

Refreshers
each selection 6

COCONUT LAVENDER LEMONADE
lemon, coconut water, simple lavender

SPARKLING PEAR
pear juice, honey, lemon,
rosemary-ginger syrup, soda water

MINT JULEP
mint, lemon, fresca, ginger ale

Cocktails
each selection 12

PEAR TREE
pear vodka, orange liqueur,
lemon juice, simple syrup

RUBY-TINI
ruby red vodka, grapefruit juice,
lemon juice, champagne

LYCHEE BLOSSOM
raspberry vodka, lychee liqueur,
pomegranate & white cranberry juice

GINGER SPICE
domaine de canton, bourbon,
lemon juice, brandied cherry

VILLAGE SUNRISE
tequila, lemon juice, elderflower
liqueur, rhubarb bitters

GIN THYME GIMLET
gin, raspberry syrup, lime juice, thyme

Draughts
drawn by the pint

SAM SEASONAL..... 5.95
massachusetts

WEYERBACHER MERRY MONKS 6.95
easton, pa

BASS 5.95
united kingdom

YUENGLING LAGER..... 3.95
pennsylvania

COORS LIGHT 3.95
colorado

GUINNESS STOUT 5.95
ireland

GOOSE ISLAND IPA 5.95
illinois

STELLA ARTOIS 5.95
belgium

VICTORY HOP DEVIL..... 6.95
downingtown, pa

HOEGAARDEN 5.95
belgium

TRÖEGS PERPETUAL IPA. 5.95
hershey, pa

FREE WILL PV LAGER. 5.95
perkasie, pa

Bottles
each selection 5

AMSTEL LIGHT..... netherlands

LABATT PILSENER.....canada

HEINEKEN..... netherlands

ANCHOR STEAM PORTERcalifornia

ANCHOR STEAM LIBERTY.....california

BUCKLER netherlands

CORONA.....mexico

STRONGBOW CIDER..... england

Please notify us if you have any food allergies.
Eating raw or undercooked fish, shellfish, eggs
or meat increases the risk of food borne illnesses.

COLD & RAW

SEASONAL OYSTERS 6/12pcs MP
traditional mignonette, lemon

LITTLENECK CLAMS 6pcs MP
lemon, kelchner's cocktail sauce

CHILLED LOBSTER TAIL 16
sweet rémoulade, spring salad

SHRIMP COCKTAIL 14
kelchner's cocktail sauce

TWO OF EACH MP

START

SHE-CRAB BISQUE 7
sherry

OUR CAESAR 9
romaine hearts, lemon, garlic, white anchovies

CHOPPED SALAD 12
romaine hearts, crispy bacon, marcona
almonds, red onion, seasonal vegetables,
blue cheese, sherry mustard vinaigrette

WEDGE SALAD 9
iceberg lettuce, bacon, tomato, focaccia
croutons, buttermilk blue cheese dressing

WILD ARUGULA SALAD 8
wolf berries, toasted pine nuts, shaved
pecorino cheese, pomegranate vinaigrette

LOBSTER DUMPLINGS 12
maine lobster, shaved carrot slaw, sweet soy

CLAMS CASINO 14
roasted peppers, bacon, oregano

STEAK TARTARE 14
chopped steak, caper berries,
whole grain mustard, crispy lovash

SHRIMP AND GRITS 11
castle valley mill grits, jumbo shrimp,
creole sauce

CRAB CAKES 14
crispy potato, old bay aioli, lemon

CRISPY CALAMARI 12
saffron garlic aioli

FINISH

NY STRIP STEAK 34
14 oz., grilled, au gratin potatoes,
backyard asparagus, garlic herb butter

CHURRASCO OF BEEF 23
6 oz., grilled flat iron steak, guacamole, pico
de gallo, sautéed red onion, flour tortillas

GRILLED RIB EYE OF BEEF 37
hand cut & chef selected, 18 oz., brussel sprouts,
baked potato, butter, sour cream

FILET OF BEEF 29
7 oz., grilled, smashed red bliss potatoes, crispy
fried onions, haricot vert, garlic herb butter

GRILLED HANGER STEAK 27
8 oz., steak fries, garlic herb butter

SURF AND TURF 38
filet medallions, wild mushroom
brandy sauce, broiled lobster tail,
whipped potato, sauteed spinach

HOUSE MADE FUSILLI 23
haycock township wild mushrooms, spring
asparagus, roasted garlic tomato sauce

JEFFREY'S TUNA 27
seared ahi tuna, white beans, fava beans,
pancetta, eggplant caponata

DIVER SCALLOPS 27
pan-seared, local wild mushroom risotto,
fennel broth, crispy shiitake mushrooms

SALMON 28
french green lentils, crispy kale,
brown butter sauce

STRIPED BASS 27
crab and faro risotto, sherry cream sauce

HATFIELD PORK CHOP 26
bone-in, 12 oz., grilled, roasted yukon gold
potatoes, caramelized onions, balsamic sauce

RIGATONI PASTA AND
SWEET ITALIAN SAUSAGE 23
shaved pecorino cheese, broccoli rabe with
roasted garlic, olive oil, white wine sauce

GRIGGSTOWN FARMS
FRIED CHICKEN 25
lemars collard greens, corn bread

TWIN LOBSTER TAILS 42
drawn butter, grilled asparagus,
glass of prosecco sparkling wine

