

BRUNCH MENU



*"Be Civil To All, Sociable To Many,
Familiar with Few, Friend to One,
Enemy to None."*
~ Benjamin Franklin

THE GRAINS

- Polly's Parfait (V) 8
Strained yogurt, granola, seasonal fruit
- Ben's Favorite (V) 10
Oatmeal, brown sugar, shaved apple, sundried cranberries
- Red Quinoa Breakfast Bowl (V) 13
Spinach, roasted mushrooms, poached eggs

EGGS

- American Breakfast 14
Two eggs any style, thick-cut applewood bacon, home fries, toast
- Eggs Benedict 15
choice of mixed greens or home fries
- The Classic Omelette (V, GF) 14
Two eggs, fresh herbs, cheddar cheese, toast, choice of mixed greens or home fries
Add vegetables 2
- The Philly Omelette (GF) 16
Two eggs, chopped beef, peppers, Swiss cheese, toast, choice of mixed greens or home fries

*"Work as If You
Were to Live a Thousand Years, Play
as If You Were to Die Tomorrow."*
~ Benjamin Franklin

BRUNCH PLATES

- Bagel and Smoked Salmon 12
Cream cheese, sweet onion, capers
- American Pancakes(V) 13
Buttermilk pancakes, seasonal fruit, Pennsylvania maple syrup
- French Toast (V) 14
Pullman loaf, orange scented yogurt, seasonal fruit
- Belgium Waffles & Fried Chicken 15
Jalapeno Infused Maple Syrup
- Sausage & Fried Eggs Hoagie 11
Peppers & Onions

SOUP & SALADS

- Cream of Vidalia Onion Soup 8
Fried Onion Ring, Truffle Oil
- Tuscan Kale Caesar 11
Parmesan Cheese, Sundried Tomatoes, Olive Oil, Croutons ~ Add Chicken Breast 6
- Baby Spinach Salad 12
Spicy Pecans, Blue Cheese Crumbles, Tomatoes, Red Onion, Fig Vinaigrette
~ Add Chicken Breast 6
- Bacon & Egg Salad 12
Local Greens, Frisee, Crispy Pork Belly, Mustard Vinaigrette, Poached Eggs

All Salads are Gluten Free without Croutons & can be made



SANDWICHES

- Benjamin Burger 17
Custom Blend of Beef, Lettuce, Tomato, American Cheese, Red Onion, Brioche
Add Bacon 3
- Poor Richard's Club 14
Turkey Breast, Smashed Avocado, Applewood Smoked Bacon, Tomato, Red Onion, Herb Aioli, Sourdough Roll
- Homespun 15
Philly Cheese Steak, Chopped Beef, Onions, American Cheese, Philly Roll

SIDES

- Thick Cut Applewood Bacon 7
- Breakfast Home Fries 5
- Sausage 6
- Toast with Jam 3.5
- Hatfield Scrapple 6
- Seasonal Fruit Cup 7

SMOOTHIES 7

- Spring Fever
Spinach, apple, banana, yogurt
- Gaugin
Pineapple, mango, papaya, honey, yogurt
- Colombe Freeze
Espresso, banana, almond milk

DAILY PASTRIES

Choose any of freshly baked pastries from Philly's own Au Fournil Bakery which change daily. 4

JUICE BAR 7

- Sunshine Blast
Carrots, orange, apple, lemon, mint
- Wake Up Call
Grapefruit, lime, blood orange, tarragon, honey

TEA & COFFEE

- Coffee 4
- Americano 5
- Espresso 5
- Latte 5
- Cappuccino 5
- Flat White 5
- Assortment of Tea 3
- Cold Brew Coffee 4

CLASSIC COCKTAILS 8

- Classic Bloody Mary
Keystone Vodka, House Mix, celery salt rim, traditional garnish
- Classic Mimosa
Sparkling wine, Faber orange vodka, orange juice

(GF) Gluten Free
(V) Vegetarian

Most Vegetarian items can be made with a slight modification



Alert your server to any special dietary requirements.

