

SPUNTINI FREDDI - Small plates

Olive tapenade, capers, garlic & EVOO*	6
Crispy Brussels sprouts, sriracha, honey & lime vinaigrette*	7
House-made bread and butter pickles & Parmesan*	5
Salt-roasted beets, pistachio vinaigrette & shaved Keswick Gearhouse beer washed tomme*	5
Spinach hummus, lemon & house made cracker bread*	5

INSALATA

Boston bibb, candied walnuts, granny smith apple, Gorgonzola piccante & champagne vinaigrette*	9
Bricco chopped salad, roasted pears, pepperoni, peppadew peppers, pepperoncini, mozzarella, olives & red wine vinaigrette	10
Gulf Shrimp salad, baby greens, cherry tomatoes, shaved fennel, roasted peppers & balsamic vinaigrette	17

Enhance your salad with one of these additions:

Chicken breast 5oz	6	Flat iron steak 5oz	10
Grilled Shrimp each	3		

BOARDS

Cured Meat Board	20
Whole grain mustard, bread and butter pickles, olive tapenade & crostini	
• Prosciutto di Parma, speck, pepperoni & soppressata	
Cheese Board*	20
with membrillo, fig cake, crostini & candied walnuts	
• Chef's choice local cheese	
• Smoked Cheddar, Raw Cow, Lykens Valley Creamery, Millersburg PA	
• Gearhouse Beer Washed Tomme, Raw Cow, Keswick Creamery, Newburg PA	
• Gouda, Goat, Linden Dale Farm, Ronks PA	
Vegetable Board*	18
with basil pesto & roasted garlic	
• Roasted cauliflower	
• Marinated roasted pepper	
• Marinated Kennett Square mushrooms	
• Autumn squash agrodolce	

PIZZA Gluten-free pizza available, add \$4.

Margherita, San Marzano tomatoes, basil, Caputo Brothers mozzarella & EVOO*	15
Jamison Farm roasted pepper lamb sausage, cucumber, tomato, red onion & Linden Dale Farm yogurt tzatziki	18
Pepperoni, roasted cauliflower, peppadew peppers & Lykens Valley Creamery smoked cheddar	17
Florentine, baby spinach, roasted garlic, pearl onions & baby Swiss cheese*	13
Kennett Square mushrooms, Caputo Brothers mozzarella, caramelized onions & truffle oil*	16

PRIMI All pasta served with a small garden salad. Gluten-free pasta available, add \$3.

Sage pappardelle, duck ragout, pancetta & Parmesan	15
Gnocchetti, braised rabbit, thyme, Brussels sprouts & Thomas' Urban Farming broccoli greens	14
Fettucine, Sheppard Farms beef bolognese, rapini, autumn squash & Pecorino Ginepro	12
Cavatelli, Kennett Square mushrooms, rosemary & roasted onion*	11
Bill's mac and cheese & toasted breadcrumb	14

PANINI

7 oz certified Hereford burger, smoked cheddar, bibb, tomato conserve, brioche roll & Bricco fries	15
Grilled cheese & pomodoro soup, Lykens Valley Creamery Baby Swiss & antipasti salad	13

SPECIALITÀ DEL GIORNO - AQ

Sustainable fish del giorno

Zuppa del giorno

Fritatta del giorno

Pizza del giorno

Gluten-free pizza & bread service available, add \$4 • Gluten-free pasta available, add \$3

Vegetarian menu items are noted with asterisk (*). Consuming raw or under cooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness