

The Breakfast

Served Daily 6:30am-11am (M-F) 7am-11am (S-S)
Executive Chef John A Arney III



HEALTHY HABITS

Continental: coffee or juice, fresh seasonal fruit, choice of pastry, bagel or toast | 13

Parfait: greek yogurt, granola, mixed berries | 12

Oatmeal: brown sugar, dried apricots and cranberries, candied walnuts | 15

Avocado Toast: roma tomato, pickled onion | 16 add fried egg | 3

Veggie Tacos: egg whites, goat cheese, peppers, spinach, onions, tomatoes, mushrooms | 16

BREAKFAST WIT-A TWIST

Philly Benedict: poached egg, shaved beef, cheese sauce, breakfast potatoes | 19

Jersey Benedict: poached egg, pork roll, hollandaise, breakfast potatoes | 19

Brooklyn Bound: everything bagel, cream cheese, lox, red onion, capers | 17

Cannoli Stuffed French Toast | 19

CLASSICS

American: coffee or juice, two eggs your way, choice of bacon or sausage, potatoes, toast | 20

Breakfast Sandwich: your choice of protein and cheese, fried egg, breakfast potatoes | 16

Steak and Eggs: flat iron, two eggs, breakfast potatoes, toast | 30

Blueberry Pancakes: topped with fresh blueberries and whipped cream | 16*

Waffles: topped with fresh strawberries and whipped cream | 17*

BUILD AN OMELET

A choice of one meat, one vegetable, and one cheese.
Served with breakfast potatoes and choice of toast | 19

Breakfast Meat Options: shaved beef, pork roll, scrapple, sausage, bacon, chicken sausage or diced ham

Vegetable: peppers, onions, tomatoes, spinach, or mushrooms

Cheese: american, swiss, cheddar, goat, or bleu

Additional fillings | 2 each

Make it a Burrito: no toast, scramble it up, stuff it in

BREAKFAST SIDES

Two Eggs: any style | 6

Breakfast Meat: choice of bacon, sausage, chicken sausage, pork roll, or scrapple | 7

Bakery: choice of pastry, toast, bagel | 5

Breakfast Potatoes | 6

Cold Cereal: served with milk | 5

Fresh Seasonal Fruit |

BARISTA

Drip Coffee | 4

Espresso, Latte, Cappuccino, Flat White | 7

Signature Raspberry Mocha Latte

espresso, steamed milk, blend of raspberry and mocha flavors, whipped cream, served hot or iced | 8

Taylor's of Harrogate Tea

choice of English Breakfast, Earl Grey, Organic Chamomile, Green Tea with Jasmine, Blackberry & Raspberry, Organic Peppermint, Classic Chai, Decaffeinated Classic | 4

Strawberry Acai Refresher

choice of water or lemonade | 7

The Declaration

Served: Sunday - Thursday: 12pm-10pm

Friday - Saturday: 12pm-11pm

Executive Chef John A Arney III

All items can be prepared Gluten Free except ()*



SMALL PLATES

Carnitas Tostadas: chipotle aioli, pickled onions, iceberg, jack cheese | 15

Whole Plate Pretzel: house mustard, cheese sauce | 12 *

Burrata: white & green asparagus, crispy soppressata, balsamic | 17

Suit and Thai Shrimp: fried shrimp, thai chili, cool peanut noodle | 17

Red Pepper Hummus: cucumber, carrot, pita | 13

Tots: cheese, bacon, scallion or garlic parmesan | 12

Chef's Jumbo Wings: buffalo, bleu cheese, celery, carrot | 16

SOUP & SALADS

Mushroom Bisque with Spring Onion | 12

French Onion | 13

Broad Street Beet: mixed greens, beet, goat cheese, walnut, lemon vinaigrette | 16

Italian Market: local lettuce, soppressata, cacciatorini, mozzarella, confit cherry tomato, balsamic vinaigrette | 19

Cobb: mixed greens, cucumber, tomato, onion, bleu, egg, bacon, choice dressing | 17

Caesar: romaine, shaved parmesan, crouton | 15

Add: Chicken 7 Salmon 13 Shrimp 12

BETWEEN THE BREAD

Served with seasoned tots (sub side salad 5)

Beyond Burger available upon request

Franklin Fried Chicken: tarragon aioli, pickle, iceberg | 17

1984 Burger: port wine cheese, pickled onion, bacon, pickle | 20

Smashed American Burger: american cheese, LTOP, special sauce | 18

Philly Jawn: shaved beef, sautéed onion, cheese sauce | 18

So-Cal Club: turkey, bacon, lettuce, tomato, avocado, chipotle aioli | 18

Pulled Pork Sandwich: bourbon bbq, pickles, onion straws, slaw | 17

ENTRÉE

Roasted Half Chicken:

curry cream, coconut, red and yellow lentil | 28

Bourbon Barrel Ribs:

baked beans, slaw | 25

Cheese Tortelloni:

semi dried tomato and spinach sauce | 20

Blackened Salmon:

seasonal vegetable, mashed potato | 29

Fish and Chips:

cod, fries, chipotle and tarragon aiolis' | 25

Suit & Thai Chicken:

fried chicken, thai chili, cool peanut noodle | 27

Chimichurri Flat Iron:

fries, seasonal vegetable | 30

DESSERTS

Flourless Chocolate Cake | 10

House Made Cookie Sandwich – Local Ice Cream | 10

Strawberry Crepe Cake | 10

Items are prepared upon request as Gluten Free options, items that cannot be prepared Gluten Free are identified with an (*)
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical condition.