Consuming raw, undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness

WINE

SPARKLING

Stanford Brut, California	12/55
Prosecco, Castelli, Veneto	11/50

WHITE

Pinot Grigio, Canaletto, Italy	10/45
Vinho Verde, Quinta do Regueiro, Portugal	11/50
Sauvignon Blanc, Stoneburn, New Zealand	12/55
Riesling, Schild Estate, Barossa South Australia	13/60
Chardonnay, La Forge, Languedoc-Roussillon, FR	12/40
Chardonnay, True Myth, Edna Valley	15/70
Gerwurtztraminer, Emile Beyer, FR	16/60
Rose, Vina Real, Rioja, Spain	12/55

RED

Pinot Noir, Domaine de Cabrials, FR	12/55
Pinot Noir, Imagery, California	16/70
Chianti Poggio Salvi "Caspagnolo" Italy	12/55
Malbec, Ataliva, Argentina	11/50
Cabernet Sauvignon, Pull, Paso Robles, California	13/60
Cabernet Sauvignon, Four Star, Napa Valley	17/75
Terre Rouge, Syrah, Les California	12/50

HALF BOTTLES 375ml

Sauvignon Blanc, Frog's Leap, Napa Valley	65
Chardonnay, Calera, Central Coast	55
Cabernet Sauvignon, Paraduxx, Napa Valley	75
Pinot Noir, Adelsheim, Willamette Valley	60

BEER

Yards Love Stout PA	8
Stella Artois Pilsner Belgium	7
Walt Wit Belgium Style White Ale PA	8
Dogfish 60 Minute IPA DE	8
Miller Lite Pilsner Milwaukee	6
Yuengling Traditional Lager PA	6
Kronenbourg 1664 Pale Lager France	7
Victory Hop Devil IPA PA	8
Flying Fish On Shore Lager PA	7
Troegs Hopback Amber Ale PA	8
Neshaminy Creek "Jawn" IPA PA	7
21st Amendment Hell or High Watermelon CA	7
Yard's Brawler Medium Ale PA	7
Lindeman's Framboise Lambic Belgium	8
Yard's IPA PA	7

SIGNATURE COCKTAILS

Old Man & The Sea Rum Pyrot XO, Luxardo maraschino, grapefruit juice, lime juice, simple syrup, grapefruit twist	14
Busy Body Hornitos Plata, muddled strawberry & mint, combier, fresh lime	14
Silence Dogood Lillet Blanc, Faber Vodka, fresh cucumber juice, mint, lemon-lime soda	12
Cherry Limontini Limoncello, Faber Vodka, Luxardo maraschino, lemon juice	15
Kite & Key Bluecoat Gin, Luxardo maraschino, crème de violette, fresh lemon juice	15

CLASSIC COCKTAILS

Horse & Carriage Stateside vodka, Earl Grey infused simple syrup, cranberry	13
Clover Club Bluecoat Gin, Noilly Prat, lemon juice, raspberry syrup, egg white	13
Betsy Ross White Rum, local honey syrup, fresh lemon juice, thyme	12
401 Chestnut Makers 46 Bourbon, Carpano antica formula, bitters	15
The Consulate Hornitos Plata Tequila, grapefruit juice, club soda	13

NON - ALCOHOLIC COCKTAILS

Daily Fresh Pressed Juice Ask Your Server	7
American Aquatic Strawberry, lime, simple syrup, club, mint	7
Lightning Lemonade Lemonade, cucumber, tarragon, sparkling water	7

TEAS & COFFEES

Drip Coffee	3
Latte	4
Americano	3
Espresso	3
Cappucino	4
Flat White	4
Assorted Hot Tea	3

DESSERTS

Apple Cinnamon Fritter	9
Caramel Sauce & Strawberry Ice Cream	
Chocolate Custard	9
Seasonal Berries, Whipped Cream	
Banana Chocolate Bread Pudding	9
Whipped Cream	
Ice Cream	9
Choice of Chocolate, Strawberry or Vanilla	