

Lunch



Shared

ISRAELI HUMMUS , Chickpeas, Garlic, Lemon, Olive Oil, Crudite, Flatbread	12
BUTTERMILK FRIED CALAMARI , Sofrito, Sweet Chili Powder	12
CHEESE BOARD , Selection of 4 Artisanal Cheeses, Condiments, Baguette	23
CRAB DIP , Lump Crabmeat, Leeks, Mustard-Mayonnaise, Bread Crumbs, Baguette	15

La Fia Burger 14

Chester County Grass Fed Angus

Cabot Cheddar, Zesty Mayo, Lettuce, Tomato, Soft Burger Roll, served with Fries or Salad

Additional toppings: bacon, caramelized onion, raw onion, smoky blue cheese, pickles .50cents each

Soup

Kennett Square Mushroom Bisque 10
Truffle Oil, Parmigiana Tuille (v)

Salad

Farro and Kale Salad 10
Dried Cranberry, Ricotta Salata, Spiced Pecans, Sweet Onion Vinaigrette (V)

Blackened Chicken Caesar Salad 14
Romaine Hearts, Blackened Spiced Grilled Chicken Breast, Creamy Caesar Dressing, Shaved Parmesan, Crouton
Substitute Shrimp \$4 or Hanger Steak \$8, Grilled or Blackened Salmon-\$6

Wedge Salad 14
Boston Lettuce, Crispy Bacon, Blue Cheese, Honeycrisp Apples, Red Onion, Toasted Pumpkin Seeds, Warm Bacon Vinaigrette
Add Chicken 4.00/Hanger Steak 8.00/ Shrimp 5.00/Salmon-8.00

Spinach Cobb Salad 15
Baby Spinach, Romaine Hearts, Smokey Bacon, Blue Cheese, Chopped Egg, Avocado, Sourdough Crouton, Red Wine Vinaigrette
Add Chicken 4.00/Hanger Steak 8.00/ Shrimp 5.00/Salmon 8.00

Pesto Shrimp 16
Grilled Wild Gulf Shrimp, Fresh Cut Basil Pesto, Fusili Pasta, Baby Arugula, Cherry Tomatoes, Toasted Pine Nuts, Parmesan, Pesto Dressing

Greek Salad 14
Romaine, Cucumber, Tomato, Feta Cheese, Olives, Red Wine Vinaigrette (V)
Add Lamb Gyro or Chicken 4.00/ Shrimp 5.00/Fried Eggplant 3.00, /Hanger Steak 8.00

Buttermilk Fried Chicken Salad 16
Mixed Greens, Shredded Carrots, Cherry Tomato, Smoky Bacon, Toasted Pecans, Shredded Cheddar Cheese, Black Beans, Honey Mustard Dressing, Tortilla Strips

Seared Tuna Tataki 18
Sesame Crusted Ahi Tuna, Green Papaya, Shredded Carrot, Red Cabbage, Napa Cabbage, Cashews, Thai Chili Ginger Vinaigrette

Seared Mustard Glazed Salmon 16
Spinach, Mixed Greens, Wild Black Rice, Avocado, Pumpkin Seeds, Cumin-Cilantro

Sandwiches

served with house cut fries or small salad

Lump Crab Roll 16
Jumbo Lump Crab, Djon-Mayo Blend, Celery, Old Bay Seasoning, Lettuce, Tomato, Soft Roll

Hot Italian Panini 14
Sopresatta, Prosciutto, Arugula, Hot Pepper Relish, Fresh Mozzarella, Olive Oil

Homemade Chicken Salad 12
Basil Pesto Mayo, Smokey Bacon, Lettuce, Soft Roll

Smoked Brisket Bahn Mi 15
Pickled Carrot, Bibb Lettuce, Daikon Radish, Cucumber, Cilantro, Hoisin BBQ, Baguette

Italian "Grinder" 13
Mortadella, Ham, Salami, Provolone, Shredded Lettuce, Tomato, Zesty Italian Dressing, Oven Toasted Baguette

House Roasted Beef 14
Caramelized Onions, Horseradish Sauce, Blue Cheese, Arugula, Toasted Baguette

Caprese Sandwich 12
Fresh Mozzarella, Tomato, Basil Aioli, Arugula, Aged Balsamic, Toasted Baguette

House Roasted Turkey 12
Smoked Bacon, Lettuce, Tomato, Garden Herb Mayonnaise on Toasted Multigrain Bread

Turkey Reuben 12
Swiss Cheese, Homemade Sauerkraut, Russian Dressing, Toasted Rye Bread

Grilled Chicken Gyro 16
Fresh off the Grill Chicken Breast, Lettuce, Tomato, Red Onion, Tzatziki, Feta Cheese, Flatbread

Lamb Gyro 16
Mediterranean Spiced Lamb, Lettuce, Tomato, Herbed Tzatziki, Feta Cheese, Flatbread

Cubano 14
House Roasted Pork, Country Ham, Salami, Swiss Cheese, Pickles, Yellow Mustard, Toasted Soft Roll

Fried Eggplant 14
Slow Roasted Cherry Tomatoes, Arugula, Saffron Aioli, Parmesan, Toasted Focaccia, Served with Greek Salad (V)

Buttermilk Fried HOT Chicken Sandwich 16
Fresh Dill Slaw, Pickles, Bibb Lettuce, Hot Honey Drizzle, Brioche Bun

