

The Breakfast

Served Daily 7am – 11am
Executive Chef John A Arney III



Classics

- Continental:** coffee or juice, seasonal berries, toast, bagel, or pastry (GFA) | 13
American: coffee or juice, two eggs, bacon or sausage, potato barrels, toast (GFA) | 20
Parfait: greek yogurt, granola, mixed berries (GFA) | 12
Oatmeal: brown sugar, dried apricots and cranberries, candied walnuts (GFA) | 15

Breakfast with a Twist

- Philly Benedict:** poached egg, shaved beef, cheese sauce, potato barrels (GFA) | 19
Jersey Benedict: poached egg, pork roll, hollandaise, potato barrels (GFA) | 19
Breakfast Sandwich: your choice of protein and cheese, fried egg, potato barrels (GFA) | 16
Avocado Toast: roma tomato, pickled onion (GFA) | 16
Brooklyn Bound: bagel, cream cheese, lox, red onion, capers (GFA) | 17
Steak and Eggs: flat iron, two eggs, potato barrels, toast (GF) | 23
Blueberry Pancakes: maple syrup, powdered sugar | 16
Waffles: topped with strawberries, whipped cream | 17

Omelet

Choice of one protein, one vegetable, and one cheese. Served with potato barrels and toast (GFA) | 19

Protein: shaved beef, pork roll, scrapple, sausage, bacon

Vegetable: peppers, onions, tomatoes, spinach, mushrooms

Cheese: american, swiss, cheddar, goat, bleu

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

Additional fillings each | +2 **Egg White** | +3

Sides

Proteins: bacon, scrapple, sausage, or pork roll | 7

Potato barrels | 6

Cereal: served with milk | 5

Fruit: seasonal berries | 7

The Barista:

Starbucks Drip Coffee & Tazo Tea | 4

Espresso, Latte, Americano, Cappuccino, Flat White, Ice Coffee | 5

Frappuccino & Seasonal Latte | 7

GF – Gluten Free GFA – Gluten Free Available

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

The Declaration

Served Daily: 11am-11pm
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Small Plates

- Buffalo Wings:** buffalo, thai chili, or bourbon bbq (GF) | 16
Chicken Quesadilla: pepper, corn, black bean, jack (GFA) | 16
Red Pepper Hummus: cucumber, carrot, pita (GFA) | 12
Suit & Thai Shrimp: fried shrimp, thai chili, ginger slaw (GF) | 16
Loaded Tots: cheese sauce, bacon, scallions (GF) | 12
Whole Plate Pretzel: mustard, cheese sauce | 10
Carnitas Tostadas: crispy tortilla, pork, chipotle aioli, pickle onion, lettuce, cotija (GF) | 11

Soup & Salads

- Tomato Bisque** (GF) | 11 **French Onion Soup** (GFA) | 13
Caesar: romaine, shaved parmesan, crouton (GFA) | 15
Broad Street Beet: mixed greens, beet, goat cheese, walnut, lemon vinaigrette (GF) | 16
Cobb: mixed greens, cucumber, tomato, onion, bleu, egg, choice dressing (GF) | 16
Grid Iron: spinach, romaine, flat iron, tomato, bacon, o-straws, bleu cheese dressing (GF) | 24
Add: (Chicken / 7) (Salmon / 13) (Shrimp / 12) (Steak / 18)

Handheld

-Served with seasoned potato barrels-

- Philly Jawn:** shaved beef, sautéed onion, cheese sauce (GFA) | 18
Benjamin Burger: american & cheddar, special sauce, LTOP (GFA) | 17
Franklin Fried Chicken: tarragon aioli, pickle, iceberg (GFA) | 17
1984 Burger: port wine cheese, pickled onion, bacon, pickle (GFA) | 19
Poor Richards Club: turkey, bacon, lettuce, tomato, mayo, (GFA) | 16
Buffalo Bill Burger: bison, smoked cheddar, bacon, bbq, pickle, o-straws (GFA) | 25

Fork & Knife

- Blackened Salmon:** veg, mashed sweet potato (GF) | 29
Iron Chimichurri: 6oz flat iron, potato barrels, veg (GF) | 23
Lobster Ravioli: lobster sherry cream | 29
Steak Frites: 10oz ny strip, veg, waffle fry (GF) | 29
Bourbon Barrel Ribs: baked beans, corn bread (GF) | 25
Meatloaf: mashed potato, o-straws (GF) | 20
Crispy Chicken Curry: half chicken, curry cream, coconut basmati (GF) | 32
Four Cheese Tortelloni: sundried tomato and spinach sauce (GF) | 17
Mac and Liquid Gold: cavatappi, cheese sauce, gruyere & mozz panko crust (GFA) | 16

