



OUTLAW BRUNCH

STARTERS

CIABATTA DIPPERS \$9
Mini baguette French toast, served with syrup

BEIGNETS \$10
with powdered sugar and mixed berry sauce

BRUNCH FLATBREAD \$12
Chopped bacon, sausage, potatoes, egg, cheddar cheese, hollandaise sauce

CHEESE CURDS \$9
Fried cheese curds served with marinara

SPICY SHRIMP \$14
Buttermilk marinated shrimp fried in spicy batter with spicy garlic chili sauce

FRIED BRUSSEL SPROUTS \$12
Brussel sprouts, maple sriracha, cotton fried onions

CRAB DIP \$14
Blue crab, three cheeses, tricolor tortilla chips, toasted baguette

PRETZEL BRAID \$7
Pretzel braid, horseradish Lager cheese, honey mustard & spicy mustard.
Add 1/2 sized portion of crab dip for \$6

HAIR OF THE DOG

MIMOSAS BY THE GLASS \$3
Pick from classic flavors: Orange, pineapple, cranberry. *Strawberry, mango or blackberry for +\$0.50*

MIMOSA PITCHER \$15
Great for groups, serves 5-6 mimosas. Pick from classic flavors: Orange, pineapple, cranberry. *Strawberry, mango or blackberry for +\$0.50*

BELLINI BY THE GLASS \$4

BELLINI PITCHER \$18
Great for groups, serves 5-6 Bellini's

BIG MARY'S \$12
20 oz. Bloody Mary made with Tito's

IRISH COFFEE \$8
Hot coffee, Jameson, Bailey's

ESPRESSO MARTINI \$10

CARAMEL ESPRESSO MARTINI \$11

ELECTROLYTE MARGARITA \$9
Patron, triple sec, fresh grapefruit juice, lime juice, simple syrup

SOUP

SOUP DU JOUR \$7
Our featured soup selected by the chef

FRENCH ONION \$8
Caramelized onions, Apple Jack Brandy. baked with a baguette crostini, provolone and Swiss cheese

SALAD

LEGENDS SALAD HALF \$6 / FULL \$9
Spring mix, romaine, tomato, cucumber, red onions, carrots, croutons, choice of dressing

CLASSIC CAESAR HALF \$7 / FULL \$10
Romaine, Caesar dressing, asiago cheese, croutons, anchovies upon request

APPLE WALNUT \$12
Mixed greens, spiced walnuts, honey crisp apples, dried figs, walnut crusted goat cheese, apple cider vinaigrette.

PICKLED BEETS & CHEVRE \$12
Spinach, goat cheese, spiced walnuts, dried cranberries, red and golden beets, orange-sherry vinaigrette.

BERRY BURRATA \$14
Fresh spinach, arugula, fresh berries, fresh burrata, balsamic vinaigrette, toasted crostini

SALAD ADD-ONS: CHICKEN \$6 / SHRIMP \$8 / SALMON \$10 / STEAK \$10 / CRAB CAKE \$18

BEVERAGES

JUICIES \$4
Orange, apple, pineapple or cranberry

HOT TEA OR COLOMBIAN HOT COFFEE \$3
Regular or decaf

VANILLA CHURRO ICED COFFEE \$5
Vanilla + cinnamon, cream and cold brew coffee

ICED CARAMEL COFFEE \$5
Caramel, cream and cold brew coffee

MORE HAIR OF THE DOG ...
ADD WHISKEY OR VODKA TO ANY ICED COFFEE
Add Faber Vodka: Caramel, Vanilla or Cold Brew for \$3
Add Tito's or Kahlúa for \$4
Add Maker's Mark or Jameson for \$5

PEPSI PRODUCTS
Pepsi, Starry, Diet Pepsi, Dr. Pepper, Mug Root Beer

ICED TEA
Unsweet, Sweet and Raspberry



BETWEEN BREAD

MONTE CRISTO \$14

Seared Challah french toast, baked turkey, honey ham, Swiss cheese, raspberry jam, served with breakfast potatoes

JOHN'S BREAKFAST SANDWICH \$12

Local bacon, egg, cheddar cheese on toasted sourdough bread. Served with home fries.