FETTUCCINI BOLOGNAISE 28
wild boar and plum ragout, shaved pecorino



Peddler's Village

#15, Lahaska, PA

Tel 215-794-4020

EXECUTIVE CHEF
BILL MURPHY

Lunch
Friday - Sunday 11 AM TO 3 PM

Dinner
Tuesday - Saturday 4 PM TO 10 PM
Sunday 4 PM TO 8 PM

SPRING DINNER

BY THE GLASS

Bubbles

DE PERRIER BRUT 9/36
loire, france

MIONETTO PROSECCO..... 12/48
veneto, italy

Whites

CIELO DRY ROSÉ..... 8/32
veneto, italy

CIELO PINOT GRIGIO..... 8/32
veneto, italy

URBAN RIESLING..... 9/36
mosel, germany

ARONA SAUVIGNON BLANC .. 10/36
marlborough, new zealand

GATO NEGRO CHARDONNAY,
“UNOAKED”..... 9/30
central valley, chile

TANGENT ALBARIÑO..... 11/44
edna valley, california

LAGUNA RANCH
CHARDONNAY 14/56
russian river valley, sonoma, california

Reds

DELOACH HERITAGE
RESERVE
PINOT NOIR..... 10/40
central coast, california

ATALIVA MALBEC 10/30
mendoza, argentina

BOGLE VINEYARDS MERLOT .. 9/36
north coast, california

GREYSTONE CELLARS
CABERNET SAUVIGNON..... 10/36
lodi, california

LOUIS JADOT..... 12/48
burgundy, france

LUCA BOSIO
BARBERA D’ASTI..... 13/52
piedmont, italy

PEIRANO ESTATES OLD VINE
ZINFANDEL 10/40
lodi, california

WHITES

Bubbles

TAITTINGER CUVÉE,
PRESTIGE BLANC 75
champagne, france

LELARGE PUGEOT,
TRADITION BRUT..... 90
champagne, france

MUMM CUVÉE, BRUT,
SPARKLING 60
napa valley, california

Full

LA CREMA CHARDONNAY 51
monterey, california

DOMAINE THOMAS SANCERRE,
LA CRELE 60
loire, france

GUIGAL CÔTES DU RHÔNE 45
rhone, france

Light & Crisp

CHATEAU STE. MICHELLE
RIESLING 56
eroica, columbia valley, california

ADELSHEIM PINOT GRIS 50
willamette valley, oregon

ESCUDO REAL..... 30
vinho verde, portugal

GRAYSON CELLARS
CHARDONNAY 30
central coast, california

E CENTO CHARDONNAY, “UNOAKED” 36
sicily, italy

POMELO SAUVIGNON BLANC 40
napa valley, california

SAINT MITRE DRY ROSÉ 40
provence, france

DOMAINE MANUEL OLIVIER
PETIT CHABLIS 50
burgundy, france

REDS

Light

MACMURRAY RANCH PINOT NOIR 60
russian river valley, sonoma, california

PINO CELLARS PINOT NOIR..... 45
willamette valley, oregon

MIGRATION PINOT NOIR..... 80
russian river valley, sonoma, california

DOMAINE SERENE, YAMHILL CUVÉE. 99
willamette valley, oregon

Jammy

KING ESTATE PINOT NOIR 62
willamette valley, oregon

VILLA CAFAGGIO SINGLE ESTATE CHIANTI. 40
tuscany, italy

SOUVERAIN MERLOT 36
north coast, california

DOMAINE DES CHANSSAUD
CHÂTEAUNEUF DU PAPE..... 75
rhone, france

TRUCHARD VINEYARDS MERLOT 60
napa valley, california

LIONEL OSMIN & CIE MALBEC..... 40
southwest, france

DOMAINE GALÉVAN PAROLES
DE FEMMES CÔTES DU RHÔNE 40
rhone, france

CHÂTEAU PRIGNAC ROUGE 45
bordeaux, france

CHÂTEAU HAUT BICOU ROUGE..... 30
bordeaux, france

BENEGAS ESTATE DON TIBURCIO..... 55
mendoza, argentina

CHÂTEAU ROCHER-BONREGARD POMEROL 55
bordeaux, france

Robust

CASTILLO DEL BARON
MONASTRELL 30
yecla, spain

BODEGA NOEMÍA A LISA
MALBEC..... 50
patagonia, argentina

MILL CREEK
CABERNET SAUVIGNON..... 56
alexander valley, sonoma, california

CA’ MOMI CABERNET
SAUVIGNON 65
napa valley, california

TREFETHEN “DOUBLE T”
MERITAGE 65
napa valley, california

J. LOHR CABERNET SAUVIGNON,
HILLTOP 75
paso robles, california

DUCKHORN “PARADUXX”
MERITAGE 85
napa valley, california

VILLA CALCINAIA
SUPER TUSCAN..... 90
tuscany, italy

RAMEY CLARET..... 90
napa valley, california

DUCKHORN MERLOT..... 99
napa valley, california

FRANK FAMILY VINEYARDS
CABERNET SAUVIGNON..... 109
napa valley, california

RAMEY CABERNET SAUVIGNON 119
napa valley, california

GROTH CABERNET SAUVIGNON..... 122
oakville, napa valley, california

A 20% gratuity is added to all checks with parties of 6 or more.

MEETINGS • BANQUETS • WEDDINGS • A beautiful place to create a lifetime of memories.