Flatbreads

- Margarita:** tomato, fresh mozzarella, pesto oil (GFA) | 15
Fun Guy: truffle cream, crimini, shiitake, button, parmesan (GFA) | 16
Buffalo Chicken: buffalo spread, cheddar jack, scallion (GFA) | 17

Dessert

- Flourless Chocolate Cake:** ganache (GF) | 10
Cheesecake: raspberry sauce | 10
Apple Pie: granola crumbs | 10

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SIGNATURE COCKTAILS

(16)

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

MOON OVER PHILADELPHIA

Dad's Hat rye, red wine, simple syrup

THE LANCASTER

Lancaster milk stout, espresso liqueur, coffee beans, topped with whipped cream

JEFFERSON SOUR

Jefferson's bourbon, lemon, lime, orange juice, maple simple syrup, and orange bitters

MARKET ST. SIDECAR

Cognac, cherry heering liqueur, lemon juice, bitters

EI CIENTIFICO

Vigo amaro liquer, tequila blanco, blood orange, bitters, ginger beer

APPLE CIDER MULE

Stateside vodka, apple cider, ginger beer, splash of lime

BEN'S SMOKING PIPE

Bluecoat gin, lime juice, rosemary simple syrup, smoking rosemary sprig

I'M ON VACATION

Midstate white rum, black rum, pineapple juice, pineapple shrub

MOCKTAILS (8)

Ginger Punch

Muddled strawberry, lemon, apple & orange blend, ginger beer

Blueberry Shrub

Local farm fresh blueberries, sugar, seasonal herb sprig, apple cider vinegar, topped with a soda spritz

A Prohibition Shandy

(contains less than .05% abv)

Athletic Brewing Company's non-alcoholic golden ale, apple cider, orange juice, and lemon juice

WINE

SPARKLING

House Selection, **Champagne**, California | 12 / 50

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

ROSE

La Jolie Fleur, **Rose**, Mediterranean, FR | 12 / 55

Lillet, **Rose**, Gironde, FR | 15 / 70

WHITE

Sycamore Lane, **Chardonnay**, California | 12 / 50

Kendall Jackson, **Chardonnay**, California | 14 / 65

Proverb, **Sauvignon Blanc**, California | 12 / 50

Kim Crawford, **Sauvignon Blanc**, Marlborough | 14 / 65

Whitehaven, **Sauvignon Blanc**, Marlborough | 15 / 70

Trinity Oaks, **Pinot Grigio**, California | 12 / 50

San Angelo Banfi, **Pinot Grigio**, Tuscany | 16 / 75

Canyon Road, **Moscato**, California | 12 / 50

House Selection, **White Zinfandel**, California | 12 / 50

RED

Proverb, **Pinot Noir**, California | 12 / 50

Meiomi, **Pinot Noir**, California | 15 / 70

Sycamore Lane, **Merlot**, California | 12 / 55

Canyon Road, **Cabernet Sauvignon**, California | 12 / 55

Los Cardos, **Cabernet Sauvignon**, Argentina | 14 / 65

Louis Martini, **Cabernet Sauvignon**, California | 15 / 70

Joel Gott, **Cabernet Sauvignon**, California | 15 / 70

BEER

LOCAL (8)

Yard's Brewing / Philadelphia Pale Ale / PA

Cape May Brewing / Double IPA / NJ

Dogfish Head / India Pale Ale / DE

Sly Fox Brewing / Golden Lager / PA

Yuengling / Lager / PA

Lancaster Brewing / Milk Stout / PA

IMPORTED (8)

Stella Artois / Pilsner / BE

Corona Extra / Pale Lager / MX

Bass / Pale Ale / ENG

Paulaner / Wheat Beer / Germany

Heineken / Pale Ale / Holland

Amstel Light / Pale Lager / Holland

DOMESTIC (7)

Miller Lite / Pilsner / WI

Bud Light / Pilsner / MO

Michelob Ultra / Lager / MO

Sam Adams / Lager / MA

Angry Orchard / Hard Cider / NY

Blue Moon / Belgian-Style Wheat Ale / CO