



STARTERS

APPETIZERS

Baked Crab Dip (🌾)	\$14	Fried Brussel Sprouts (🌾)	\$12
Blue crab, three cheeses, tricolor tortilla chips, toasted baguette		Crispy Brussel sprouts, maple sriracha, cotton fried onions	
Onion Dip (🌾)	\$8	Local Cheese Curds	\$9
Whiskey infused sweet onion dip served with chips		Fried cheese curds served with marinara	
Spicy Shrimp	\$14	Herbed Burrata (🌾)	\$15
Buttermilk marinated shrimp fried in spicy batter with spicy garlic chili sauce		Burrata cheese, fresh herbs, spinach pesto, garlic and tomatoes, toasted baguette	
Wings Your Way (🌾)	\$14	Baked Philadelphia Pretzel Braid	\$7
Choice of sauce: buffalo, BBQ, sweet Thai chili, Nashville hot, Old Bay or house dry rub, served with celery, bleu cheese or ranch		Pretzel braid, horseradish Lager cheese, honey mustard and spicy mustard Add 1/2 sized portion of crab dip for \$6	

FLATBREADS **SUBSTITUTE GLUTEN FREE CAULIFLOWER CRUST ON ANY FLATBREAD FOR \$3**

Forest Style (🌾)	\$13	Buffalo Chicken (🌾)	\$14
Figs, pear, crumbled goat cheese, arugula, balsamic reduction		Grilled chicken, buffalo sauce, cheddar jack cheese blend	
Chicken Alfredo (🌾)	\$15	Maryland Crab (🌾)	\$15
Grilled chicken, Alfredo, bacon, mozzarella, asiago, tomatoes		Blue crab, mozzarella, scallions	
Caprese (🌾)	\$13	BBQ Pork (🌾)	\$14
Pesto ricotta, fresh mozzarella, Roma tomato, basil chiffonade, drizzled with balsamic reduction		House smoked pork, bacon, BBQ sauce, smoked cheddar cheese	

SALADS AND SOUPS

CHICKEN \$6 SHRIMP \$8 SALMON \$10 STEAK \$10 CRAB CAKE \$18

Legends Salad (🌾) (V)	half \$6 full \$9	Soup Du Jour	\$7
Spring mix, romaine, tomato, cucumber, red onions, carrots, croutons, choice of dressing		Our featured soup selected by the chef	
Classic Caesar Salad (🌾)	half \$7 full \$10	French Onion	\$8
Romaine, Caesar dressing, asiago cheese, croutons, anchovies upon request		Caramelized onions, Apple Jack Brandy, baked with a baguette crostini, provolone and Swiss cheese	
Apple Walnut (🌾) (V)	\$12		
Mixed greens, spiced walnuts, honey crisp apples, dried figs, walnut crusted goat cheese, apple cider vinaigrette.			
Pickled Beets and Chevre (🌾) (V)	\$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			

Dressings: Ranch, Bleu Cheese, Thousand Island, Orange Sherry Vinaigrette, Caesar, Balsamic, Raspberry Vinaigrette, Apple Cider Vinaigrette

BURGERS AND SANDWICHES SERVED WITH HOUSE CHIPS OR FRENCH FRIES. UPGRADE TO SWEET POTATO FRIES FOR \$2 OR SIDE SALAD FOR \$3

Each item below may be substituted for a grilled chicken breast or upgraded to Beyond Burger for \$3

