

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

S U M M E R D I N N E R

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

WATERMELON COOLER
kiki infused vodka, watermelon, mint,
cucumber, lime juice, lemonade

Draughts

drawn by the pint

STELLA ARTOIS	6	belgium
HOEGAARDEN	6	belgium
SEADOG BLUEBERRY WHEAT	7	florida
DOGFISH PUNKIN ALE	8	delaware
ANGRY ORCHARD	6	new york
GOOSE ISLAND IPA	7	illinois
GUINNESS STOUT	6	ireland
SIERRA NEVADA HAZY IPA	7	california
LANCASTER STRAWBERRY WHEAT	7	pennsylvania
YUENGLING LAGER	4	pennsylvania
BLUE MOON MANGO	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
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

TWO OF EACH MP

STARTERS

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

CLAMS CASINO 14
roasted peppers, bacon, oregano

POACHED LOBSTER TAIL 14
pickled fennel, orange reduction

TAMARIND SHORT RIBS 12
castle valley mill grits, scallion oil, crispy shallots

OUR CALAMARI 12
lightly fried, saffron garlic aioli

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

MEATBALLS 10
creamy polenta, grated fontina cheese

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

SOUPS & SALADS

SHE-CRAB BISQUE 7
southern style, sherry, cream, cayenne

SOUP OF THE DAY 7
ask your server

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

CHOPPED SALAD 12 ^{GF}
romaine hearts, crispy bacon,
marcona almonds, red onion,
seasonal vegetables, blue cheese,
corn, sherry mustard vinaigrette

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

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

ENTRÉES

NY STRIP STEAK 36
14 oz., grilled, saffron risotto cake, broccolini

STEAK FRITES 23
5 oz. filet, house cut fries, saffron aioli

GRILLED RIBEYE 40 ^{GF}
hand cut & chef selected, 16 oz.,
creamed spinach, potato hash, pepper & onions

STRIPED BASS 27
coconut curry sauce, jasmine rice,
bok choy stir-fry

GRILLED CHICKEN PAILLARD 20
roasted vegetables, castle valley mill farro salad,
roasted tomato vinaigrette, ramp pesto
with olives

PAN-SEARED SCALLOPS 27
quinoa & mushroom ragout,
spiced pancetta, english pea purée

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

OUR FILET 32
7 oz., grilled, horseradish mashed potatoes,
green beans, red wine bordelaise,
garlic herb butter

BRAISED MOLASSES SHORT RIBS 28
pearl onions, parsnip purée,
crispy potato, golden raisins

GRILLED PORK CHOP 26 ^{GF}
14 oz., hand-cut with braised apple,
brussels sprouts, creamy polenta

SHRIMP AND GRITS 26 ^{GF}
shrimp, sautéed yellow & green squash,
creamy grits, tomato jam, red pepper,
onions, garlic, saffron

RIGATONI 19 ^V
broccoli rabe, roasted peppers,
white wine & olive oil sauce

CHOICE OF: italian sausage 22 | shrimp 24

PAN-SEARED SALMON 24 ^{GF}
chickpea stew with tomato, red bell peppers, onion,
garlic, ginger, tandoori spice, hint of mango,
topped with yogurt sauce, cucumber,
golden raisins, lemon, mint, honey

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 U M M E R D I N N E R

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