

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 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

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

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

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.



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 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

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

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

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