

# Earl's

NEW AMERICAN

Lunch  
Tuesday - Sunday 11 AM TO 4 PM

Dinner  
Tuesday - Thursday 4 PM TO 9 PM  
Friday & Saturday 4 PM TO 10 PM  
Sunday 4 PM TO 9 PM

Late Night Bar  
Friday & Saturday until 11 PM

*Peddler's Village*  
#15, Lahaska, PA  
Tel 215-794-4020

W I N T E R L U N C H

## 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  
high noon ruby red vodka,  
grapefruit juice, lemon juice, champagne

RASPBERRY CHILL  
tito's vodka, raspberry puree,  
lemon juice, simple syrup

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

RYE MANHATTAN  
templeton rye, carpano antica vermouth,  
walnut bitters

GIN THYME GIMLET  
hendrick's gin, raspberry syrup, lime juice, thyme

APPLE CIDER MARGARITA  
camarena reposado tequila, cointreau,  
apple cider, lemon juice

## Draughts

drawn by the pint

SAMUEL ADAMS IPA	5.95
massachusetts	
ANGRY ORCHARD	5.95
new york	
DOGFISH FLESH & BLOOD	6.95
delaware	
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	
FIRESTONE WALKER MIND HAZE IPA	6.95
california	
HOEGAARDEN	5.95
belgium	
LAGUNITAS IPA	5.95
california	
BLUE MOON	5.95
colorado	

## Bottles

each selection 5

AMSTEL LIGHT	netherlands
LABATT PILSNER	canada
HEINEKEN	netherlands
ANCHOR STEAM PORTER	california
ANCHOR STEAM LIBERTY	california
BUCKLER	netherlands
CORONA	mexico
ALLAGASH WHITE	maine
STELLA ARTOIS CIDRE	belgium

## COLD & RAW

SEASONAL OYSTERS 6/12pcs . . . . . MP GF  
traditional mignonette, lemon

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

CRAB COCKTAIL . . . . . 14 GF  
honey brown butter dressing, crushed cashew

SHRIMP COCKTAIL . . . . . 14 GF  
kelchner's cocktail sauce

## STARTERS

SHE-CRAB BISQUE . . . . . 6  
southern style, sherry, cream, cayenne

LOBSTER DUMPLINGS . . . . . 10  
maine lobster, shaved carrot slaw,  
sweet soy

OUR CALAMARI . . . . . 12  
lightly fried, saffron garlic aioli

TUNA POQUE . . . . . 14  
diced mango, avocado mousse, tōgarashi,  
puffed rice, wakame salad, sesame ginger dressing

EMPANADA . . . . . 10  
pork belly, black beans, roasted pepper,  
corn relish, scallion crème fraîche

POACHED LOBSTER TAIL . . . . . 14 GF  
pickle fennel, orange reduction

MEATBALLS . . . . . 10  
creamy polenta, grated fontina cheese

HUMMUS & PITA . . . . . 7  
house made traditional style,  
tahini, garlic, oil

## SALADS

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

CHOPPED SALAD . . . . . 9 GF  
romaine hearts, crispy bacon, marcona  
almonds, red onion, seasonal vegetables,  
blue cheese, corn, sherry mustard vinaigrette

BABY BEETS SALAD . . . . . 12 V GF  
beets, arugula, toasted pumpkin seeds,  
pickled fennel, goat cheese, sherry & olive oil

SMOKED DUCK SALAD . . . . . 17 GF  
mixed greens, goat cheese, candied pecans,  
champagne vinaigrette

SOBA NOODLE SALAD . . . . . 13  
poached chicken, shaved garden vegetables,  
sesame ginger dressing

WEDGE SALAD . . . . . 9  
iceberg lettuce, roasted corn, pancetta,  
cherry tomatoes, jalapeno blue cheese dressing

SALAD ADDITIONS  
chicken 4 | steak 6 | five shrimp 6 | salmon 6

## SANDWICHES

OUR BURGER . . . . . 13  
cabot sharp cheddar, sweet pickle-tomato  
relish, brioche bun, house cut fries

