

THE SPINNING WHEEL

DINNER MENU

APPETIZERS

BAR BITES

- * **Cannonballs** (GF) 9.95
Potato skins, bacon, cheddar, sour cream and chives.
- * **Portobello Fries** 12.95
Portobellos with a lemon basil aioli dipping sauce.
- Flying Chicken Wings**(GF) 10.95
Buffalo, bbq or honey sriracha sauce.
- Thai Chicken Poppers** 10.95
Crispy fried chicken with sweet & spicy thai chili sauce, sesame seeds over asian salad.
- * **The Vegetarian Chili Bowl** (GF)..... 10.95
Our own Bean Chili with melted cheddar cheese topped with chopped red onion served with a handful of chips.
- Top-Notch Nachos**(GF) 11.95
Cheddar jack cheese, meat and bean chili, pico de gallo, jalapenos. Large... +2

TABLE BITES

- Maple Glazed Brussels Sprouts** (GF) ... 9.95
Applewood smoked bacon and maple glazed brussels sprouts.
- Bacon-Wrapped Dates**(GF) 13.95
Medjool dates, applewood smoked bacon, blue cheese.
- Bacon Mac & Cheese** 11.95
Baked cavatappi, creamy three cheese sauce, maplewood smoked bacon, herb panko crust.
- * **Yellow Fava Dip**(GF Optional) 10.95
Topped with roasted red peppers, e.v.o.o and grilled pita bread.
- Crabby Crab Cakes** 14.95
Handmade crab cakes, zesty remoulade drizzle.
- * **Spinach & Artichoke Dip**(GF Optional) ...10.95
Spinach, artichokes, melted cheeses, tortilla chips.

SOUPS

- Butternut Squash** 5.95
- Soup of the Day** 6.95

MAIN COURSES

Ask the Chef to split your entree +\$4 per entree

- The SW Meatloaf** 19.95
Ground beef and pork, balsamic glaze, mushroom gravy, onion strings, smashed potatoes and baby carrots.
- Chicken Pot Pie** 18.95
Potatoes, celery, onions, parsnips and peas with a buttermilk biscuit crust.
- Pennette ala Vodka** 14.95
Spicy plum tomato vodka sauce, cream & asiago.
Add chicken... 4 / add shrimp... 6
- Gnocchi Bolognese** 21.95
Our own house-made gnocchi with a chunky Bolognese.
- Orange-Bourbon Salmon** (GF) 24.95
Pan-Seared with an orange bourbon glaze over asian salad and cucumber rice.
- Our Signature Shepherd's Pie** (GF) 22.95
Slow-cooked short ribs of beef with garden vegetables in a seasoned sauce topped with fresh cheesy mashed potatoes.



ROASTED & GRILLED ALL LOCALLY SOURCED



- Roasted Bell & Evans Chicken** 19.95
Bell & Evans (Fredericksburg, PA) Free-range, hormone-free, lightly floured pan-fried then roasted chicken with tarragon gravy, smashed potatoes and french beans.
- Petite Filet** (GF) 26.95
Trowbridge Farm, (Ghent, NY) grilled 6 oz. Certified Angus® filet, caramelized onion, chèvre goat cheese, smashed potatoes, asparagus and balsamic reduction.
- New York Strip Steak** (GF) 32.95
Trowbridge Farm, (Ghent, NY) grilled 14 oz. Certified Angus® with french fries and asparagus.
- Maple Glazed Pork Chop** (GF) 22.95
10 oz. Bone-in, Leidy's (Harleysville, PA) pork chop pan-seared with smokehouse maple seasoning over succotash with smashed potatoes.
- Pan-Seared Long Island Duck**(GF) 24.95
Crescent Farm (Long Island, NY) duck® topped with a cherry cabernet sauce, smashed potatoes and french beans.

DESSERTS

- 7.95 -

Our Deep Dish Chocolate Chip Cookie

Warm chocolate chip cookie topped with vanilla ice cream and chocolate sauce.

House Made Apple Crisp:

Hot apple crisp topped with vanilla ice cream and a caramel drizzle.

Warm Pecan Brownie (GF)

Warm chocolate brownie with pecans topped with vanilla ice cream and chocolate sauce.

Chocolate Mousse Cake

Chocolate Mousse supreme cake with raspberry sauce and whipped cream.

Grandma's Grilled Banana Bread

Grilled banana bread (walnut & coconut) served with vanilla ice cream and rum caramel drizzle.

