

# BRUNCH MENU

## FIRST COURSE

**CHEF'S SELECTION CHEESE PLATE 19.**  
Chef's Selected Cheese, Seasonal Accompaniments

**HALF DOZEN OYSTERS 19.**  
Cocktail Sauce, Mignonette

**HUMMUS 11.**  
Olives, Feta, Cucumber, Focaccia

**SMOKED SALMON TOAST 14.**  
Black Bread, Chive Cream Cheese, Tomatoes  
Red Onion, Capers

**TURKEY SAUSAGE CHEDDAR BAKE 14.**  
Spinach, Peppers, Onions, House Made Potato Chips

**LOBSTER BISQUE 14.**  
Shrimp, Oven-Dried Tomatoes, Tarragon

**JUMBO SHRIMP COCKTAIL 19.**  
Cocktail Sauce

**SPICY TUNA ON CRISPY RICE 16.**  
Masago Spicy Mayo, Soy Reduction, Chives

**LITTLE GEM LETTUCE CAESAR SALAD 14.**  
Tomatos, Garlic Crostini, Shaved Parmesean

**ARUGULA SALAD 15.**  
Feta, Roasted Beets, Golden Raisins,  
Sunflower Seeds, Balsamic Vinaigrette

## ENTREES

**CINNAMON BABKA FRENCH TOAST 17.**  
Bananas Foster, Candied Pecans,  
Whipped Cream, Maple Syrup

**BELGIAN WAFFLES 16.**  
Mixed Berries, Whipped Cream  
Raspberry Chocolate Sauce, Chocolate Crumbs

**MOSHULU CHEESE STEAK OMELETTE 19.**  
Beef Short Rib, Caramelized Onion, Mushroom  
American Cheese, Potato Hash

**GREEK STYLE VEGGIE OMELETTE 17.**  
Roasted Peppers, Red Onion, Spinach  
Feta Cheese, Potato Hash

**CRAB CAKE EGGS BENEDICT 24.**  
Creamed Spinach, Poached Eggs, Chive Hollandaise  
English Muffin, Potato Hash

**VEGGIE BENNIE 16.**  
Avocado, Tomato, Poached Eggs, Chive Hollandaise  
English Muffin, Potato Hash

**SLOW COOKED PORK SANDWICH 17.**  
Pepper Jack Cheese, Grilled Ham, Pickles, Chipotle Aioli  
Sesame Bun, Potato Chips

**BLT PANINI 17.**  
Turkey Breast, Brie, Tomato, Bacon,  
Mustard Aioli, Arugula, Potato Chips

**MOSHULU BURGER 22.**  
10 oz Double Patty, Minced Onion, Yellow Cheddar, Lettuce,  
Tomato, Pickles, Brioche Bun, Louie Sauce

**SEAFOOD LOUIE WEDGE 24.**  
Lobster, Crab, Shrimp, Bacon  
Egg, Tomato, Cucumber, Louie Sauce

**BLACKENED SHRIMP & GRITS 22.**  
Fried Egg, Cheese Grits, Greens, Grilled Ham  
Habanero Barbecue Sauce

## SIDES 5.

**SEASONAL FRUIT**  
**SMOKED BACON**  
**SCRAPPLE**

**TURKEY SAUSAGE**  
**GRILLED HAM**  
**POTATO HASH**

Eating raw or undercooked fish, shellfish, eggs or meat increases the risk of food-borne illnesses.  
We Kindly Request No Substitutions.

# BEVERAGES

## BOTTOMLESS

### CHAMPAGNE & BLOODY MARYS 16.

Mimosas, Pear Bellinis, Kir Royals, Poinsettias  
Available Only With Purchase of Entree

## COCKTAILS

### BLOODY MARY 12

House Made Mix, Svedka Vodka

### BELLINI 11

Pear, Hacienda Sparkling Wine

### WEEKEND WARRIOR 12

Sweet Carolina Sweet Tea Vodka,  
Pallini Lemoncello, Mint, Honey,  
Lemon, Iced Tea

### RED SANGRIA 10

### WHITE SANGRIA 10

## MOCKTAILS

### POMONADE 5.

Lemonade, Pomegranate, Agave, Lemon, Soda

### PALMER MOJITO 5.

Iced Tea, Lemonade, Agave, Lemon, Mint

### LIKE A MACHINE 5.

Lemonade, Cinnamon, Honey, Lemon, Ginger Ale

## WINE

SPARKLING WINE, HACIENDA METHODE, CALIFORNIA, NV 13. / 65.

RIESLING, URBAN MOSEL, GERMANY, 2015 10. / 50.

PINOT GRIGIO, RUFFINO, ITALY, 2015 9. / 45.

SAUVIGNON BLANC, STONEBURN, MARLBOROUGH, NEW ZEALAND, 2015 11. / 55.

CHARDONNAY, GRAYSON CELLARS LOT 11, CALIFORNIA, 2014 12. / 60.

CHARDONNAY, HACIENDA, CALIFORNIA, 2014 10. / 50.

WHITE ZINFANDEL, OAK VINEYARDS, CALIFORNIA, 2013 8. / 40.

ZINFANDEL, DE LOACH VINEYARDS, CALIFORNIA 2014 13. / 65.

PINOT NOIR, BOGLE VINEYARDS, CALIFORNIA, 2014 11. / 55.

MERLOT, PEIRANO ESTATE "SIX CLONES", LODI, CALIFORNIA, 2012 11. / 55.

MALBEC, JUAN BENEGAS, ARGENTINA, 2014 10. / 50.

CABERNET SAUVIGNON, HACIENDA, CALIFORNIA 2014 10. / 50.

Ask to see our entire wine list for additional bottle selections

## BEER

### YARDS "LOVE STOUT"

English Stout, 5.5% Philadelphia, PA

### VICTORY "PRIMA PILS"

German Pilsner, 5.3% Downingtown, PA

### YARDS, IPA

American IPA, 7.0% Philadelphia, PA

### TWO ROADS "NO LIMITS" (CAN)

Hefeweizen, 5.0% Stratford, CT, 16 oz

### STELLA ARTOIS

Pale Lager, 5.0% Leuven, Belgium

6. GUINNESS (CAN) 6.

Irish Dry Stout, 6.0% Dublin, Ireland, 16 oz

6. YUENGLING, LAGER 5.

American Amber Lager, 4.5% Pottsville, PA

6. MILLER LITE 5.

Light Lager, 4.17% Milwaukee, WI

7. CORONA, EXTRA 6.

Lager, 4.6% Mexico City, Mexico

7. CRISPIN, CIDER (CAN) 6.

Cider, 5.0% Colfax, CA, 16 oz.

KALIBER 6.

Non-Alcoholic, Dublin, Ireland