



BREAKFAST MENU

SOMETHING HEALTHY

- Seasonal Sliced Melons 7
- Fresh Strawberries, Lime Zest 7
- Yogurt, Granola, Assorted Fresh Berries 9
- Oats and Farro with Cinnamon, Raisins and Walnuts 5

Breakfast Cereals 4

Choice of All Bran, Cheerios, Frosted Flakes, Corn Pops, Rice Krispies, Shredded Wheat, Special K, Fruit Loops or Low Fat Granola Accompanied with Fresh Chilled Milk

Our Signature Griddle 8

Vanilla French Toast with Warm Syrup

Banana and Crème French Toast 11

Fresh Bananas, Whipped Cream and Warm Syrup

Skips Hand Crafted Pancakes 7

Blueberry, Chocolate Chip or Red Velvet Pancakes 8

Breakfast & Dessert Rolled Into One!

TASTE OF DELAWARE VALLEY

Jersey Pork Roll Sandwich 8

Taylor Ham, Fried Eggs, American Cheese on Toasted Roll

ORGANIC EGG HOAGIE

Prepared with Farm Fresh Vegetables, Provolone Cheese and Brandywine Mushrooms 10

Philly Famous Scrapple Sandwich 9

Pork Scrapple, Fried Eggs, American Cheese on Toasted Kaiser Roll

All sandwiches served with fresh cut fruit

SPECIALTY EGGS & OMELETS

All specialties are served with Fresh Red Bliss Potatoes

Farm Fresh Eggs 9

Two Local Farm Eggs prepared to your liking, Sausage Links and Toast

Selection of the Farm 9

Omelet with choice of Onions, Peppers, Mushrooms, Tomatoes, Ham, Bacon, Spinach, Swiss or American Cheese and Toast

For a twist on the traditional, the above can be served in a whole wheat wrap. Just tell your server.

EGG WHITE FRITTATA

Health Friendly! Seasonal Sautéed Vegetables, Spinach, Goat Cheese and Toast 10

“Shmaffles & Waffles” 8

Signature Shmaffles

Three Mini Belgium Waffles Topped with Whipped Cream, Caramel Sauce, Chocolate Chips, Pecans and Bananas

SIDES

- Philadelphia Pork Scrapple 5
- Hand Carved Bacon 5
- Sausage Patty or Links 5
- Turkey Sausage 5
- Bagel with Cream Cheese 4
- White, Wheat or Rye Bread 3
- Pastry Basket 8
- Muffins, Croissants, Danish 3
- One Egg Any Style 3

BEVERAGES

- Freshly Brewed Small Pot of Coffee 6
- Pot of Hot Tea 6
- Fresh Orange Juice 6
- Grapefruit, Tomato, V8, or Apple, Cranberry or Pineapple Juice 5
- Whole or Skim Milk 4
- Hot Chocolate 5

A 15% gratuity will be added to parties of 8 or more.
For guests with food allergies or specific dietary requirements, please ask to speak to a Manager.
Consuming raw or undercooked eggs or meat may increase your risk of foodborne illness.



AFTERNOON & EVENING MENU

SOUP & SALAD

Soup du jour

Chef Selection Made Daily

Cup 5 Bowl 8

Maryland Crab Corn Chowder

Red Potato, Applewood Smoked Bacon,
Chili Oil, Cilantro and Grilled Jersey Corn

Cup 6 Bowl 10

FARRO, PEAR & TOMATO SALAD

Nutty Flavored Italian Grain, Sweet Pears,
Tomato, Cucumber & Mint 8

Crisp Farm Caesar Salad 8

Hearts of Romaine, Shaved Parmigiano-
Reggiano Cheese, Toasted Croutons,
Creamy Garlic Vinaigrette

Asian Pulled Chicken Salad 9

Baby Greens, Crisp Wontons, Alfalfa Sprouts,
Chopped Peanuts and Asian Dressed Chicken

Delaware County Farm Fresh Salad 9

Organic Mixed Baby Greens, Asparagus,
Vine Ripened Tomatoes, Pears, Goat Cheese,
Balsamic Basil Vinaigrette

