

# Christmas Eve Luncheon

A three course complete lunch  
with choice of soup or salad, entree, & seasonal dessert sampler  
\$45 per person

## SOUP OR SALAD (CHOOSE ONE)

Fresh Fruit Salad *GF, V*

New England Clam Chowder *Fresh chives & oyster crackers, GF*

Vidalia Onion Soup *Swiss cheese crostini, GF*

Caesar Salad *Romaine & radicchio, herbed croutons & parmesan cheese, GF*

Fennel & Mixed Green Salad *Feta cheese, orange, green olive & lemon vinaigrette, GF, V*

## ENTREES (CHOOSE ONE)

Jumbo Lump Crab & Shrimpcake *Chilled salad of Yukon potatoes, watercress, green beans & tomato vinaigrette, roasted garlic tartar sauce*

Parisian Gnocchi *Roast delicata squash, sweet potato, parsnip, broccolini & brown butter sauce, V*

Duck Confit *White beans, smoked sausage & rich duck broth*

Roast Acorn Squash *Sausage stuffing, Swiss chard, hazelnut sesame spice & sherry jus*

Seared Atlantic Salmon *Jasmine rice with lentils & caramelized onions, roast broccoli, harissa butter sauce & crispy shallot sesame seed mix, GF*

Shrimp & Crab Bolognese *Papardelle pasta & tarragon*

The Wash Burger *Smoked cheddar, pancetta & our secret sauce*

Rosemary Porchetta *Brown butter polenta, broccolini, porchetta jus & red pepper mostarda*

Top Sirloin (6 oz) *Yukon gold potatoes, brussels sprouts, red wine jus & garlic rosemary butter, GF +\$5*

## SEASONAL DESSERT SAMPLER, with COFFEE OR HOT TEA

Chocolate Cup Cake *Peanut butter frosting*

Raspberry & Blueberry Tart *Lemon curd*

Apple Cake *Toasted pecan*

White Chocolate Pumpkin Cheesecake *Graham cracker crust*

### Children's Menu \$15

*Ages 12 & under*

*Includes beverage, caesar salad,  
choice of entree &  
vanilla or chocolate ice cream*

### Choose One:

*Salmon with baby potatoes*

*Macaroni & Cheese*

*Chicken Tenders with French fries*

**Menu subject to change**

V - Vegetarian GF - Please tell your server if you need this dish prepared gluten free

Many of our dishes have nuts or raw ingredients that some people may be sensitive to.  
Alert your server to any serious allergies. 20% gratuity will be added to parties of 6 or more.



## SEASONAL COCKTAILS

Pecan Brown Butter Old Fashioned  
*Bourbon, pecan brown butter simple, maple syrup, chocolate bitters* 15

Autumn Vodka Smash  
*Vodka, apple cider, lemon juice, maple syrup, muddled fresh pear & basil* 14

Nojito [ZERO PROOF]  
*Mint, lime, simple syrup & club* 9

## WINE

### *White*

Riesling 'Good Karma', Red Tail Ridge  
(Finger Lakes, NY, 2024) 13

Pinot Grigio, Ca' Del Sarto  
(Friuli, Italy, 2023) 10

Sauvignon Blanc, Massey Dacta  
(Marlborough, New Zealand, 2023) 14

Rosé, Domaine Saint Mitre  
(Provence, France, 2023) 11

Chardonnay, Phantom  
(Clarksburg, California, 2023) 14

Chardonnay, Canyon Oaks  
(California, 2023) 8

White Zinfandel, Canyon Oaks  
(California, 2023) 8

## DRAFT BEER

Free Will Scarecrow Wheat Ale (PA)  
*Spiced ale brewed with vanilla, allspice, nutmeg & cinnamon. ABV: 5%* 7

Tired Hands Alien Church Oat IPA (PA)  
*Notes of mandarin orange, floral lychee, peach push pop & musky guava. ABV: 7%* 9

Two Roads Holiday Ale (CT)  
*Biere de Noel, aromas of spice & dried fruits with a good caramel & toffee backbone. ABV: 7.5%* 9

Tröegs Dreamweaver Wheat Ale (PA)  
*Unfiltered & cloudy with yeast, it's slightly tart & downright refreshing with notes of black pepper & spicy clove. ABV: 4.8%* 6

Yuengling Lager (PA)  
*Rich amber color & medium-bodied flavor. ABV: 4.5%* 5

## FEATURED BOTTLES & CANS

Funk Chocolate Dreams Milk/Sweet Stout (PA)  
*Luscious from start to finish with creamy layers of vanilla & bittersweet chocolate ABV: 6.6% (16oz)* 9

1911 Honey Crisp Hard Cider 10  
Bell's Two Hearted Ale 6  
Corona 5  
Crabbie's Ginger Beer 7  
Dogfish Head 60 Mins IPA 6  
Free Will Techno IPA 9  
Forged Irish Stout 7  
Garage Beer Lime 6  
Goose Island Sofie Saison 8  
Heineken 5  
Hoegaarden 6

Krombacher Pils 5  
La Chouffe Strong Pale Ale 9  
New Belgium Fat Tire Ale 5  
Ommegang Belgian Amber 6  
Rogue Dead Guy Ale 7  
Sam Adams Boston Lager 5  
Stella Artois 5  
Sly Fox Helles Golden Lager 5  
Weißenstephaner Hefe Weiss 9  
Westmalle Dubbel 10  
Yards English IPA 5

Lemon Thyme Spritz  
*Farigoule thyme liqueur, white wine, club soda & lemon* 13

The Woodsman  
*Heaven Hill bourbon, Cointreau, Chambord, Angostura bitters* 16

Sunflower Notini [ZERO PROOF]  
*Orange juice, pineapple juice, almond syrup* 9

### *Red*

Cabernet Sauvignon, John Sloat  
(Alexander Valley, CA, 2023) 13

Shiraz, First Drop Mother's Milk  
(Barossa, Australia, 2021) 15

Blend (Saperavi), 8k Ancient Red  
(Kakheti, Georgia, N/V) 10

Pinot Noir, Ventana Vineyards  
(Monterey, CA, 2024) 12

Malbec, El Porvenir (Argentina, 2022) 12

Merlot, Canyon Oaks (California, 2023) 8

### *Sparkling*

Cava, Arte Latino (Spain, n/v) 8

Downeast Winter Blend Cider (MA)  
*Flavors of cinnamon, nutmeg & toasted oak. ABV: 6.5%* 8

Yards Trash Talk IPA (PA)  
*A tropical fruit aroma, smooth malt backbone, & just enough bitterness. ABV: 6.5%* 7

Goose Island IPA (IL)  
*Fruity aroma, set off by a dry malt middle & long hop finish. ABV: 5.9%* 7

Funk Citrus IPA (PA)  
*Bright & juicy, brewed with grapefruit, blood orange & loads of American hops. ABV: 6.9%* 8

Guinness Irish Stout (Ireland)  
*Smoothly balanced with bitter, sweet & roasted notes. ABV: 4.2%* 7

1911 Cranberry Cider (NY)  
*A unique blend of apples & cranberries strikes a balance of sweet & tart. ABV: 6.9% (16oz)* 10

Budweiser 4  
Miller High Life 4  
Michelob Ultra 4  
Miller Lite 4  
Spindrift Blood Orange Seltzer 5  
Best Day Brewing Hazy IPA NA 5  
Brooklyn Special Effects IPA NA 5  
Stella 0.0 NA 5  
S.Pellegrino Sparkling Water  
(16 oz) 5