

# Lunch



## Shared

<b>ISRAELI HUMMUS</b> , Chickpeas, Garlic, Lemon, Olive Oil Lightly Fried Flatbread Dusted with Parmesan	12
<b>BUTTERMILK FRIED CALAMARI</b> , Sofrito, Sweet Chili Powder	12
<b>HERBED RICOTTA TOAST</b> , Marinated Olives, Cherry Tomato, Herbs, Olive Oil, Toasted Baguette (V)	10
<b>LUMP CRAB DIP</b> Jumbo Lump Crab, Leeks, Béchamel, Brown Butter Crumbs, Crudités, Toasted Baguette	14
<b>CHEESE BOARD</b> , Selection of 4 Artisanal Cheeses, Condiments, Baguette	23

## 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

### Curried Lentil Soup 8

Lentils, Greek Yogurt, Toasted Pistachios (v)

### 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 \$2 or Hanger Steak \$2

### 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 6.00/ Shrimp 5.00

### Spinach Cobb Salad 14

Baby Spinach, Romaine Hearts, Smokey Bacon, Blue Cheese, Chopped Egg, Avocado, Sourdough Crouton, Red Wine Vinaigrette  
Add Chicken 4.00/Hanger Steak 6.00/ Shrimp 5.00

### Pesto Shrimp 16

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

### Greek Salad 12

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 6.00

### Buttermilk Fried Chicken Salad 15

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

### Seared Tuna Tataki 16

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

## Chef specials

### Creole Spiced Grilled Shrimp and Grits 22

Creamy Grits, Andouille Sausage Gravy, Parmesan

### Petit Steak Frites 22

Grilled Hanger Steak, House Fries, Chimichurri

### Rigatoni,

Vodka Sauce, House Made Italian Fennel Sausage, Torn Basil, Parmigiana

\*can be made vegetarian~22

## Sandwiches

served with house cut fries or small salad

### Crab Cake 16

Jumbo Lump Blue Crab, Kale Pesto, Citrus Slaw, Soft House Made 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 Salmon Tartine 16

House Smoked Salmon, Little Bit of Mayo, Egg, Red Onion, Sliced Avocado, Toasted Marbled Rye, Mixed Greens

### 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

### Italian Grilled Cheese 12

Fontina Cheese, Avocado Slices, Arugula, Truffle Mayo, Toasted Multigrain Bread (V)

### 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 14

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

### Lamb Gyro 14

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)

### Balsamic Glazed Grilled Chicken 14

Smoked Gouda, Caramelized Onion, Baby Kale, Walnut -Baby Kale Pesto, Ciabatta Square

### Roast Pork 14

House Roasted Pork, Garlicky Broccoli Rabe, Aged Provolone, Toasted Baguette

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

**Sparkling Wine**

- Bianca Vigna Prosecco, Italy - Hints of Pear, and Apple, Creamy & Melon 10
- 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
- La Crema Chardonnay - 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 10
- Lagar de Cervera Albarino Rias Baixas, Spain - Pineapple, Mango & 10
- Chateau La Graviere Entre-Deux- Mers, Bordeaux, France-Light Lemongrass with a Creamy Finish 12
- Andre Bonhomme Viré-Clessé, Burgundy, France-Quince and Citrus Peel, Tangy Acidity 16

**Rosé**

- Conde Villar Vinho Verde Rosé, Portugal - Mineralic, Fresh Berries, Fizzy Goodness 10
- Ferraton "Samorens" Pere & Fils, Cotes du Rhone- Summer Fruit, Balanced and Crisp 10

**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
- B Side Cabernet Sauvignon, Napa-Rich and Deep, Aromas of Blackberry, Sweet Tobacco Leaf, 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 12
- Cardedu 'Caladu' Cannonau di Sardegna, Italy- Spicy and Smoky, with Fleshy Fruit and Dusty Tannins 14
- Chateau Reynier Cuvee Heritage Bordeaux, France- Rich Berry Fruit, Roast Coffee and Vanilla Aromas 15
- Carol Shelton Monga Zinfandel, Cucamonga, California - Red Fruit, Hints of Vanilla & Caramel, Touch of Oak 15

<b>Cans and Bottles</b>	
Miller Lite 4.7%	4
Allagash White 5%	6
Allagash Tripel 9%	9
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
2SP Delco Lager 5%	6
New Belgium Fat Tire Amber Ale (5.2%)	6

**Hand Crafted Cocktails 12**

- Old Fashioned** - Bourbon, Bitters, Orange Peel, Muddled Sugar, Luxardo Cherry
- Merchant** - Rye, Honey, Amaro Ramazzotti, Walnut Liquor, 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 Chartreuse, 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
- Red Sangria**~ Red Wine, Brandy Soaked Fruit

