**SMALLS**
- deviled eggs (gf) 8
- buffalo cauliflower (v) 12 house blu dip
- ahi tuna tartare 18 avocado, cilantro, sesame seeds, chili sauce, wasabi chips
- little neck clams in wine broth 15 served with crostinis
- boro chips 7 blu cheese & scallions 8 chorizo, jalapeno & cheese sauce 10 pico de gallo & cheese sauce with cilantro 9 shrimp & andouille sausage (gf) 17 jumbo shrimp, bourbon glaze
- mediterranean plate (vegan) 13 hummus, cucumbers, falafel, tomatoes, carrots, peppers, zaatar pita
- burrata (v) 12 creamy burrata, roasted peppers, tomato confit, balsamic glaze, arugula pesto, crostini
- fire-cracker chicken meatballs 14 ground chicken, buffalo sauce, red pepper flakes, blu cheese, celery
- soft pretzels (v) 12 served with honey mustard and cheese sauce
- duck wings 16 bourbon molasses and stiracha ranch
- buffalo shrimp 18 jumbo shrimp, buffalo sauce, blu cheese crumbles
- roscoe’s wings 17 house hot OR honey ginger

**SOUPS**
- hatboro johnnie’s onion soup 8 tomato bisque (v) 8

**SUSIE’S SLIDER BOARDS**
- mix & match burger 4 buffalo chicken 4 crab cake 5 cheesesteak 4 meatloaf 4 filet mignon 5 pulled pork 4 lamb burger 4

**FLATBREADS**
- margherita (v) 14 fresh mozzarella, tomatoes, basil
- grilled veggie pesto (v) 14 pesto spread, grilled vegetables
- chicken caesar 14 grilled chicken, romaine, parmesan, caesar dressing
- chorizo, jalapeno & spicy mayo 15 salsa verde, crumbled chorizo, peppers & onions, jalapeno, spicy mayo
- hot honey pepperoni 14 charred pepperoni, mozzarella & cheddar, marinara, hot-honey drizzle
- ricotta, broccoli, roasted tomatoes 14 & garlic aioli (v)

**SIDES**
- fries chips
coleslaw veggie
- spuds house salad

**MINESS**
- consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

**SALADS**
- beet & spinach (gf) 13 oranges, candied bacon, goat cheese, balsamic caesar (v) 12 romaine, house croutons, shaved parmesan protein bowl (vegan) 14 seasonal grain, sweet potatoes, baby kale, edamame, lemon-thyme tofu, fat-free raspberry vinaigrette susie’s strawberry spinach (vegan) 13 spinach, strawberries, red onion, sliced almonds, balsamic
- ahi tuna nicoise 18 seared ahi tuna, spring mix, veggies, egg, crispy wonton noodles, soy-sesame ginger dressing
- wedge 13 crumbled blue cheese, grape tomato, bacon, red onion
- chicken 6 shrimp 9 crab cake 9 ahi tuna 9 scallops 10 pulled pork 6

**BURGERS & SAMMICHES**
- served with your choice of side house burger 17 lettuce, tomato, pickled onions, cheddar lamb burger 17 ground lamb, tzatziki, goat cheese, pickled onions, pub grain bun hot mess 18 burger, pulled pork, cheese sauce, fried egg turkey burger 17 turkey burger, spinach, feta, tzatziki, pub grain bun beyond burger (v) 20 plant-based burger, lettuce, tomato, pickled onions, cheddar
- fried chicken & pickles 15 panko chicken breast, brioche bun, spicy mayo, slaw shrimp tacos 17 spicy shrimp, soft flour tortillas, pico de gallo, slaw, cotija cheese, cilantro
- eggplant sammich (vegan) 15 grilled eggplant, dill vegan mayo, hummus, cucumber, arugula, tomato, on house zaatar pita bread
- chicken salad croissant 15 house-made chicken salad, lettuce, tomato, croissant

**MAINS**
- short ribs 28 red-wine braised short ribs, spuds, green beans crab cakes 32 topped with spinach and seared scallop, house salad, home-made tartar cedar plank salmon 28 salmon filet marinated in maple-ginger sauce cooked on cedar plank served with green beans and sweet potatoes tofu stir-fry (vegan) 24 marinated tofu, broccoli, orange and yellow carrots, snap peas, cranberries, over jasmine rice chicken (+$) or shrimp (+$)
- beef birria pasta 23 slow-stewed beef with chilies in a tomato-based sauce 20 oz bone-in ribeye (gf) 43 grilled 20 oz bone-in ribeye served with spuds and broccoli bbq rib & filet 34 half-rack smoked baby back ribs, 5 oz filet mignon, corned beef
- swordfish chop 30 sweet potato parsnip puree, broccoli, brown butter sauce
SPECIALTY COCKTAILS

orange you glad 11
boardroom vodka - aperol - lemon - blood orange

cool-cumber 11
boardroom gin - elderflower liqueur - lime - cucumber

spicy mango marg 11
habanero-infused tequila - mango - lime - simple

beans & bourbon 12
boardroom bourbon - vanilla bean - orange & aromatic bitters

rum red sangria 11
boardroom rum - peach schnapps - orange liqueur - lemon - cab sauv

wake up call 12
boardroom vodka - la colombe espresso - m.r black coffee liqueur - vanilla bean

CRUSHES

orange 10
boardroom vodka - orange vodka - orange liqueur - orange - soda

creamsicle 10
boardroom vanilla vodka - orange liqueur - orange - soda

lemon-lime 10
boardroom vodka - boardroom citrus vodka - lemon - lime - simple - soda

grapefruit 10
boardroom vodka - boardroom citrus vodka - orange liqueur - lemon - simple - grapefruit - soda

COCKTAIL ON TAP

the pink jawn 10
boardroom vodka - aperol - lemon

WINE ON TAP

white
chardonnay 10
raywood winery, ca

pinot grigio 10
pio cuvee, italy

prosecco 10
freschissimo, italy

sauvignon blanc 10
raywood winery, ca

red
cabernet sauvignon 10
raywood winery, ca

pinot noir 11
cameo vineyards, sonoma, ca

rose 10
chapel idiart, france

WINE BY THE GLASS/BOTTLE

white
riesling 11/45
prost, germany

chardonnay 11/45
the crusher, california

sauvignon blanc 11/45
arona, new zealand

rose, 10/42
broadbent, portugal

red
montepulciano 12/45
valle tritana, italy

pinot noir 12/50
unsorted, ca

cabernet sauvignon 12/50
alias, ca

BOTTLES

blue moon 5.4%

bud light 4.2%

budweiser 5%

coors light 4.2%

corona 4.6%

corona light 4%

downeast original cider 5.1%

heineken 5%

heineken 00 N/A

michelob ultra 4.2%

miller high life 4.6%

miller lite 4.2%

modelo especial 4.4%

molson canadian lager 4.6%

pbr *16oz 4.8%

rolling rock 4.4%

smithwick's red ale 4.5%

stateside seltzer varieties 4.5%

black cherry

lemon cucumber mint

orange

pineapple

surfside varieties 4.5%

half & half

lemonade

peach

twisted tea 5%

yuengling 4.5%