

SOUPS

SOUP DU JOUR

Chef's fresh preparation

SOUTHWESTERN CHILI

Pinto and black beans, bell and chipotle peppers, onions, tomatoes, spices, tortilla croutons, jalapeños 6 | 8

Add: **Cheddar jack** +1 | **Tortilla Chips** +2

Sour Cream +2 | **Vegan Sour Cream** +2

KENNETT SQUARE MUSHROOM

Portobello, crimini, and white button mushrooms, shallots, cream, sherry, chives 6 | 8

SHAREABLES

NACHOS

Chili, cheddar jack, pico de gallo, jalapeños, sour cream, scallions, tortilla chips 15

Add: **Guacamole** +4 | **Grilled Chicken Breast** +7

WINGS

Served with carrot and celery sticks 15

► Options:

Boneless Chicken

Cauliflower

Seitan

► Choose a style:

Buffalo: With blue cheese purée

Maple Barbecue: With ranch dressing

Citrus Pepper: With garlic-parmesan aioli

POT O' FRIES

Pub Fries: With malt aioli 13

Crabby Fries: With crab fondue, Old Bay 16

CRAB FONDUE

Celery, baby bell peppers, Old Bay pretzel bites 16

NASHVILLE HOT CHICKEN TENDERS

House-breaded chicken tenders, chili pepper lard, sourdough bread, full sour pickle chips 15

SPECIALTY BURGERS

Our Angus burgers feature 8oz Stafford Farm beef.

All selections are served on a brioche bun. Substitute: Gluten-free bun +2

House-made chips or field greens with house vinaigrette
Upgrade to a premium side or soup

DIRTY

Angus 8oz. beef patty, white cheddar, bacon, leaf lettuce, tomato, caramelized onions, sunny-side-up cage-free egg, fried onion rings, secret sauce 20

CLASSIC

Angus 8oz. beef patty, choice of white cheddar, Swiss, provolone, or blue cheese, leaf lettuce, tomato, onions 17

CALIFORNIA GARDENATOR

House-made vegetable, mushroom, and bean patty, avocado mash, crispy onions, mixed sprouts, leaf lettuce, tomato, Dijonnaise 17

FARMSTAND

Angus 8oz. beef patty, aged cheddar, red wine-braised mushrooms, arugula, bacon, crispy onion strings, roasted garlic steakhouse aioli 20

PREMIUM SIDES

PETITE SALAD 7.5

MAC & CHEESE 7 | 14

CUP OF FRESH FRUIT 4

SWEET POTATO FRIES 3.5

PUB FRIES 3.5



BRUNCH LIBATIONS

JUSTIN'S BLOODY MARY

Tito's vodka, red tomato blend, herbs, spices, seasonal garnishes 10

BUILD YOUR OWN MIMOSAS

Choose from a variety of juices to customize your own mimosas 20

Only available with purchase of meal.

Must be started by 1:30 pm

MIMOSA

Gambino Brut, triple sec, orange juice 9

BELLINI

Gambino Brut with choice of mango purée, peach liqueur, or PAMA liqueur 8

UP ALL NIGHT

Absolut Vanilia vodka, Kahlua, espresso 13.5

IRISH COFFEE

Hot or cold brew fair trade organic coffee, Shanky's Whip liqueur, Jameson, whipped cream 8

TEQUILA SUNRISE

Tres Generaciones Tequila Plata, orange juice, grenadine 11

BRUNCH ENTRÉES

All made to order eggs are cage-free | Substitute vegan eggs +3

GREEN GODDESS TOAST

Avocado, bacon, tomatoes, pickled red onions, sprouts, everything-seasoned fried egg, wheat toast, field greens with house vinaigrette 16

BREAKFAST SANDWICH

Choice of bacon or maple sausage, two fried eggs, white cheddar, croissant, home fries 16

BREAKFAST BURRITO

Scrambled eggs, fajita-spiced chicken, peppers and onions, refried beans, ranchero sauce, queso fresco, pico de gallo, avocado mash, radishes, flour tortilla, home fries 16

BISCUITS & GRAVY

Sausage gravy, buttermilk biscuits, two any style eggs, home fries 17

HUEVOS RANCHEROS

Refried beans, queso fresco, avocado, ranchero sauce, crispy tortillas, radishes, two any style eggs, home fries 16

CHICKEN & WAFFLES

Crispy fried chicken tenders, Belgian waffle, hot honey butter, choice of buffalo, citrus pepper, or maple barbecue sauce 20

BLT

Bacon, lettuce, tomato, red onions, roasted garlic steakhouse aioli, wheat toast, home fries 16

HOME GROWN BREAKFAST

Two any style eggs, choice of brunch meat, choice of toast, home fries 17 *(no add-ons or modifications)*

PUMPKIN PIE FRENCH TOAST

Brioche bread cooked in spiced pumpkin custard, candied pecans, bavarian cream, home fries 17

CLASSIC FRENCH TOAST

Brioche bread cooked in vanilla custard, whipped butter, maple syrup, home fries 17

