



BEGINNINGS

- Roasted pear, pesto & cheddar flatbread** | Brushed with evoo and grilled | **7**
- Cheese Quesadilla** | Pepper jack, cheddar, sour cream, pico de gallo, guacamole | **8**
- Eggplant Napoleon** | Roma tomato, mozzarella, chilled ratatouille, balsamic glaze, and a tomato aioli | **8**
- Sesame Hot Wings** | Ko Chu Jang aioli, carrot cabbage slaw | **9**
- Flash Fried Calamari, Rock Shrimp and Salmon Crisp** | Lemon crema, charred red pepper dip | **10**
- Shrimp Pineapple Skewer** | Mango ginger BBQ sauce, tropical slaw | **10**

SPOONS

- 3 Cheese French Onion Soup** | with caramelized Vidalia onions | **6**
- Chef Seasonal Inspiration** | Crafted with fresh vegetables grown in our neighboring farms | **6**

FROM THE GARDEN

- Wedge of Iceberg** | Topped with bacon and blue cheese | **9**
- Caesar Salad** | Baby romaine brushed with traditional caesar dressing, brioche croutons | **9**
- Spinach Salad** | fresh strawberries, feta cheese, red onion, balsamic vinaigrette | **10**
- Roasted Beet Salad** | Local beets, arugula, pear d’Anjou, crushed hazelnuts, goat cheese PA honey & spiced maple vinaigrette | **11**

FORKS AND HAND HELD

- Turkey Dinner** | “Koch’s” all natural turkey, slow roasted and served with stuffing, gravy, homemade cranberry sauce, smashed potatoes | **16**
- Lobster Mac’n Cheese** | Silky creamy sauce with Gruyere, smoked gouda and fontina | **17**
- Chicken Oscar** | Topped with crab, grilled asparagus and Hollandaise, served with rice pilaf | **20**

“Stryker Farm” 100% Natural Meats

Raised with care by Nolan Thevenete and Neighbors Saylorsburg, PA.

Traditional All-American Burger | Served with or without cheese - American, cheddar, jalapeno jack or smoked gouda, lettuce, tomato and onion | **13**

Split Rock Burger | Pennsylvania grown mushrooms, aged cheddar, arugula; baconaise topped with a sunny side up egg, toasted sea salt pretzel bun, truffle aioli fries | **13**

Grilled NY Steak 12oz | Brushed with herb oil, seasoned with sea salt, served with thick cut fries | **24**

Bone in Pork Chop | Herb spaetzel, Brussels sprouts, bacon lardons, pearl onions, arugula-pear salad; smoked pear jus | **22**

Roasted ½ Chicken | Roasted parsnips and carrots, smoked cabbage, local kale; shallot chicken jus | **19**

- Atlantic Salmon** | Wilted kale, fingerling potatoes with pancetta, whole grain mustard vinaigrette | **21**
- Fish and Chips** | 6oz. Yuengling battered haddock filet. French fries, tartar sauce and malt vinegar | **19**
- Braised Short Ribs** | Cabernet and beer – 72hrs tender braised – creamy smashed potatoes | **20**

Chef de Cuisine Joe Plummer

**Consuming raw or uncooked meats, poultry, shellfish, or eggs may increase your risk of foodborne illness.*