



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

STARTERS

- DUCK CONFIT TOAST 18**
sonoma county duck, onion marmalade, pickled mustard seed, goat cheese, radish (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)
- DANG DANG SHRIMP 17**
tempura'd, nashville hot aioli, green papaya, tajin (d,g,s)
- ALE BATTERED CHEESE CURDS 13**
wisconsin cheddar, "O" sauce (d,g)
- PASTA OF THE DAY MKT**
chef's daily homemade fresh pasta (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 ppolenta croutons, lemon caesar dressing (d,g)
- WILD SPINACH SALAD 16**
bacon tabasco vinaigrette, bacon lardons, torn sour dough, maytag blue (d,g)
- O CHOPPED 16**
iceberg, applewood bacon, cucumber, blue cheese, tomato, avocado, chipotle ranch, corn tortilla (d)
- BEET & ARUGULA 15**
eagle road beets, arugula, goat cheese crema, pickled grapes, pistachio vinaigrette, mint (d,n)
- ADDITIONS**
GRILLED CHICKEN 9 | GARLIC SHRIMP 11
PAN SEARED SALMON 13 | STEAK TIPS 15

SANDWICHES

- DADDY O BURGER 24**
double cheddar, bacon remoulade, lettuce, tomato, onion, brioche bun, fries (d,g)
- RIBEYE CHEESESTEAK 24**
peppadew peppers, black truffle mayo, aged provolone, tobacco onions, fries (d,g)
- GARLIC SHRIMP TACOS 22**
kale & cabbage slaw, avocado, aji amarillo aioli, pickled red 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)
- VERLASSO SALMON 34**
creamer potatoes, watercress & citrus salad, 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)
- SHORT RIB TAGLIATELLE 33**
pearl onions, wild mushrooms, crème fraîche (d,g)
- LANCASTER CHICKEN MILANESE 33**
burrata, heirloom tomatoes, pecorino, wild arugula-radicchio salad, grilled lemon vinaigrette, 12 year balsamic (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)
- CIOPPINO 34**
wild shrimp, mussels, lump crab, broccoli rabe, confit tomato, anellini pasta, tomato brodo, anchovy bread crumbs (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**
- BROCCOLI RABE 9**
garlic confit, calabrese chili
- APPLEWOOD BACON RISOTTO 9 (d)**
- 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 2.5.24