BRUNCH BURGER \$16

Half pound all beef burger, crisp bacon, smoked cheddar cheese, and a dippy egg on a toasted bun

ALICE JOHN'S SANDWICH \$15

Pit ham and Swiss between French toast, covered in a smoked cheese sauce and a dippy egg served with home fried potatoes

PEASANT BURGER \$12

8oz brisket-chuck burger with lettuce, tomato, onion and pickle.

BEYOND BURGER PATTY MELT \$15

Two seared no-beef patties, caramelized onions, sautéed peppers, smoked cheddar cheese, toasted sourdough bread, sweet chili ketchup

CHICKEN CAPRESE SANDWICH \$14

Grilled chicken, mozzarella, Roma tomato, and fresh basil, brioche bun

TAVERN STYLE FISH SANDWICH \$13

Beer-battered Haddock, lettuce, tomato, tarter, Conshohocken roll

PHILADELPHIA CHEESESTEAK \$14

Beef, American cheese, Conshohocken roll - add onions, peppers or jalapeños upon request

SIDES

SHERWOOD CRUNCH PARFAIT \$6 SAUSAGE GRAVY \$4

Vanilla yogurt, fresh berries and made-in-house Sherwood Crunch granola

YUKON MASHED POTATOES \$4

FRUIT CUP \$4 SWEET POTATO MASH \$4

BACON, SAUSAGE OR HAM \$4 FRENCH FRIES OR SWEET POTATO FRIES \$4

POTATO HASH \$4 ASPARAGUS \$4

GRITS \$3 VEG DU JOUR \$4



Denotes that this dish is gluten friendly upon request. Please be aware of an added \$3 cost for some gluten free substitutions and allow for extra time to prepare these dishes. Any fried item is subject to cross contamination.



Denotes that dish is vegan friendly upon request. Please be aware of additional cost and allow for extra time to prepare.

CLASSICS

EGGS BENEDICT \$13

Poached eggs, seared ham, toasted crumpet, hollandaise sauce, served with breakfast potatoes and fruit. Sub crab for \$6

STEAK & EGGS \$28

12 oz New York strip grilled to your liking served with 3 eggs and home fried potatoes

HAM STEAK & EGGS \$14

2 eggs any style, fresh-cut skillet fired pit ham and home fried potatoes. Served with toast

TUCK'S FRENCH TOAST \$12

Challah bread french toast, vanilla sweet cream, served with breakfast potatoes

QUICHE DU JOUR \$12

Individual quiche made with our fresh ingredients every morning served with fresh fruit

ROBIN'S SKILLET \$12

Roasted potatoes, bacon, sausage, egg, cheese hollandaise drizzle. *Substitute vegan for \$3*

MAIDEN'S SKILLET \$14

Roasted potatoes, egg, mushrooms, roasted red peppers, sun dried tomatoes. *Substitute vegan egg for \$3*

BISCUITS AND GRAVY \$10

Southern style biscuits, maple sausage gravy, served with breakfast potatoes and fresh fruit

CHICKEN & WAFFLES \$13

3 mini waffles topped with smoked bacon and fried chicken tenders and drizzled with warm maple syrup

DOUBLE ARROW \$14

2 eggs served with home fries, choice of meat and toast.

FRIARS' WAKE UP \$15

French toast and 2 eggs served with home fries, choice of meat and toast.

SIGNATURES

LEGENDS GRILLED MEATLOAF \$18

Our homemade blend of ground beef, pork and smoked bacon. Served with mashed potatoes, cotton fried onions and homemade bordelaise sauce.

OUTLAW SALMON \$26

Pan-seared salmon filet with our maple-bacon glaze. Served with sweet potato mash and vegetable du jour.

CRAB CAKES \$30

Jumbo lump crab cakes with a lemon herb vinaigrette. Served with Yukon mashed potatoes and asparagus

TUSCAN BURRATA GNOCCHI \$20

Sautéed potato gnocchi, julienned American Soppresata, tomato cream sauce, fresh burrata