

## Lunch Menu



### CHARCUTERIE & CHEESE

Choose Three for 18 or Six for 33

#### MEATS

- Chorizo • Finocchiona
- Serano Ham • NDUja Spread (Proscuitto)

Served with Red Wine Mustard, B&B pickles & Charred Bread

#### CHEESE

- Smoked Stilton • Purple Moon (Cheddar)
- Manchego • Laura hanel Goat Cheese

Served with Sundried Cranberry & Apricot Chutney, Candied-Cashews & Honeycombs

### SALADS

Add To Any Salad

- Chicken Breast 6 • Salmon 6 • Crabcake 8

Arugula, Belgium Endive & Beets 13

Fried Goat Cheese, White Balsamic Vinaigrette

Tuscan Kale Caesar 11

Roasted Garlic-Lemon Dressing, Grated Parmesan Cheese, Sundried Tomatoes, Baguette Croutons

Baby Spinach Salad 12

Spicy Pecans, Blue Cheese Crumbles, Tomatoes, Red Onions, Fig Vinaigrette

Ben's Seasonal Garden Salad 12

Local Greens, Vegetables, Baguette Crisp, Citrus Vinaigrette

Bacon & Egg Salad 12

Local Greens, Frisee, Crispy Pork Belly, Mustard Vinaigrette, Poached Egg

All Salads are Gluten Free without

Croutons & can be made



"There cannot be good living where there is not good drinking."  
~ Benjamin Franklin

"The Constitution only guarantees the American people the right to pursue happiness. You have to catch it yourself"  
~ Benjamin Franklin

### SMALL PLATES

Cream of Vidalia Onion Soup 8  
Fried Onion Ring, Truffle Oil

Brussel Sprouts (V, GF) 9  
Maple Vinaigrette & Grated Parmesan

Tuna Carpaccio (GF) 15  
Cara Cara Orange, Fresno Chile, EVOO & Sea Salt

Baby Carrots (V, GF) 7  
Brown Sugar, Shaved Garlic, Butter

Chicken Drum Sticks (GF) 11  
Hawaiian BBQ

Deviled Eggs (GF) 9  
Crispy Pork Belly Bits, Micro Celery

Roasted Garlic Hummus (V) 11  
Pita Bread, Kalamata Olives, Tomatoes, Feta Cheese

### SANDWICHES & FLATBREADS

Served with Choice of Fries or a Green Salad  
Truffle Fries 3

PollyParker (V) 12  
Heirloom Tomato & Mozzarella Flatbread, Basil EVOO & Aged Balsamic

Silience Dogood (V) 15  
Smoked Salmon Flatbread, Lemon Cream Cheese, Red Onion, Capers

Poor Richard's Club 14  
Turkey Breast, Smashed Avocado, Applewood Smoked Bacon, Tomato, Red Onion, Herb Aioli, Sourdough Roll

Benjamin Burger 17  
Custom Blend of Beef, Lettuce, Tomato, American Cheese, Red Onion, Brioche Roll  
Add Bacon 3

Franklin Sliders 13  
Southern Fried Chicken, B&B Pickles, Cole Slaw, Sriracha Aioli

Homespun 15  
Philly Cheese Steak, Chopped Beef, Onions, American Cheese, Philly Roll

Anthony Afterwit 15  
Salami, Bistro Ham, Spicy Olive-Mustard, Giardinera, Provolone, Tomato, Romaine, Philly Roll

Highway I-95 14  
Shaved Roasted Chicken Breast, Herbs, Philly Cream Cheese, Chili Cranberry Chutney, Green Apple, Brioche Roll

The Schuykill 15  
Fresh Mozzarella, Marinated Red Peppers, Basil Pesto, Balsamic Drizzle, Sourdough Roll

(GF) Gluten Free  
(V) Vegetarian



Most Vegetarian items can be made with a slight modification

Please alert your server to any special dietary requirements.

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