



SNACKS & BITES

Devil's on Horseback // 6.5
Bacon wrapped dates, apple, vanilla parsnip puree, blue cheese

Baked Brie Encrute // 9
Apricot jam and walnuts, flatbread crackers




PA Pierogies // 6.5
Potato, cheddar, sour cream, Hawaiian sea salt

Gouda & Chorizo Dip // 6.5
Smoked gouda, chorizo sausage, peppers, corn tortilla chips

CHEF'S PLATES

Apple and Spinach Salad // 6
Spinach, apple, barley, pumpkin seeds, beets, radish, maple poppy vinaigrette

 *Sparkling Rose, Moscato*

Vegetarian Tacos // 12
Curried cauliflower, pico de gallo, guacamole, sour cream, Pow Pow sauce, sweet & sour slaw

 *Brut sparkling, Malbec*

Shrimp Tacos // 16
Chimichurri, pico de gallo, guacamole, sour cream, sweet & sour slaw, manchego

 *Sauvignon Blanc, Merlot*

Taleggio Flatbread // 9
Roasted fennel, apple, caramelized onions

 *Pinot Grigio, Cabernet Sauvignon*

Ricotta Gnocchi // 12
Sherry sautéed mushrooms, fresh peas, sage & brown butter sauce

 *Chardonnay, Cabernet Franc*



Wine. Bar. Kitchen.

FOR THE TABLE

Olive Medley // 4.5
Mixed olives, pickled peppers, cold-pressed olive oil

CHEESE SELECTIONS*

Castilla La Mancha, ESP
Aurora // 5.5

Farmstead Cheese, CA
Point Reyes Original Blue // 8



Leraysville, PA
6 Year Cheddar // 4.5

Calkins Creamery, PA
Vampire Slayer // 4.5

CHARCUTERIE OPTIONS

Kielbasa // 5.5

Speck // 6.5

Boar Soppresata // 6

Duck Liver Pate // 9



*Cheeses available for purchase at Mill Market, located in the Hawley Silk Mill




BUTCHER'S BLOCK


Braised Chicken // 14
Roasted garlic sauce, sundried tomato, spinach, manchego, creamy polenta

 *Cabernet Sauvignon, Chardonnay*

Boneless Short Rib // 18
Braised beef, potato puree, farm stand vegetables, red-eye demi-glace

 *Merlot, Moscato*

Roasted Duck Breast // 16
Onion soubise, pickled fennel, sour cherry gastrique

 *Pinot Noir, Pinot Grigio*

Lamb Chop // 8.5
Beet and butternut tabbouleh

 *Heavy Red Blends, Sauvignon Blanc*

Pan Roasted Salmon // 12
Maple miso glazed, butternut squash & corned beef hash

 *Pinot Noir, Chardonnay*

SIDE PLATES

Sautéed Kale // 5
With white wine and bacon

Fried Brussel Sprouts // 5
Lukan's Farm honey, vinegar

Hawley Fries // 4.5
Silk Mill seasoning, organic ketchup

Mac & Cheese // 8
Four cheeses, panko bread crumbs

Roasted Cauliflower // 5.5
Herb marinated, creamy sunflower pesto