Grilled Salad Accompaniments

Chicken 5

Shrimp 7

Steak 7

SANDWICHES

duPont Club 8

Slow Roasted Turkey, Bacon, Swiss Cheese,
Lettuce, Tomato, Mayonnaise

Philly Cheese Steak 10

Shaved Tri-Tip Steak, American Cheese,
Shallot Confit

Croque Monsieur 7

An Adult Ham and Cheese Sandwich
Ham & Gruyère

Napa Spicy Chicken Wrap 10

Fresh Chicken, Chipotle Mayo, Swiss Cheese,
Alfalfa Sprouts, Roasted Tomatoes, Avocado,
Arugula in a Tortilla Wrap

Baja Ahi Tuna Tacos 14

Crisp Wonton Tacos with Cabbage Slaw and
a Baja Mayo Drizzle

Soup and Half Sandwich 8

Soup of the Day and Choice of duPont Club or
Croque Monsieur Sandwich

Add \$2 for Crab Corn Chowder


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AFTERNOON & EVENING MENU

APPETIZERS

Cape Shore Shrimp Cocktail  11

Avocado, Cucumber, Horseradish, Lemon

Crispy Crab Cake 13

Grilled Pineapple Salsa, Chipotle Rémoulade

Hand Cut Organic Tuna Tartare 14

Baby Arugula, Micro Cilantro, Dijon Mustard

HUMMUS & PEPPER FLAT BREAD

Grilled Flat Bread, Delicious Hummus, Fire
Roasted Peppers and Local Goat Cheese 10

Cheese Steak Wontons 10

South Philly Meets the Far East

Bar Menu Appetizers Also Available - Ask Your Server

SIGNATURE BURGERS

The Traditional 10

Angus Beef, Lettuce, Vine Ripened Tomato,
Onions & Pickle. Your Choice of Swiss,
Provolone or Cheddar Cheese

Kennett Square Burger 11

Angus Beef, Renowned Local Mushrooms,
Swiss Cheese, Fried Onions and Hand Crafted
Chips

The West Chester Local Burger 11

Angus Beef, Local Goat Cheese, Lettuce,
Vine Ripened Tomato, Fried Egg

Yo Rocky! 11

Traditional South Philly Burger, Angus Beef,
Provolone Cheese, Sautéed Onions, Roasted
Peppers, Fried Hot Cherry Peppers

Petite Sliders 11


Three Mini Kobe-Style Sliders with Hand
Crafted Chips

TOM TURKEY BURGER

Fresh Ground Turkey, Crispy Bacon,
Avocado, Chipotle Mayo and Chips 10


DINNER ENTREES

AVAILABLE AFTER 5:00PM


Baked East Coast Halibut  29

Heirloom Potatoes, Mussels, Sweet
Garlic-Chorizo Broth

Citrus-Coriander Dusted Sea Scallops  22
With Fennel and Orange

Sterling Silver Strip Loin  26

14 Ounce Served with Chefs Selection of Starch
and Vegetables

Blackened Rib Eye 29 or Hanger Steak  26

Two of the Most Flavorful Cuts Available
Cooked to Your Liking and Served with
Horseradish Cream

BRICK PRESSED CHICKEN

French Chicken Breast, Seasonal Vegetables,
Heirloom or Smashed Yukon Potatoes 18

Penne Pasta with Casa de Lena Arrabbiata 17

"The Sauce" with a Kick and Parmesan with
Garlic Bread

Pesce Umido 19

South Philly Tradition, Mussels, Clams, Shrimp,
Calamari, Crab Meat, Shaved Fennel in a Spicy
Marinara Sauce over Linguini with Crusty
Italian Bread

VEGETARIAN HEAVEN

Steamed Cauliflower, Roasted Beets, Roasted
Tomatoes, Blanched Asparagus, Heirloom
Potatoes in a Spiced Tomato Puree 16

ADDITIONAL SIDES

Smashed Yukon Potatoes 5


Heirloom Potatoes 5

Sautéed Spinach 5

French Fries 5

Seasonal Vegetables 5

Fresh Cut Seasonal Fruit 5

 Denotes Gluten Free Selections

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