

## TD MAIN LINE GASTROPUB CONCEPT MENU *Menu to be adapted to local market offerings*

ve - vegan, veg - vegetarian, pesc - pescatarian, gf - gluten free

### APPETIZERS

<b>Risk</b> (ve)	<i>Blistered Shishito peppers, ponzu, cucumber sunomono, benishoga.</i>
<b>Candyland Pork Belly</b> (gf)	<i>Smoked &amp; grilled Pork Belly, glazed in maple, black pepper, bourbon</i>
<b>Mouse Trap</b>	<i>Charcuterie &amp; Cheese Board served with house made accompaniments</i>
<b>Reef</b> (gf, pesc)	<i>Braised &amp; grilled octopus, ginger broth, pickled mikan citrus, fried young potato, mint</i>
<b>Par-cheesy Nachos</b>	<i>Tortilla chips, TD Par-cheesy Sauce, oaxaca cheese, frijoles refrito, pico de gallo, pickled onions, lime crema, cilantro</i>
<b>Mississippi Queen Spring Rolls</b>	<i>Southern style pulled pork, collard greens, pimento cheese, sweet tea sauce</i>
<b>Twister</b>	<i>Bavarian style soft pretzel, sea salt, duo of mustards</i>
<b>Wingspan</b> (gf opt)	<i>Smoked wings, grilled or fried. Choice of house made sauces: buffalo, peach+reaper BBQ, hot honey, smoky chipotle</i>
<b>Dungeness &amp; Dragons</b> (gf, pesc)	<i>Crab, sauteed spinach, fresno chile oil, smoked gouda, tortilla chips</i>
<b>Connect Four</b> (ve)	<i>Roasted garlic hummus, kalamata olive tapenade, English pea hummus, baba ghanoush, grilled pita, crostini, zaatar spice</i>

### SALADS

<b>Ave Caesar</b>	<i>Classic Caesar Salad with house made croutons &amp; Caesar dressing</i>
<b>Seasonal Harvest Salad</b> (gf, veg)	<i>Kale, roasted beets, butternut squash, roast walnuts, rosemary vinaigrette</i>
<b>California Cobb</b>	<i>Romaine, Avocado, confit tomatoes, pickled onions, roast walnuts, shredded duck confit, hot honey vinaigrette</i>

### TD TOTS & FRIES

<b>Classic</b> (ve)	<i>salt &amp; pepper with ketchup</i>
<b>Truffle</b> (veg)	<i>black truffle, parmesan and garlic with basil aioli</i>
<b>Hot</b> (veg)	<i>buffalo spice, blue cheese sauce</i>
<b>Montreal</b>	<i>brown gravy, duck confit, fresh mozzarella</i>
<b>Athens</b> (veg)	<i>black pepper, lemon, thyme with tzatziki</i>
<b>Saint Gritty</b>	<i>pork belly, caramelized onions, long hot relish</i>
<b>Haute Pepite</b> (ve)	<i>herbs de Provence, lavender agave</i>
<b>Patatas Bravas</b> (ve)	<i>fried garlic, spicy tomato sauce</i>
<b>Sweet</b> (ve)	<i>sweet potato, maple mustard sauce</i>

## FLATBREADS

<b>Mama Mia</b> (veg)	<i>Marinara, mozzarella, provolone</i>
<b>Catan</b> (veg)	<i>Marinara, fresh mozzarella, basil pesto, balsamic reduction</i>
<b>Agricola</b> (ve)	<i>Roasted garlic spread, rapini, spinach, mushrooms, tomatoes</i>
<b>Fireball Island</b>	<i>Calabrian chile marinara, ricotta, hot sausage, pepperoni, roasted long hots</i>
<b>Battleship</b>	<i>Rosé sauce, mozzarella, pepperoni, sausage, soppressata</i>
<b>Jenga</b> (ve)	<i>Romesco, roasted cauliflower, roasted red peppers, red onion</i>
<b>Super Smash Bros</b>	<i>Basil pesto, provolone, soppressata, grilled eggplant, arugula, chile flakes</i>
<b>Southern Border</b>	<i>Chipotle sauce, oaxaca cheese, poblanos, chorizo, avocado</i>
<b>Northern Border</b>	<i>Brown gravy, fresh mozzarella, shredded duck confit, shoestring potato</i>
<b>Machi Koro</b> (ve)	<i>Edamame &amp; shiso pesto, grilled shiitake, beansprouts, togarashi, sesame seeds</i>
<b>F-Bomb</b>	<i>Figs, Feta, Fried Bacon, Fennel, Fennel Fronds, Balsamic</i>
<b>Dixit</b>	<i>Cranberry honey dijon, camembert, apples, ginger, walnuts</i>

## CLASSIC COMFORTS (sandwiches, all served with tots, fries or side salad)

<b>El Grande Cubano</b>	<i>Mojo chicken, ham, swiss, house made pickles, mustard-mayo</i>
<b>TD Burger</b>	<i>Two Smashed Patties, grilled onion aioli, bacon, cheddar, house made pickles</i>
<b>Carcassonne</b>	<i>Roast beef French dip with sharp provolone, crispy shallots, red wine-black peppercorn au jus</i>
<b>Fried Nashville</b>	<i>Fried thigh, Nashville spice, red cabbage slaw, house made pickles</i>
<b>Get 'em to the Greek</b> (ve)	<i>Romesco, roasted cauliflower, arugula, crispy shallots, panini style</i>
<b>Philly Dog Jawn</b>	<i>Hot Italian sausage, roasted garlic spread, sweet pepper relish, fried provolone stick, pretzel roll</i>
<b>Donut PB&amp;J</b>	<i>Whipped PB, homemade seasonal jam</i>