Peasant Burger (🌾) (V)	\$12	Marian's Grilled Cheese (🌾)	\$11
8oz brisket-chuck burger with lettuce, tomato, onion and pickle Add cheese or bacon \$		Sourdough bread, three cheese blend, Add bacon or ham \$2, add tomato \$1	
Honey Goat Burger (🌾) (V)	\$16	Lil' John Turkey (🌾)	\$13
Goat cheese, roasted red pepper, mushrooms, spinach, honey drizzle		Turkey breast, basil mayo, sliced cucumbers, tomato, onion, alfalfa sprouts, dill Havarti cheese, whole-grain toast	
Bacon Jam Burger (🌾)	\$16	Philadelphia Cheesesteak (🌾)	\$14
House-made bacon jam, cheddar cheese, cherry pepper relish		Beef, American cheese, Conshohocken roll - add onions, peppers or jalapeños upon request	
Upper House Burger (🌾)	\$16	Southern Pulled Pork (🌾)	\$12
Bacon, cotton-fried onions, mushrooms, BBQ sauce, Swiss & cheddar cheese		Pulled pork, Carolina gold, toasted brioche bun, served with a side of coleslaw	
Chargrilled Chicken Caprese Sandwich (🌾)	\$14	Reuben (🌾)	\$14
Grilled chicken, mozzarella, Roma tomato, and fresh basil, brioche bun		In-house, beer-poached corn beef, sauerkraut, Swiss cheese, Thousand Island, seeded-rye bread	
Blackened Salmon Burger (🌾)	\$15	Tavern-Style Fish	\$13
Chopped Salmon, mozzarella, spinach, Roma tomatoes, pickled red onion, Kalamata tapenade, basil-pesto mayo, brioche bun		Beer-battered Haddock, lettuce, tomato, tarter, Conshohocken roll	
Beyond Burger Patty Melt (V) (🌾)	\$15	Crab Cake Sandwich (🌾)	\$20
Two seared no-beef patties, caramelized onions, sautéed peppers, smoked cheddar cheese, toasted sourdough bread, sweet chili ketchup		Loxley's crab cake oven fired, sweet relish tartar, lettuce and tomatoes on a toasted bun.	

(🌾) 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.

(V) Denotes that dish is vegan friendly upon request

Please inform your server of any allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please be advised of a 3% convenience fee added to credit card transactions.



PUB FARE

- Fish & Chips** \$19
Loxley's beer-battered Haddock served with French fries, coleslaw and tarter sauce.
- Legends Grilled Meatloaf** \$18
Our homemade blend of ground beef, pork and smoked bacon, grilled and served with mashed potatoes, cotton fried onions and homemade bordelaise sauce.
- Cottage Pie** \$18
Ground beef, celery, carrots and onions cooked in a warm beef gravy and topped with mashed potatoes or sweet mashed potatoes and cheese.
- Crispy Chicken Fritters** \$15
Buttermilk battered fried chicken tenders served with fries and a sweet honey mustard.
Traditional or Nashville-style.

PASTA

- Penne Alfredo** \$17
Your choice of Alfredo or basil pesto Alfredo sauce, tossed with spinach and pasta and finished with asiago cheese and basil chiffonade. Add chicken for \$4, add shrimp for \$8 or add salmon \$10
- Roasted Tomato and Basil Penne** \$18
Oven roasted ripe grape tomatoes, pan seared with fresh Basil and herbs, flashed with fresh garlic and shallots and topped with fresh Parmesan and asiago cheese
- Wild Mushroom Ravioli** \$20
Wild mushroom ravioli, sautéed asparagus tips, carrots, roasted peppers, spinach and sun-dried tomatoes. Finished with a pesto cream sauce.
- Butternut Ravioli** \$22
Tender poached butternut raviolis with seared yams, shallots, Figi apples, garlic and olive oil and sprinkled with chopped pecans
- Tuscan Burrata Gnocchi** \$20
Sautéed potato gnocchi with julienned American Soppressata in a tomato cream sauce adorned with creamy fresh burrata mozzarella

LAND & SEA

- Outlaw Salmon** \$26
Pan-seared salmon filet topped with our maple-bacon glaze and served with sweet potato mash and the vegetable du jour.
- Fresh Catch** \$MP
Chef's selection of the freshest catch, prepared with seasonal ingredients.
- NY Strip** \$28
Hand-cut 12 oz New York strip steak served with sautéed asparagus and creamy mashed potatoes. Smothered with onions and mushrooms \$4 / Upgrade to loaded mash +\$2
- Crab Cake** \$30
Jumbo lump crab cakes with a lemon herb vinaigrette served with Yukon mashed potatoes and asparagus
- Bone-In Pork Chop** \$23
Locally raised bone-in pork chop with fresh herb compound butter and served with Yukon mashed potatoes and the vegetable du jour.

SIDES

- Asparagus \$4
- Vegetable du jour \$4
- Yukon Mashed Potatoes \$4
loaded with cheese and bacon +\$2
- Sweet Potato Mash
loaded with brown sugar and marshmallows +\$2
- Coleslaw
- House Chips
- French Fries
- Sweet Potato Fries

BEVERAGES

- Pepsi
- Diet Pepsi
- Starry
- Dr. Pepper
- Mug Root Beer
- Raspberry Tea
- Unsweet or Sweet Tea
- Lemonade
- Hot Tea, Coffee or Decaf

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