



Valentine's Brunch



A three course brunch with a glass of sparkling wine, house breakfast breads, choice of appetizer, choice of entree & seasonal dessert sampler
\$45 per person, tax & gratuity not included

APPETIZERS (CHOOSE ONE)

Yogurt Berry Parfait *Greek yogurt, fresh berries & house granola, V*

Baby Buttermilk Pancakes *Maple syrup, blueberries & berry preserves, V*

Arugula, Frisee & Watercress Salad *Strawberries, chevre, candied pecan & champagne vinaigrette, V*

Chicken Liver Pate *House pate with fruit preserves, whole grain mustard & crostini*

Creamy Sweet Potato Soup *Pistachio pistou, V*

ENTREES (CHOOSE ONE)

"Hot" Chicken & Nina's Waffles *Spicy fried chicken & Nina's waffles, balsamic maple syrup*

Seared Atlantic Salmon *Saffron risotto with langostino shrimp & peas, tarragon butter sauce*

Crab & Shrimp Cakes *Fennel, radish & arugula salad, roasted garlic tartar sauce*

Eggs Benedict *House biscuit, ham, poached egg, sauteed spinach & brown butter hollandaise, breakfast potatoes*

Crustless Quiche *Mushrooms, spinach & feta, breakfast potatoes & mixed green salad V, GF*

French Toast *Stuffed with sweetened mascarpone & raspberry preserves, maple syrup & granola*

Steak & Egg *Grilled 6 oz top sirloin & fried egg, yukon potatoes, green beans & brown butter hollandaise + \$5*

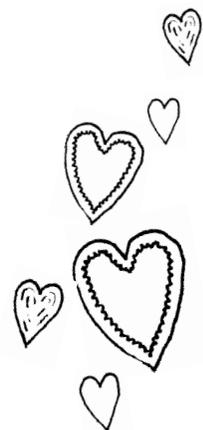
SEASONAL DESSERT SAMPLER, with COFFEE OR HOT TEA

Raspberry & Blueberry Tart *with vanilla custard*

Olive Oil Cake *with pistachio buttercream*

Chocolate Cupcake *with peanut butter frosting*

Strawberry Cheesecake *with marcona almond*



Children's Menu \$15
Ages 12 & under
Includes beverage, fresh fruit,
choice of entree &
vanilla or chocolate ice cream

Choose One:
Waffle with fresh fruit
French Toast with maple syrup
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

Sparkling Pomegranate Punch
Pomegranate, orange & lime juices with cointreau topped with sparkling wine 12

Rose "merry" Pom spritz [ZERO PROOF]
Pomegranate juice, rosemary, lime & club 10

Thyme Gin Cosmo
Farigoule thyme liqueur, gin, fresh lime & cranberry juice 14

The Wash Toddy
FUK Japanese whisky, warm green tea & spiced simple syrup 15

Frosted Almond Orchard [ZERO PROOF]
Orange juice, pineapple juice, almond syrup 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

Red

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

Garnacha, Señorío de Irati
(Navarra, Spain, 2021) 11

8K Ancient Red Blend (Separavi), Telliani Valley
(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

DRAFT BEER

Free Will White (PA)
Belgian-style White Ale with Orange Peel & Coriander. ABV: 5.1% 6

Stella Artois (Belgium)
Balanced malt sweetness, crisp hop bitterness, soft dry finish, floral aroma. ABV: 5.0% 6

Downeast Winter Blend Cider (MA)
Made with cinnamon, nutmeg & toasted oak. ABV: 6.5% 8

Dogfish Head Citrus Squall Imperial (DE)
Designed to taste like a Paloma cocktail, featuring grapefruit, lime, blue agave nectar & sea salt. ABV: 8% 8

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

Free Will Place of Raspberries Sour (PA)
Sour ale brewed with raspberries, light bodied with an appropriate tartness. ABV: 5.7% 9

Free Will Coffee Ralphius (PA)
Imperial Stout showcases locally roasted coffee beans aged for a year in various bourbon barrels, featuring notes of mocha, espresso, & coffee. ABV: 16.6% 15/snifter

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

Breckenridge Juice Drop Hazy IPA (CO)
Soft, lush and intense juicy, bursting with hoppy aroma and flavor ABV: 7% 7

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

FEATURED BOTTLES & CANS

Sierra Nevada Celebration Fresh Hop IPA (CA)
Freshly picked hops, rushed from farm to brewery, for powerful citrus & pine flavors. ABV: 6.8% 7

Lancaster Winter Warmer Ale (PA)
Developed malt richness, full bodied, with a warming finish. ABV: 8.9% 7

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
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
Weiherstephaner Hefe Weiss 9
Westmalle Dubbel 10
Yards English IPA 5

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