## LARGE PLATES

<b>Steak Frites</b> (gf)	<i>Hanger steak, chimichurri, arugula salad, fries, malted rosemary aioli</i>
<b>Airline Chicken</b> (gf)	<i>Pan roasted airline breast, shiitake polenta, basil oil, brandy jus</i>
<b>Black Cod</b> (pesc)	<i>Miso glazed cod on cedar plank, ginger soba noodles, grilled scallions &amp; ramps</i>
<b>Level Up Mac &amp; Cheese</b>	<i>Smoked pork belly, confit tomatoes, St. lucifer breadcrumb crumble</i>

**Polenta Pomodoro** (ve, gf) *Silky polenta, heirloom tomatoes, shiitake, fried sage, fried garlic chips*

## **KIDS MENU (12 & Under)**

**Tenders & Tots** *Chicken tenders, tater tots, ketchup*

**Kids Burger** *Single smash patty, American cheese, soft bun (with or without tots)*

**Mac & Cheese** *TD Par-cheesy sauce, crispy breadcrumb crumble*

**Kids Personal Pizza Pie** *Marinara, Cheese*

**Kids Caesar** *Romaine, house made croutons, Caesar dressing*

**Grilled Cheese** *American on brioche*

## **PUB NIBBLES**

**Spicy Mix** (ve) *House made St. Lucifer's blend spicy pub mix*

**Sweet Mix** (veg, gf) *House made sweet candy mix*

**Smoked Olives** *Smoked olive medley, herbs de provence*

**Nuts** (ve, gf) *Toasted nuts in savory spices or cinnamon sugar*

**Root Kettle Chips** (ve, gf) *Flash fried, sea salt*

**Pizza Knots** (veg) *Fried TD Pizza dough, olive oil, truffle parmesan seasoning*

## **SOMETHING SWEET**

**Ice Cream Sandwich** (veg) *House made cookies, choice of Bassetts Ice Cream*

**Double Fried Donuts** (veg) *Pancake battered donut pieces, strawberry whipped cream*

**Almond Apple Strudel** (ve) *Caramelized apples, almond syrup, powdered sugar, toasted almonds*

**Lavendar Flan** (veg) *Creamy lavender flan, candied walnuts*

**TD Sundae** *Three scoops of Bassetts Butterscotch Vanilla Ice Cream, caramelized banana, chocolate fudge, cherries and maple candied bacon crumbles*

**Sweet Twister** *Pretzel, two scoops Bassetts Salted Caramel Pretzel Ice Cream, caramel drizzle*

## **BRUNCH WAFFLES (all gf; add poached egg optional)**

<b>Old Glory</b> (veg)	<i>Red velvet waffle, vanilla rum cream, blueberry compote</i>
<b>Country Gravy</b> (ve)	<i>Southern style sausage or mushroom gravy over a waffle</i>
<b>Lancaster Special</b>	<i>Fried chicken thigh, smoked maple brown butter, long hot relish</i>
<b>Hound Dog</b>	<i>Whipped peanut butter, caramelized bananas, bacon</i>
<b>Smores-gasbord</b> (veg)	<i>Graham cracker &amp; chocolate chip, marshmallow creme, chocolate fudge</i>
<b>Sir Benedict</b>	<i>Pork belly, poached eggs, hollandaise on waffle</i>
<b>Lady Florentine</b>	<i>Charred tomato, sauteed spinach, poached egg, hollandaise on waffle</i>
<b>CBS</b>	<i>Cheddar, Bacon, Scallion waffle with whipped lemon butter</i>
<b>Fruity Pebbles</b> (ve)	<i>Cereal infused, coconut whipped cream, fruit topping, toasted almonds</i>

## **BRUNCH ALL STARS - served with side breakfast potatoes, fries, tots or side salad**

<b>Millenial Toast</b> (ve, GF opt)	<i>Avocado, heirloom tomato, crushed red pepper, arugula, lemon, multigrain</i>
<b>ABC Sammy</b> (GF opt)	<i>Avocado, bacon, cheddar, fried or scrambled egg, brioche</i>
<b>Breakfast Pizza</b>	<i>Mornay, pork belly, poached eggs, roasted long hots</i>
<b>Tots O' the Mornin'</b>	<i>(Egg Opt) Whiskey BBQ sauce, mornay sauce, caramelized onions and bacon</i>
<b>AM Plate</b> (GF opt)	<i>Two eggs your way, breakfast potatoes, multigrain toast, choice of breakfast meat, smoked maple and lemon butter</i>
<b>Fruit &amp; Oatmeal</b> (ve)	<i>Creamy oatmeal with seasonally sourced macerated fruits</i>

## **BRUNCH SPECIALTY COCKTAILS**

- TD Bloody**
- Blood Orange Mimosas**
- Herman's Grand Prix**