BRUNCH SKILLETS

MEAT LOVER'S

Bacon, sausage, kielbasa, peppers and onions, tater tots, scrambled eggs, cheddar jack 16

VEGGIE LOVER'S

Mushrooms, red onions, spinach, tater tots, scrambled eggs, cheddar jack 16

CHEESESTEAK

Shaved steak, bacon, mushrooms, red onions, tater tots, scrambled eggs, cheese sauce 16

BYO OMELET

Served with a side of home fries | Substitute vegan eggs +3

CHOOSE ONE:

American | Swiss | White Cheddar | Provolone
Cheddar Jack | Vegan Cheese

CUSTOMIZE YOUR OMELET:

\$0.50 each

Peppers & Onions | Spinach | Broccoli | Mushrooms | Tomatoes

\$1.00 Each

Sausage | Bacon | Scrapple | Shaved Steak
Vegan Bacon | Vegan Sausage

SALADS & WRAPS

Wraps/ Salads: 15 | Petite Salad 7.5

All dressings are house-made

APPLE

Local apples, walnuts, Brie, chopped bacon, cherry tomatoes, mixed greens, apple vinaigrette

AUTUMN

Roasted beets and winter squash, apples, red onions, candied pecans, goat cheese, mixed greens, honey balsamic vinaigrette

CAESAR

Cherry tomatoes, red onions, garlic croutons, parmesan, romaine, Caesar dressing

SOUTHWESTERN COBB

Avocado, pico de gallo, black beans, tortilla croutons, queso fresco, mixed greens, chipotle ranch dressing

GREEK

Cucumbers, plum tomatoes, red onions, Greek olives, pepperoncini, feta, mixed greens, red wine vinaigrette

ADD A PROTEIN:

All proteins can be blackened

8oz. Angus Beef Burger +9 | Chicken +7 | Salmon +10 | Shrimp +8

House-made Veggie Burger +8 | Seitan +8 | Falafel +7

WRAP OPTIONS:

White or wheat wrap

Substitute: Gluten-free wrap +2

House-made chips or field greens with house vinaigrette

Upgrade to a premium side or soup

SANDWICHES

House-made chips or field greens with house vinaigrette | Upgrade to a premium side or soup

Substitute: Gluten-free option +2

GREEN GODDESS

Avocado mash, Muenster, local sprouts and shoots, tomato, arugula, green goddess dressing, toasted wheat bread 16

FALAFEL

Tomatoes, cucumbers, sprouts, leaf lettuce, red pepper hummus, roasted garlic tahini, grilled pita 16

HOME GROWN GRILLED CHEESE

Cheddar jack, provolone, feta, havarti, tomato, basil oil, sourdough bread 15

GRILLED ITALIAN CHICKEN

Smoked mozzarella, prosciutto, truffle oil, basil, crispy onion straws, arugula, sun-dried tomato aioli 17

Vegetarian or can be prepared vegetarian
 Vegan or can be prepared vegan

Gluten-free or can be made with gluten-free ingredients
 Contains Nuts/may be ordered nut-free

12 Months of Giving 50¢ donated to this month's charity

We use local and sustainable ingredients wherever possible, not only where indicated. Check out our current farm list!

Allergies or aversions MUST BE disclosed prior to ordering. While we take steps to minimize cross-contamination, we are not a gluten-free or allergen-free kitchen, do not have designated fryers, and cannot guarantee a completely allergen-free environment. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. An 18% gratuity will be added to parties of five or more.



COCKTAILS*

UP ALL NIGHT | HGC Classic
Absolut Vanilia, Kahlúa, espresso 13.5

BEGONIA'S BLOOM | by Ryan Morris
Sesame fat-washed Old Forester, Giffard peach liqueur, maple syrup, lemon juice 15

THE EASTENDER | by Ryan Morris
Volcán Reposado, Amaro Lucano, Chinola passion fruit liqueur, falernum, lime juice, Angostura Bitters 15

PEAR NECESSITIES | by Ryan Morris
Absolut Pears, Licor 43, honey syrup, pineapple juice, lime juice 15

SPIRIT DESIRE | by Dana
St. George Botanivore, St. Elizabeth Allspice Dram, vanilla simple syrup, lemon juice, apricot purée 15

DEMOLITION LOVERS | by Dana
Michter's Rye, Aperol, lemon juice, Luxardo Del Santo herbal liqueur, Crème de Mûre 15

BY AND BY | by Tyler
Diplomático Rum, St. Elizabeth Allspice Dram, lime juice, simple syrup, cardamom bitters 15

REMEMBER REACH | by Dylan
Arette Reposado, St. George Spiced Pear Liqueur, Cointreau, lemon juice, agave 15

NEW MOMBASA NIGHTS | by Dylan
Bacardi Black, Giffard Banane du Brésil, RumChata, coconut milk, lime juice 15

EL PRESIDENTE | by Logan
Absolut Vanilia, Solerno, agave, lime juice, blood orange juice 15

