

# HAPPY HOUR

WEDNESDAY - FRIDAY  
3:30 PM - 6:00 PM  
DISCOUNTED DRINK PRICES

# CONCORDVILLE INN BAR AND GRILLE

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3:30 PM - 6:00 PM  
DISCOUNTED DRINK PRICES

## AUGUST HOURS

### BAR ONLY

Wednesday - Thursday: Bar 3:30 pm - 9:00 pm | Friday and Saturday: Bar 3:30 pm - 10:00 pm

### STARTING SEPTEMBER 27, 2023

### BAR AND RESTAURANT

Wednesday - Thursday: Bar 3:30 pm - 9:00 pm | Bar Dining Room 4:00 pm - 8:00 pm

Friday and Saturday: Bar 3:30 pm - 10:00 pm | Bar Dining Room 4:00 pm - 8:30 pm

(Restaurant only will be closed on September 28th for a private party - Bar will remain open with food service)

(Extended hours available for groups and after party weddings bookings)

### BREAKFAST BUFFET OPEN TO PUBLIC

Monday - Friday: 6:30 am - 9:00 am | Saturday and Sunday: 7:00 am - 10:00 am

### OCTOBER

Hours will be expanded in October

### CONCORDVILLE EVENT CENTER

Open 7 days a week breakfast, lunch and dinner

## SPECIALTY COCKTAILS

### CONCORDVILLE MULE

Ketel One, Ginger Beer, Lime 9

### PERFECT MARGARITA

1800 Tequila, Triple Sec, Lime \*Please ask your server for available flavors 12

### STRAWBERRY LIMEADE

Absolut Lime Vodka, Strawberry Puree, Lemonade 8

### KENTUCKY MULE

Bulleit Kentucky Straight Bourbon or Rye Whiskey, Ginger Beer, Lime 10

### CINNAMON APPLE MARTINI

Apple Pucker, Cinnamon Whiskey 10

### PEAR MARTINI

Absolut Pears Vodka, Woodbridge by Robert Mondavi Moscato, St-Germain Elderflower Liqueur 11

### JOHNNIE AND THE GIANT PEACH

Johnnie Walker Black Label Scotch Whisky, Ketel One, Botanical Peach & Orange Blossom, St-Germain Elderflower, Lemon Sour 13

### WHITE CRANBERRY MARTINI

Ketel One, White Cranberry Juice, Lime 13

### LEMON DROP MARTINI

Absolut Vodka Citron & Simple Syrup 11

### PEACH GREEN TEA

Jameson Irish Whiskey, Peach Snapps, Lemon Sour 11

### SPICED STORM

Captain Morgan, Ginger Ale, Lime 9

## BEERS

Miller Lite | 5

Coors Light | 5

Bud Light | 5

Michelob Ultra | 5

Yuengling | 5

Corona | 6

Corona Light | 6

Stella Artols | 6

Blue Moon | 6

Levante Cloudy & Cumbersome | 7

Victory Pilsner | 7

Dogfish Head 60 Minute IPA | 7

Down East Craft Cider | 7

Clausthaler N/A | 6

White Claw Seasonal Flavors | 7

Surfside | 8

## WHITE WINES

	6oz	BTL
Kendall-Jackson Vinter's Reserve	13	49
Sterling Vitner Chardonnay	11	37
Rista Moscato	13	46
Ecco Domani Pinot Grigio	13	43
Estancia Pinot Grigio	10	37
Brancott Estate Sauvignon Blanc	12	40
Monkey Bay Sauvignon Blanc	12	40
Kung Fu Girl Riesling	12	43

### WINE SPECIALS OF THE WEEK

	6oz
Hob Nob Pinot Noir	7
Kenwood Zinfandel	7

## HOUSE WINES

Cabernet Sauvignon | 8  
Merlot | 8

### WOODBRIDGE BY ROBERT MONDAVI 6oz

Chardonnay | 8  
Pinot Grigio | 8  
White Zinfandel | 8  
Pinot Noir | 8  
Sauvignon Blanc | 8  
Cavit Moscato | 8

## RED WINES

	6oz	BTL
Robert Mondavi Private Reserve	10	37
Smoking Loon Cabernet Sauvignon	9	32
Blackstone Merlot	9	35
Mark West Pinot Noir	10	37
Dreaming Tree Pinot Noir	13	49
Septima Malbec	11	43
Graffigna Malbec	12	40
Ruffino Chianti	8	-
Campo Viejo Tempranillo	10	35

## CHAMPAGNE SPLITS

Cook's | 7  
Ruffino Prosecco | 14

## APPETIZERS

### BONELESS TENDERS

Four golden fried tasty chicken tenders served with honey mustard | 11 Add Colossal Crisp Fries | 4

### HOUSEMADE CHEESESTEAK EGG ROLLS

Two large golden fried egg rolls stuffed with the finest shaved steak, onions, mozzarella cheese and served with ketchup | 15

### SHRIMP CONCORDVILLE

Four shrimp stuffed with dijon & horseradish and wrapped in bacon, topped with honey mustard barbecue sauce | 15

**WINGS** Crispy bone-in wings tossed in your choice of spicy buffalo sauce or jerk seasoning. (Cool bleu cheese or ranch dressing and celery sticks upon request.)

