

Eggs Your Way **VEG** \$6

two eggs (any style), potatoes, house-made bread; add sausage, bacon, or ham \$3

Egg & Cheese Sandwich **VEG** \$7

on house-made flatbread with potatoes; add sausage, bacon, or ham \$3

French Toast **VEG** \$8

texas toast, syrup, powdered sugar; add sausage, bacon, or ham \$3

Crouque Rev House \$12

texas toast, ham, egg, cheddar bechamel

Add Blueberries, Strawberries or Bananas \$1.75ea
Cream Cheese \$1.5/ 100% Pure PA Maple Syrup \$2
Egg \$1.5/ Bagel \$2/ Pancake \$2.50 / Potatoes \$3/ Fruit \$4
Sausage, Bacon, Ham \$3ea

Pancakes **VEG** \$8

house-made buttermilk pancakes, syrup, powdered sugar; add sausage, bacon, or ham \$3

Betsy Ross Omelette **VEG** \$10

spinach, tomato, feta cheese; potatoes and house-made bread

Penn's Landing Omelette \$10

ham, American cheese, onion, red peppers; potatoes and house-made bread

Breakfast Concoction \$10

potato latke layered with ham, cheese & onion; topped with eggs & served with baked apples

Eggs Bandito \$12

poached eggs, spinach, ham, house-made flatbread, smoked red pepper hollandaise over potatoes

Baked Avocado **VEG** \$12

egg yolk, quinoa, peach, cherry tomato, corn, cilantro, egg white omelette

Hangover Pancake \$14

potato, egg, seasonal fruit, maple syrup, whipped cream cheese, powdered sugar; choice of sausage, bacon, or ham

WOOD FIRED NAPOLETANA PIZZA

Classic Cheese **VEG** \$14

shredded mozzarella, parmesan & san marzano tomato sauce

Margherita **VEG** \$14

fior di latte mozzarella, basil, san marzano tomato sauce

Pepperoni Americana \$15

shredded mozzarella, san marzano tomato sauce, pepperoni

Ricotta Pizza **VEG** \$16

zucchini, califlower puree, basil, smoked mozzarella

Mixed Mushroom **VEG** \$16

with fontina, spinach, truffle oil

Flank Steak \$17

with red onion, arugula & smoked mozzarella

Prosciutto \$17

fior di latte mozzarella, arugula, shaved parmesan

Sausage \$16

fior di latte mozzarella, broccoli rabe, sharp provolone

Fig & Prosciutto \$18

with brie

Roasted Vegetable **V** \$16

brussel sprouts, sweet potato, cauliflower, broccoli, red onion, asparagus

Breakfast \$16

fior di latte mozzarella, bacon, potato, cheddar, sunny side egg

Tater Tots **VEG** \$9
house-made with parmesan cheese, baked & lightly fried; with ketchup & mustard aioli

Onion Soup \$7
with italian bread & fontina cheese

Mac & Cheese **VEG** \$9
radiatore pasta, american, cheddar, and mozzarella cheese, topped with potato chips

Baked Brie **VEG** \$10
with golden raisins, pecan, honey, strawberry, and toasted house-made baguette

Buffalo Chicken Dip \$10
blue cheese, cream cheese, ranch, buffalo sauce; with house-made flatbread

Calamari Fritto \$12
fried calamari with garlic, lemon, parmesan, parsley, tabasco & marinara sauce

Firecracker Shrimp \$12
in fried wonton; with pineapple, plum sauce, sriracha, spicy mustard, wasabi

HOUSE BAKED FLATBREAD SANDWICHES

Grilled Cheese \$9
bacon, tomato, and your choice of cheese on texas toast; with house-cut fries

The American \$10
half pound house-ground beef, lettuce, tomato, onion; with house-cut fries

Chicken & Pineapple \$11
Add American, Blue, Cheddar, Provolone, Smoked Mozzarella, or Fior di latte Mozzarella \$1.5ea
Bacon, Caramelized Onion, Mushroom, Fried Egg \$1.5ea
Substitute French Fries \$1.5 - Substitute Tater Tots \$3
arugula, tomato, mayonnaise; mixed green salad

Veggie Burger **V by request** \$10
house-made of black bean, mushroom, onion, red pepper & rice, cajun mayo; house-cut fries

Eggplant **VEG** \$10
fried eggplant, san marzano tomato, mozzarella, parmesan; served mixed green salad

Gyro \$12
grilled leg of lamb, onion, tomato, tzatziki; served with mixed green salad

Chicken Parm Burger \$12
with parmesan cheese, provolone cheese, basil, tomato sauce; served with house-cut fries

Tri-tip Cheesesteak \$12
sliced sirloin, caramelized onion, American cheese, smoked mozzarella; mixed green salad

Pork \$12
sous-vide roast pork, bacon, collard greens, sharp provolone; mixed green salad

Meatball \$10
with oxtail ragu, American cheese, smoked mozzarella; mixed green salad

Cod \$12
beer battered alaskan cod, lettuce, tartar sauce; with mixed green salad

VEG VEGETARIAN
GF GLUTEN FRIENDLY
V VEGAN

SALAD

Spinach \$12
Add Chicken \$5
Add Fried Calamari, Shrimp, Salmon \$6
bacon, red onions, mushrooms, hard boiled egg, bacon vinaigrette

Quinoa **GF/V** \$12
avocado, cherry tomato, cilantro, corn, red-wine-lemon vinaigrette apples almonds

Warm Vegetable **GF** \$10
brussel sprouts, sweet potato, califlower, broccoli, red onions, asparagus, eggplant, topped with toasted pumpkin seeds; with a dill & tahini yogurt dressing

Caesar \$9
romaine lettuce, crouton, parmesan tuille, caesar dressing

Wedge **GF** \$9
iceberg lettuce, prosciutto, radish, red onion, blue cheese-ranch dressing

Kale Salad **GF/V** \$12
acorn squash, golden raisins, caramelized onions, cranberries, maple balsamic vinaigrette

Consuming raw food could lead to higher incidents of foodborne illness