SHENANDOAH SUNSET | by Chef Andrew
Catocin Creek Shenandoah Gin, pawpaw purée, agave, cranberry juice 15

STRAWBERRY LEMONADE | HGC Classic
Tito's Handmade Vodka, strawberry purée, lemonade 12.5

**Cocktails contain unmarked allergens, alert your server prior to ordering*

MOCKTAILS*

FIG & VINE | by Becca
NA sparkling white wine infused with fig jam, lemon juice, and fresh thyme 12.5

THE MOLTEN GUAVA! | by Becca
Giffard non-alcoholic ginger liqueur, guava nectar, lime juice, agave, spicy bitters, Tajín rim 13

PEACEKEEPER | by Cam & Dana
Seedlip Spice 94, cherry juice, orange juice, ginger simple syrup, rosemary 12.5

PIÑA NO-LADA | by Kate
Giffard NA Pineapple, pineapple juice, coconut milk, lime juice, agave, vanilla extract 13

VIOLET TURNING VIOLET | by Chef Andrew
Seedlip Spice 94, grapefruit juice, blueberry rose water purée, Baba's Brew Flower Power kombucha 13

SCAN QR CODE FOR THE BEER LIST



HAPPY HOUR M-F 4-6pm DRINK

MARGARITA 4 add fruit purée +1 | **PROSECCO** 4 | **WHEATLEY'S MULE** 5

FEATURED COCKTAIL 6

\$1 OFF ALL DRAFTS

DOUBLE 5 | **SINGLE** 3 Vodka, Rum, Gin, Tequila, Whiskey

EAT

HUMMUS Roasted garlic hummus, tortilla chips 6

PRETZEL BITES Everything-seasoned pretzel bites, cheddar cheese sauce 8

CAULIFLOWER BITES Fried cauliflower, sauce sampler 8

BRUSSELS SPROUTS Crispy sprouts tossed in garlic parmesan, sun-dried tomato aioli 8

NASHVILLE HOT CHICKEN TENDERS House-breaded chicken tenders, full-sour pickle chips 7

CRABCHOS Crab fondue, cheddar jack, scallion, Old Bay, tortilla chips 9

POTATO CHIP NACHOS Blue cheese, cheddar jack, bacon, pickled jalapeños, spicy everything ranch 8

DAILY FEATURES DRINK SPECIALS All Day

MONDAY \$2 POUNDERS

TUESDAY HAPPY HOUR DRINK SPECIALS

WEDNESDAY \$5 UP ALL NIGHT PINTS

THURSDAY \$3 MARGARITAS & SANGRIAS

FRIDAY & SATURDAY \$4 DOUBLES (rail mixed drinks) 9pm-close

FRIDAY, SATURDAY, & SUNDAY \$6 SURFSIDES

FOOD SPECIALS 4pm-10pm

MONDAY \$5 OFF WINGS | **TUESDAY** \$3 TACOS

WEDNESDAY \$5 OFF BURGERS | **THURSDAY** HALF PRICE NACHOS

DESSERTS All desserts are house-made

DARK CHOCOLATE BUDINO Italian chocolate mousse, salted caramel, whipped cream, toasted walnuts 9

SPICED CARROT CAKE Toasted walnuts, vegan "cream cheese" icing 9

ICE CREAM Chef's fresh preparation Scoop 3 | Cup 6

SORBET Chef's fresh preparation Scoop 2 | Cup 5

NON-ALCOHOLIC BEVERAGES

LOCALLY-SOURCED KOMBUCHA: Seasonal flavor 8

CLASSICS 3.5 (refills included)

Iced Tea | Lemonade | Sprite | Coca-Cola | Diet Coke
Ginger Ale | Ginger Beer

BOTTLED WATERS 3

Still: **Humankind** | Sparkling: **Pellegrino**

BOTTLED AND CANNED DRINKS

Boylan's Root Beer 4

Red Bull 5

Humankind (organic): Jasmine Lime Green Tea
Peach Tea | Strawberry Lemonade 4

JUICES 3

Orange | Cranberry | Pineapple | Grapefruit | Apple

TEA & COFFEE

Hot Tea: Herbal or caffeinated 4

Coffee: Fair trade and organic 5

Cold Brew Coffee: Fair trade and organic 5

Espresso: Double 4

Latte 6.5

WINE

RED WINE

MALBEC Lote 44 | Mendoza, Argentina 2023 | 10/50

PINOT NOIR Tassajara | Monterey, CA 2021 | 10/50

CABERNET SAUVIGNON J Lohr Seven Oaks
Paso Robles, CA 2021 | 10/50

WHITE WINE

SAUVIGNON BLANC Kuranui | Marlborough,
New Zealand 2023 | 10/50

CHARDONNAY William Hill | Central Coast, CA 2022 | 9/45

PINOT GRIGIO Benvolio | Friuli, Italy 2022 | 8/40

ROSÉ

ROSÉ Bieler Père and Fils | Aix-en-Provence, France 2023 | 10/50

SPARKLING

BRUT Gambino | Italy | 4/20

PROSECCO Italy | 5

