

BRUNCH MENU

FIRST COURSE

CHEF'S SELECTION CHEESE PLATE 19.

Artisan Cheese, Seasonal Accompaniments

HALF DOZEN OYSTERS 19.

Cocktail Sauce, Mignonette Sauce

BUTTERNUT SQUASH HUMMUS 13.

Goat Cheese Croquettes, Pickled Fennel,
Naan Bread Pumpkin Seeds

SPICY TUNA ON CRISPY RICE 16.

Masago Spicy Mayo, Soy Reduction, Chives

TURKEY SAUSAGE CHEDDAR BAKE 13.

Spinach, Peppers, Onions, House Made Potato Chips

LOBSTER BISQUE 14.

Shrimp, Tomatoes, Tarragon

JUMBO SHRIMP COCKTAIL 19.

Cocktail Sauce

SMOKED SALMON TOAST 14.

Black Bread, Chive Cream Cheese, Tomatoes,
Red Onion Capers

CAESAR SALAD 14.

Tomatoes, Garlic Crostini, Shaved Parmesan

BEEF & ARUGULA SALAD 14.

Goat Cheese Croquettes, Red Onions, Olives, Golden Raisins
Spiced Pumpkin 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

80Z CERTIFIED HEREFORD SIRLOIN STEAK & EGGS 29.

Sunny Side Up Eggs, Pearl Onions, Potato, Brussels Sprouts, M1 Steak Sauce
Mustard Aioli

TURKEY BLT 17.

Bacon, Brie, Lettuce, Tomato, Honey Mustard, Brioche Potato Chips

MOSHULU BURGER 22.

10 oz Double Patty, Mushroom & Shallot Boursin, Gruyère, Pickled Onions
Mustard Aioli

SEAFOOD LOUIE SALAD 27.

Lobster, Shrimp, Crab, Bacon
Egg, Tomato, Cucumber, Louie Sauce

BLACKENED SALMON & GRITS 25.

Cheese Grits, Grilled Rosemary Ham, Spinach, Honey Sriracha

SIDES

GRILLED ROSEMARY HAM 7.

SMOKED BACON 6.

TURKEY SAUSAGE 6.

AVOCADO TOAST 8.

TRUFFLE FRIES 9.

POTATO HASH 5.

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 18.

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, 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