

1823

SNACKS & BOARDS

Jumbo Pretzel \$5

cinnamon sugar dusting or traditional salt crust & side of honey mustard or warm queso

Fried Chicken Wings \$7

choice of sauce; hot, mild, sweet, chili or plain & celery sticks & side of ranch

Flatbread Pepperoni Pizza \$7

classic tomato sauce, spicy pepperoni & mozzarella

SALAD

***add to any salad: grilled or crispy chicken \$2, shrimp \$3, tempeh \$2 or vegan soy chikn \$2*

Mixed Green Salad \$5

shredded carrot, sliced cucumber & grape tomatoes

Salad Du Jour \$5

dressing options: ranch, caesar, balsamic, honey mustard, fat free italian

PLATES

Chipotle Chicken Wrap \$9

grilled or crunchy fried chicken breast, sweet & spicy chipotle mayo, avocado, shredded lettuce, mozzarella & side of fries

Traditional Fish & Chips \$10

beer battered cod, malt vinegar, sea salt, tartar sauce & side of fries

Café Burger* \$10

crispy bacon, choice of cheese, lettuce, tomato & side of fries **cooked medium-well, unless specified*

Beyond Meat Burger (Vegan) \$11

vegan cheese, lettuce, tomato & side of fries

Chicken & Chips \$8

southern style chicken tenders with ranch or honey mustard dipping sauce & side of fries

Cafe Feature Dish \$9

SIDES

Onion Rings \$2

Shoestring Fries \$2

DESSERTS

Chocolate Chip Cookies (GF) \$6

chocolate sauce & whipped topping (optional)

***Vegan Chocolate Chip Cookies upon request*

1823

BEVERAGES

BOTTLED BEERS

Yuengling | \$3.50

Bold Rock

Blue Moon

Corona

Guinness

| \$4.50

Sam Adams

Heineken

Stella Artois

SEASONAL & FEATURED CRAFT BEERS

Flying Dog (rotating selection)

Yuengling Black & Tan

| \$5

WINE

Athena Pinot Noir | \$6/\$22

Charles & Charles Merlot Blend | \$6/\$22

Joel Gott Cabernet Sauvignon | \$8/\$30

Folie a Deux Zinfandel | \$8/\$30

Villa Maria Sauvignon Blanc | \$6/\$22

Napa Cellars Chardonnay | \$8/\$30

Folie a Deux Pinot Gris | \$7/\$26

Cloudfall Sauvignon Blanc | \$7/\$26

Charles & Charles Riesling | \$6/\$22

Ruffino Lumino Pinot Grigio | \$5/\$18

Ruffino Prosecco | \$6/\$22