SIGNATURE COCKTAILS

(17)

We use freshly squeezed lemon and lime juices in our handcrafted cocktails.

BEN'S SMOKING PIPE

Bombay Sapphire gin, lime juice, rosemary simple syrup, smoking rosemary sprig

OLD-FASHIONED SUMMER

Jim Beam bourbon, grapefruit juice, honey, bitters

TIM'S TEA TIME

Smirnoff vodka, house made ice tea, lemonade, pomegranate liqueur, pom seeds

RHUBARD BLUSH

Beefeater gin, aperol, rhubarb bitters, lime

DOWN THE SHORE

Redbull, Jose Cuervo silver tequila, triple sec, pineapple, lime, simple syrup

COCONUT JALAPENO MARGARITA

Casamigos Blanco Tequila, cointreau, lime, coconut milk, coconut syrup, jalapeño

LAVENDER SPRITZ

Beefeaters gin, lavender syrup, lemon, club

OLD CITY MANHATTAN

Bulleit rye, cherry heering, absinthe, sweet vermoth

ORANGE DREAMSICLE

Hank's orange cream soda, Absolut vodka, vanilla syrup, orange juice

SPARKLING BLUEBERRY SHRUB

St Germain elderflower liqueur, blueberries, vinegar, lemon, simple, prosecco

MOCKTAILS (8)

PEACH GIMLET

DHOS non alcoholic gin, lemon juice, peach syrup

NOT YOUR AVERAGE MARG

DHOS non alcoholic orange, lemon, lime, simple

ONE INCH PUNCH

DHOS non alcoholic bittersweet, pineapple, lemon, cinnamon simple

Redbull | 6

Regular, Sugar Free, Tropical

Hank's Gourmet Soda's | 6

Black Cherry, Root Beer, Orange

WINE

House Selection | 12 / 45

Champagne, Rose, Cabernet, Merlot, Pinot Noir, Chardonnay, Pinot Grigio, Sauvignon Blanc, Moscato, White Zinfandel

SPARKLING & ROSE

La Marca, **Prosecco**, Veneto, IT | 14 / 60

Mionetto, **Prosecco**, IT | 15 / 75

Mionetto, **Prosecco Rose**, IT | 15 / 75

Fleur De Mer **Rose** La Jolie, Mediterranean, FR | 14 / 60

Moet & Chandon **Brut**, "Imperial", Eperney | 160 btl

Veuve Clicquot **Brut**, "Yellow Label", Reims | 190 btl

WHITE

Clos du Bois, **Chardonnay**, California | 14/65

Lobster Reef, **Sauvignon Blanc**, Marlborough | 16 / 75

Kim Crawford, **Sauvignon Blanc**, Marlborough | 85 btl

Pighin, **Pinot Grigio**, Venezia- Giulia | 16 / 75

Chatea Ste. Michelle, **Reisling**, Colombia Valley | 60 btl

RED

Meiomi, **Pinot Noir**, Sonoma | 75 btl

Erath, **Pinot Noir**, Sonoma | 80 btl

J Lohr, **Merlot**, Paso Robles | 15/ 65

St. Francis, **Merlot**, Sonoma | 70 btl

Sterling Vintners, **Cabernet Sauvignon**, California | 15 / 70

The Hess Collection, **Cabernet Sauvignon**, Napa | 75 btl

Stags Leap, **Cabernet Sauvignon**, Napa | 180 btl

Terrazas, **Malbec**, Argentina | 16 / 75

Penfolds, **Malbec**, Australia | 80 btl

BEER

LOCAL (8)

Yard's Brewing / Philadelphia Pale Ale / PA

Cape May Brewing / Double IPA / NJ

Yuengling / Lager / PA

Lancaster Brewing/ Milk Stout / PA

Love City / Hazy IPA / PA

Conshohoken / American Lager / PA

IMPORTED (8)

Stella Artois / Pilsner / BE

Corona Extra / Pale Lager / MX

Modelo Especial / Pale Lager / MX

Heineken/ Pale Ale/ Holland

Heineken 0.0 / non-alcoholic

DOMESTIC (7)

Miller Lite / Pilsner / WI

Budweiser / Pale Lager / MO

Bud Light / Pilsner / MO

Michelob Ultra / Lager / MO

Sam Adams / Lager / MA

Blue Moon/ Belgian-Style Wheat Ale / NY

High Noon Variety | Truly Wild Berry

Items are prepared upon request as Gluten Free options, items that cannot be prepared Gluten Free are identified with an (*) Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical condition.

Items are prepared upon request as Gluten Free options, items that cannot be prepared Gluten Free are identified with an (*)
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical condition.