz jumbo lump crabcake \$18 | grilled chicken thighs \$10 | salmon \$14

GF SPINACH 14

- wild mushrooms, artisan olives, roasted peppers, cucumbers, heirloom tomatoes, feta, lemon vinaigrette

CAESAR 14

- romaine hearts, focaccia crouton, Caesar dressing, grana padano, red wine vinegar reduction

WEDGE 13

- baby iceberg, pickled onion, pancetta, chopped heirloom tomatoes, gorgonzola dressing, cracked peppercorn

ROCKWELL'S MAINS

Served with fruit & Yukon gold home fries

BLUE HEN BREAKFAST 16

- two eggs, sausage links, country ham, buttered sweet grits, red-eye gravy, biscuit, grape preserves

BUTCHER'S OMELETTE 18

- three eggs, shaved ribeye, caramelized sweet onion, roasted tomatoes, sharp cheddar, béarnaise sauce, chives

HONOR'S STEAK & EGGS 24

- seared 7oz coulotte, chimichurri, two eggs

🍷 QUICHE & PETITE SALAD 15

- chef's weekly quiche creation, choice of caesar or wedge salad

BANANA WALNUT FRENCH TOAST 17

- artisan banana nut bread, brown sugar & vanilla batter, warm buttered maple syrup, chantilly cream

SAUSAGE PANCAKE SLIDERS 16

- grilled sausage, silver dollar buttermilk pancakes, blackberry compote, maple crema

POACHED EGGS & AVOCADO TOAST 18

- smoked tomato crema, EVOO, Hass avocados, cilantro, lime, pickled onion, heirloom tomato, ancho powder, sourdough

ROCKWELL'S BENEDICT 28

- grilled sourdough, poached egg, jumbo lump crabcake & filet mignon, béarnaise sauce, crispy sweet onions, fresh chives

SIDES

BACON 5

- cherrywood smoked

SCRAPPLE 5

- Delaware's claim to fame

MELON & BERRIES 5

- cantaloupe, mixed berries

GRITS 4

- buttered sweet grits

SAUSAGE 5

- pork links

