



Allergens: d-dairy, g-gluten, n-nuts, s-shellfish

STARTERS

- SMOKED DUCK EGG ROLLS 18**
hard cider braised cabbage, roasted grapes, rosemary crema (d,g)
- BUFFALO WINGLESS 17**
thai chili glaze, candied celery, maytag blue cheese, buttermilk ranch, scallion (d,g)
- SPICY TUNA TACOS 20**
goma wakame, mango, sweet soy, crispy gyoza (g)
- FRENCH ONION GNOCCHI 17**
braised pork, caramelized onion, manchego, butternut squash, brown butter crunch (d,g)
- TRUFFLE MUSHROOM FLATBREAD 18**
maitake mushroom, arugula, gruyère, provolone, truffle crumbs (d,g)
- PAU HANA SLIDERS 16**
pineapple habañero pulled pork, hawaiian rolls (g)
- POINT JUDITH CALAMARI 17**
fried hots, basil aioli, puttanesca (g)
- 1 LB PRINCE EDWARD ISLAND MUSSELS 19**
select your style: thai curry, white wine, san marzano pomodoro, fresh garlic bread (g,s)
- COLOSSAL COCONUT SHRIMP 16**
jerk plantains, chermoula aioli (g,s)
- ALE BATTERED CHEESE CURDS 13**
wisconsin cheddar, "O" sauce (d,g)
- TOAST OF THE DAY 15**
chef's daily homemade toast (g)

SOUP & SALADS

**2022 CHOWDERFEST CHAMPION
MANHATTAN RED 15**
local clams, smoked ham, mirepoix (s)

SOUP OF THE DAY 14
chef's daily

DADDY O CAESAR 15
baby romaine, roasted peppers, 18 month manchego, warm panzanella croutons, lemon caesar dressing (d,g)

WARM GRAINS SALAD 17
quinoa, fall vegetables, feta, dried cherries, maple sherry vinaigrette (d)

O CHOPPED 16
iceberg, applewood bacon, cucumber, blue cheese, tomato, avocado, chipotle ranch, corn tortilla (d)

PECAN CRUSTED GOAT CHEESE & BEET 16
wild arugula, golden raisins, lavender honey, champagne vinaigrette (d,g,n)

ADDITIONS

**GRILLED CHICKEN 9 | CHILLED SHRIMP 11
PAN SEARED SALMON 13 | STEAK TIPS 15**

SANDWICHES

DADDY O BURGER 24
double cheddar, smoked bacon mayo, lettuce, tomato, onion, fries (d,g)

RIBEYE CHEESESTEAK 24
peppadew peppers, black truffle mayo, aged provolone, tobacco onions, fries (d,g)

BLACKENED SHRIMP TACOS 22
flour tortillas, chipotle aioli, avocado crema, pico de gallo, slaw, pickled onion, fries (g,s)

GRILLED CHEESE & FIG JAM 17
comte cheese & dublin cheddar, country white bread, nice lil' salad (d,g) add house smoked bacon 4

BUTTERMILK FRIED CHICKEN SANDWICH 22
pickle brined, kimchi mayo, shaved romaine, house pickles, brioche roll, fries (d,g) add cheese 2

ENTRÉES

- LOCAL FLOUNDER PICCATA 37**
creamy crab orzo, petite greens salad, lemon caper butter (d,g,s)
- LANCASTER CHICKEN MILANESE 33**
burrata, heirloom tomatoes, pecorino, wild arugula-radicchio salad, grilled lemon vinaigrette, 12 year balsamic (d,g)
- PAN ROASTED SALMON 34**
creamer potatoes, vegetable-citrus salad, watercress pesto, port reduction (d)
- THAI STEAK & NOODLE SALAD 34**
filet tips, lo mein, shaved vegetables, greens, avocado, sesame-soy dressing, macadamia nuts (g,n)
- BARNEGAT LIGHT SCALLOPS 42**
applewood bacon-sweet pea risotto, red pepper coulis, pinelands micro greens (d,s)

- LOCAL TUNA TATAKI 41**
wasabi mayo, yuzu ponzu, chili crunch, coconut macadamia risotto (d,n)
- SHORT RIB TAGLIATELLE 33**
pearl onions, wild mushrooms, crème fraîche (d,g)
- SEAFOOD COBB SALAD 32**
lump crab, shrimp, avocado, tomato, cucumber, dijon-blue cheese vinaigrette (d,s)
- 13 FARMS PORK TENDERLOIN 38**
brown butter-pumpkin spaetzle, honey nut squash, parsnip puree, cider molasses (d,g)
- COLOSSAL CRAB & SHRIMP SCAMPI 36**
anellini pasta, broccoli rabe, garlic, sun dried tomato, summer corn & basil butter, cornbread crumble (d,g,s)
- BUTCHERS CUT MP**
the freshest cuts sourced daily

SIDES

- PA MAPLE-SWEET SOY BRUSSELS SPROUTS 11**
house made bacon (g)
- TRUFFLE FRIES 12**
parmesan, togarashi aioli, herbs (d,g)
- RUSSET POTATO FRIES 9**
- APPLEWOOD BACON RISOTTO 9 (d)**
- ASPARAGUS 9**
- CREAMER POTATOES 9 (d)**
- HOUSE SALAD 9**

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. A 3% credit card processing fee is applied to all checks, unless using debit cards or cash