Chef specials

Creole Spiced Grilled Shrimp and Grits~22
Creamy Grits, Andouille Sausage Gravy, Parmesan

Petit Steak Frites ~22
Grilled Hanger Steak, House Fries, Sunny Side Egg, Chimichurri

Rigatoni~22
Vodka Sauce, House Made Italian Fennel Sausage, Torn Basil, Parmigiana
*can be made vegetarian

Huevos Rnacheros~18
Chorizo, Black Beans, Pico de Gallo, Fried Egg, Avocado, Corn Tortilla

20% Gratuity will be added to parties of 5 or more
** PLEASE INFORM US OF ANY FOOD ALLERGIES **

Bar



Wines by the Glass

Sparkling Wine

Bianca Vigna Prosecco, Italy - Hints of Pear, and Apple, Creamy & Melon	12
Lucein Albrecht Cremant d' Alsace, France - Sparkling Rose of Pinot Noir	15

White

Lucien Albrecht Gewurztraminer, Germany -Sweet Aromas of Honey, Lemon, Tropical Fruit and Spice	15
Costamolino, Vermentino, Italy - Evergreen, Herbs, Pine, and Fruit	11
Patient Cottat, Sauvignon Blanc, France Wood Barrel, Currant, Grapes, Passion Fruit	12
Sea and Sun Chardonnay, Napa - Fennel, Green Apple White Flowers and Pear, with Vanilla and Oak on the Finish	15
Zocker, Gruner Veltliner, Edna Valley - Crisp, Medium Body, Clean Minerality, Peppery Finish	11
Red Tail Ridge Riesling, Finger Lakes - Ginger, Nutmeg, Lime Zest, Spicy Acidity	11
Allen Scott Sauvignon Blanc, New Zealand- Pomegranate juice, Passionfruit, Citrus, Herbacious	12
Elena Walch Pinot Grigio, Alto Adige DOC - Delicious, White Peach, Juicy Pear	16
Nisia Verdejo, Spain - Bright & Crisp, Flavors of Apples & Pears, Hint of Evergreen	12
La Caña Rias Baixas Albarino, Spain – Pineapple and Mango	13
Andre Bonhomme Viré-Clessé, Burgundy, France-Quince and Citrus Peel, Tangy Acidity	16

Rosé

Bargemone, Cotes d' Aix-en-Provence - Balanced Between Floral, Herbal, Wild Red Fruit	12
Conde Villar Vinho Verde Rosé, Portugal-Mineralic, Fresh Berries, Fizzy Goodness	10
La Fage Cotes Catalanes, France-Sourced from Old Vines of Grenache Gris and Noir	12

Red

Giuliano Rosati DOC Chianti - Super Tuscan blend of Sangiovese, Colorino, Merlot, & Cabernet Sauvignon	14
Castillo de Jumilla, Monastrell, Spain- Deep Red, with Tinges of Mature Fruit, Cherries and Blackberries	10
Annbella, Pinot Noir, Russian River - Cherry & Plum, Accents of Pepper, Nutmeg & Vanilla	14
La Madrid Malbec, Argentina - Spicy, Aromas of Blackberry, Spice & Lavender	12
Mathew Fritz Cabernet Sauvignon, Napa-Rich and Deep, Aromas of Blackberry, Sweet Tobacco, Warm Caramel	13
Domaine Lafage Tessellae Carignan Vieilles Vignes, France- Full-Bodied, Ripe, Notes of Blackberries, Plums	14
Donati Family Vineyard, Central Coast, California – Bordeaux Blend of Merlot, Cabernet Sauv, Malbec	14
Carol Shelton Monga Zinfandel, Cucamonga, California - Red Fruit, Hints of Vanilla & Caramel, Touch of Oak	15

Cans and Bottles

Miller Lite 4.7%	4
Allagash White 5%	6
Big Oyster Hammerhead IPA (6.8%)	7
Woodchuck Gumption Cider-semi dry 5%	6
Yuengling Lager 4.4%	5
Brooklyn Brown Ale 5.6%	6
Bells Two Hearted Ale 5.6%	7
Amstel Light 3.5%	5
Stone Ripper Pale Ale 5%	6
Victory Prima Pils 6%	6
North Coast Old Rasputin 9%	9
New Belgium Fat Tire Amber Ale (5.2%)	6
Lagunitas IPA (4%)	6
Rodenback Alexander Sour Red Ale (5.6%)	6
Founders Blushing Monk Raspberry Belgain Ale (9.2%)	9

Hand Crafted Cocktails

12

Old Fashioned - Bourbon, Bitters, Orange Peel, Muddled Sugar, Luxardo Cherry

Merchant - Rye, Honey, Amaro Ramazzotti, Walnut Liqueur, Angostura Bitters

Red Samurai - Vodka, Yuzu, Pomegranate Puree, Cucumber Slice

Market Mai Tai White Rum, Dark Rum, Spiced Rum, Amaretto, Pineapple, Bitters, Mint

6th District - Gin, Yellow Chartruese, St. Germain, Grapefruit Juice, Rosemary Syrup

Lincoln Street - Bourbon, Pomegranate, Aperol, Lemon

Andrew's Grapefruit Crush - Vodka, Cointreau, Fresh Squeezed Grapefruit

Perfect Margarita - Reposado Tequila, Cointreau, Lime, Fresh Squeezed OJ

Sazerac - Cognac, Absinthe, Sugar Cube, Peychaud's Bitters

