

BRUNCH

Saturday-Sunday 10:00AM-2:00PM

SNACKS

- Gulf Shrimp** 16
fermented tomato cocktail sauce
- Oyster** 3 each
daily selection of oysters, chartreuse mignonette
- Corn Beignets** 9
sour cream & onion
- Croquembouche** 14
federal donuts, crème pâtissière, pecan, gin caramel
- Pommes Frites** 7
fine herb, aioli

monsieur-style +5
madame-style +7

SALADE

- Salade Lyonnaise de Canard** 16
frisée, duck scrapple, poached egg, foie gras vinaigrette
- Salade Verte** 9
red leaf, baby gem, fried shallot, banyuls vinaigrette
- Salade Bayonne** 14
arugula, golden beet, candied almond, goat-gouda, cranberry vinaigrette



Influenced by Stephen Girard's journey from Bordeaux to Philly, The Wayward is American inspired, while French rooted and we hope your palate enjoys its travels.

EGGS

- Deux Eggs** 15
two eggs any style, potatoes, french bread with choice of leidy's bacon, maple sausage, or turkey bacon
- Breakfast Sandwich** 13
au fournil croissant, egg, leidy's bacon, gruyère, long hot aioli, side salad
- Avocado Tartine** 18
heirloom grain toast, avocado, runny egg, crudités
- Lobster Eggs Benedict** 29
english muffin, ratatouille, old bay hollandaise

French Omelette

(includes three selections)
american, brie, or cheddar +3
leidy's bacon, parisian ham or turkey bacon +3
spinach, mushroom, onion, or peppers +2

\$15

PLATES

- Granola Muesli** 12
vanilla yogurt, wild berry, almond, coconut, golden raisin
- Cast Iron Waffle** 16
caramel apple poelee, maple mousseline, candied pecan
- Chicken and Waffle "Pot Pie"** 21
cream-chicken fricassée, sunny-side up egg, peas, corn, carrot
- Lox Croissant** 16
au fournil everything croissant, gin-cured smoked salmon, dill-caper cream cheese, pickled shallot, side salad
- Truffle Tarte Flambé** 19
alsatian flatbread, mushroom ragout, pistou, sunny-side egg
- Steak Frites and Eggs** 25
grilled le paleron steak, sunny-side up egg, bordelaise, chimichurri, pommes frites

Wayward Breakfast Burger

pennsylvania raised angus beef, pain au lait bun, bibb lettuce, dijonnaise, gruyère, leidy's bacon, sunny-side up egg, pommes frites, aioli

\$23

SIDES

- Potato** 8
thyme, jasper hill cheddar
- Seasonal Fruit** 7
champagne-vanilla syrup, mint
- Steel-Cut Oats** 7
cinnamon sugar
- Two Eggs** 6
any style
- Toast** 3
white, heirloom grain or baguette
- Meats** 6
leidy's bacon, maple sausage or turkey bacon

SQUARE ONE COFFEE

Lancaster, Pennsylvania

- Drip Coffee** 3
- Espresso** 4
- Latte** 5
- Cappuccino** 5
+2 vanilla, caramel or mocha

BEVERAGES

- Steven Smith's Loose Leaf Teas** 4
- Naked Bottled Smoothie** 7
- Orange Juice** 5
- Daily Juice** 6



THE
WAYWARD

AMERICAN BRASSERIE

FRENCH 75

HERE AT THE WAYWARD, WE LOVE GIN AND BUBBLES TO GO ALONGSIDE OYSTERS, CELEBRATIONS, AND THE START OF A GOOD EVENING.

So naturally, we can't think of a more perfect cocktail than the classic French 75. Born in France and popularized here in America just like Stephen Girard, this light and refreshing cocktail with a little added kick has been around since 1915.

Below are some classics and our modern interpretations of those simple flavors using new ingredients:

BORN
IN FRANCE

	glass/carafe
The Classic O.G.	11/44
beefeater gin, lemon, bubbles	
Sweet Dee	14/56
ransom old tom gin, grapefruit, mint, bitters, bubbles	
Arnaud's	14/56
courvoisier cognac, lemon, bubbles	
Do You Want More	13/52
beefeater gin, limoncello, pernod, bubbles	
Sister City	12/48
new amsterdam vodka, honey, lemon, apricot, bubbles	

SIGNATURE COCKTAILS

Joan of Arc	12	The Rosenbach	14
new amsterdam vodka, pamplemousse rose, cappelletti		cruzan aged light rum, banana cordial, calvados, lillet rouge	
The Revolutionary	14	Hometown Hero	15
bluecoat gin, grapefruit, créole shrubb, ginger beer, orange bitters		beefeater gin, gran classico, lemon, fever-tree tonic, orange bitters	
End of the Road	14	Penn's Martini	18
exotico blanco tequila, amaro, apple, honey		bluecoat gin, stateside vodka, lillet blanc, orange bitters	
The French Quarter	13	Ponderosa	14
jim beam bourbon, cognac, dolin rouge, bénédictine, pernod		new amsterdam vodka, cocchi di torino, crème de cacao, spiced pear	

BRUNCH LIBATIONS

Wayward Bloody Mary	13
new amsterdam vodka, horseradish, fermented tomato +6 gulf shrimp garnish	
Red Snapper	13
beefeater gin, horseradish, fermented tomato +6 gulf shrimp garnish	
	glass/carafe
Classic Mimosa	10/40
bubbles, orange juice	

OYSTER SHOOTERS

The Washed Up Sailor	8
fermented tomato new amsterdam vodka, celery bitters, lemon, oyster	
South of The Navy Yard	8
dill beefeater gin, caper brine, lemon, oyster	

DRAFT BEER

Samuel Adam's Seasonal 7
Bud Light, Lager 5
Victory Sour Monkey, Sour Brett Tripel 9
Allagash Saison, Farmhouse Style Ale 8
Dock Street, Winter Haze Pale Ale 7

LOCALLY
BREWED

The Wayward IPA
By Iron Hill Brewery | 8

WINE BY THE GLASS

Sparkling

Prosecco, Riondo, Veneto, Italy | 13
Cuvée 1785, Piper Heidsieck, Champagne, France | 22

Rosé

Grenache, Bieler Père & Fils, Provence, France | 13

White

Sauvignon Blanc, Château Les Reuilles, Bordeaux, France | 13
Chardonnay, Imagery, Sonoma, California | 14
Riesling, Snoqualmie, Columbia Valley, Washington | 13
Sauvignon Blanc, Matanzas Creek, Sonoma County, California | 15
Chardonnay, LaTour, Coteaux de l'Ardèche, France | 14
Pinot Grigio, Tiamo, Veneto, Italy | 12

Red

Blend, Château Paret, Côtes du Castillon, Bordeaux, France | 14
Cabernet, Chateau Smith, Washington | 15
Merlot, Columbia Crest H3, Columbia Valley, Washington | 16
Malbec, Santa Julia Reserve, Mendoza, Argentina | 12
Pinot Noir, Siduri, Willamette Valley, Oregon | 14
Gamay Noir, Henry Fessy, Burgundy, France | 13

BOTTLES & CANS

Miller Lite, Pilsner	5	Yards, IPA	7
Stella Artois, Lager	6	Peroni, Lager	6
Angry Orchard, Hard Cider	6	Kronenbourg 1664, Pale Lager	7