

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.
Tomatoes, Garlic Crostini, Shaved Parmesan

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