	5 Wings	10 Wings	25 Wings	50 Wings
Bone-In	11	16	39	78

### BRUSCHETTA FLATBREAD

Warm bruschetta and feta cheese on a crispy flatbread topped with arugula and basil chiffonade, drizzled with balsamic reduction and olive oil | 9 Add crab meat | 7 Add chicken | 5

### SHRIMP SCAMPI FLATBREAD

Rustic flatbread, mozzarella, garlic shrimp | 10

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# SALADS

*House Salads choice of dressing:  
balsamic vinaigrette / ranch / caesar / bleu cheese*

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## HOUSE SALAD

Romaine | 7 Spinach | 8 Arugula | 8  
With tomato, red onion, roasted red  
peppers, banana peppers, black and green  
olives, cucumbers, dried cranberries and  
served with choice of dressing

## CLASSIC CAESAR SALAD

Romaine lettuce, garlic croutons and  
shaved asiago, parmesan and romano  
cheese | 8/11

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# SOUPS

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## SHRIMP BISQUE | 8

## CARAMELIZED FRENCH

**ONION SOUP** Sweet onions  
under a blanket of perfectly  
melted medley of cheese topped  
with crispy fried onions | 9

### CUSTOMIZE YOUR SALAD WITH:

8 oz. Charbroiled Chicken Breast | 9  
Fried Crab Cake | 10 Large Fried Crab Cake | 12  
4 oz. Grilled Salmon | 8 Concordville's Signature Broiled Crab Cake | 12

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# SANDWICHES

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*All sandwiches are served on a toasted Le Bus brioche roll with pickles and  
Colossal Crisp Fries. Substitute a side House Salad for 3.5  
Substitute Caesar Salad for 4*

## CONCORDVILLE BURGER

Our house 10 oz. burger served with tomato, arugula and  
choice of the following toppings: asiago cheese, cheddar,  
american, bleu cheese, provolone and mozzarella cheese | 17  
Add sautéed onions or mushrooms or bacon | 1 each

## PRIME RIB SANDWICH

Hand shaved prime rib with provolone cheese, au jus and  
horseradish aioli | 20 Add sautéed onions | 1

## BRANDYWINE CHICKEN SANDWICH

Grilled chicken, American cheese, bacon, arugula, tomato,  
honey mustard | 16

## FRIED CRAB CAKE SANDWICH

Our famous recipe topped with arugula, tomato, and  
served with tartar or cocktail sauce | 18

## GRILLED SALMON BLT

Applewood smoked bacon, tomato, arugula, chipotle  
mayo | 17

## BROILED CRAB CAKE SANDWICH

Concordville's famous signature broiled lump crab cake  
topped with arugula, tomato, and served with tartar or cocktail  
sauce | 20

## CHEESE STEAK PANINI

Chopped thinly sliced choice Philly steak with Wow seasoning,  
green peppers, onions and American cheese | 14

## PARMIGIANA PANINI

Sliced tender chicken topped with provolone cheese and  
marinara sauce | 14

## CHICKEN ROMA

Grilled chicken breast with roasted red peppers, sharp  
provolone, arugula and finished with a balsamic reduction | 14

## BUFFALO CHICKEN PANINI

Sliced tender fried chicken cutlet tossed in Buffalo sauce  
topped with blue cheese crumbles and ranch dressing | 14

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# ENTREES

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*Served with Colossal Crisp Fries, House Romaine Salad or Caesar Salad.*

## BROILED CRAB CAKES

Broiled super lump crab cakes made with our original recipe  
and served with tartar or cocktail sauce  
One | 26 Two | 35

## FRIED CRAB CAKES

Fried super lump crab cakes made with our world famous  
original recipe and served with tartar or cocktail sauce |  
Two | 26 Three | 35

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# SWEET ENDINGS

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## LAWLERS N.Y. COLOSSAL CHEESECAKE

Extra thick portion served with  
fresh strawberries, whipped cream,  
powdered sugar, and raspberry  
coulis | 9

## CHOCOLATE BROWNIE DOME

A brownie bottom layered with  
chocolate krispies, white and dark  
chocolate mousse. Covered in ganache  
and surrounded by chocolate flakes | 9

## PEANUT BUTTER BOMBE

A chocolate candy bar bottom topped  
with peanut butter ganache and a  
mound of chocolate mousse. Finished  
in a blanket of chocolate ganache,  
chopped peanuts and peanut butter  
sauce (gluten free) | 9

**MENU WILL EXPAND IN COMING MONTHS**

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your  
risk of foodborne illness, especially if you have certain medical conditions.*