CRISPY CHICKEN THIGH SLIDERS . 13  
maple aioli, spicy pickled red onion,  
house cut chips

GRILLED CHICKEN SANDWICH . 12  
sun-dried tomato aioli, smoked gouda  
croissant roll, house cut chips

PASTRAMI SALMON CLUB . . . . . 12  
pastrami cured salmon, crispy bacon,  
lettuce, tomato, apple mayonnaise,  
whole wheat bread, house cut chips

HOISIN BBQ PULLED PORK . . . . . 13  
pork, jicama & asian pear slaw, house cut chips

STEAK SANDWICH . . . . . 16  
sliced sirloin, provolone, onion jam, arugula,  
ciabatta roll, house cut fries

CRAB CAKE SANDWICH . . . . . 15  
seared crab cake, red pepper, corn relish  
old bay aioli, portuguese roll, house cut chips

SMOKED TURKEY PANINI . . . . . 12  
sliced tomato, applewood bacon, cabot  
cheddar, sweet garlic aioli, wheat bread,  
house cut chips

## ENTRÉES

STEAK FRITES . . . . . 23 GF  
5 oz. filet, house cut fries,  
roasted garlic dipping sauce

RIGATONI . . . . . 19  
roasted italian sausage, broccoli rabe,  
roasted peppers, white wine, olive oil sauce

VEGETARIAN BOLOGNESE . . . . . 20 V  
mushroom, eggplant, garlic, onion, red wine,  
basil, peas, garnished with lemon zest ricotta

FRIED CHICKEN . . . . . 20  
brined & marinated for 24 hours,  
breast, thigh, wing & leg, coleslaw,  
corn bread, local castle valley mills

HALF ORDER light or dark meat . . . . . 14

SHRIMP AND GRITS . . . . . 18 GF  
shrimp, sautéed yellow & green squash,  
creamy grits, tomato jam, red pepper,  
onions, garlic, saffron

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

V Vegetarian GF Gluten Free  
pastas available upon request

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.

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W I N T E R L U N C H

## BY THE GLASS

### Bubbles

DE PERRIER BRUT ..... 9/36  
*loire, france*

LA MARCA PROSECCO DOC ... 12/48  
*italy*

### Whites

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

PIO PINOT GRIGIO IGT ..... 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*

GUILLAMAN CHARDONNAY 11/40  
*gascony, france*

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

### Reds

BRIDLEWOOD ESTATE  
PINOT NOIR ..... 10/40  
*central california*

ATALIVA MALBEC ..... 10/30  
*mendoza, argentina*

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

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

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

PEIRANO ESTATES OLD VINE  
ZINFANDEL ..... 10/40  
*lodi, california*

PEIRANO ESTATES  
CABERNET ..... 11/40  
*lodi, california*

## WHITES

### Bubbles

TAITTINGER CUVÉE PRESTIGE BLANC ... 75  
*champagne, france*

MUMM CUVÉE BRUT SPARKLING ..... 60  
*napa valley, california*

CASAS DEL MAR PINOT NOIR ROSÉ ..... 40  
*trepas, spain*

### Full

LA CREMA CHARDONNAY ..... 51  
*monterey, california*

DOMAINE THOMAS SANCERRE LA CRELE . 60  
*loire, 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*

## REDS

### Light

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

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

DOMAINE SERENE YAMHILL CUVÉE ..... 99  
*willamette valley, oregon*

IRIS VINEYARDS PINOT NOIR ..... 45  
*cottage grove, 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*

BIG SMOOTH OLD VINE ZINFANDEL ..... 45  
*lodi, california*

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*

FERRATION PÈRE & FILS  
CÔTES DU RHÔNE SAMORÈNS ..... 40  
*rhone, 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*

NEAL CABERNET SAUVIGNON ..... 122  
*napa valley, california*

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VILLAGE HAPPY HOUR • Hop the Village Monday - Friday from 4-6 PM