

Earl's

NEW AMERICAN

Lunch
Monday - Sunday 11 AM TO 4 PM

Dinner
Monday - 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

SPRING LUNCH

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

- STELLA ARTOIS 6
belgium
- HOEGAARDEN 6
belgium
- 2SP UP & OUT HAZY IPA 7
pennsylvania
- VICTORY TWISTED MONKEY 7
pennsylvania
- ANGRY ORCHARD 6
new york
- GOOSE ISLAND IPA 7
illinois
- GUINNESS STOUT 6
ireland
- CORONA LIGHT 6
mexico
- EVIL GENIUS BEER COMPANY
I LOVE LAMP PINEAPPLE HEFEWEIZEN 7
pennsylvania
- YUENGLING LAGER 4
pennsylvania
- BLUE MOON 6
colorado
- BUD LIGHT 4
missouri

Bottles

each selection 5

- DOGFISH 60 MIN *delaware*
- AMSTEL LIGHT *netherlands*
- BUDWEISER *missouri*
- MICHELOB ULTRA *missouri*
- HEINEKEN *netherlands*
- CORONA *mexico*
- ANCHOR STEAM PORTER *california*
- BUCKLER *netherlands*
- 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 POKE 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
- PORK TENDERLOIN WRAPS 15
deconstructed lettuce wraps, stir-fried vegetables
- GUINNESS SHORT RIB 16
dubliner cheese, coleslaw and house cut chips
- 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
- GRILLED CHICKEN PAILLARD 20
roasted vegetables, castle valley mill farro salad, roasted tomato vinaigrette, ramp pesto with olives
- 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.

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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S P R I N G 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