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Appetizers & Flatbreads

のようなあるの	Chips and Salsa 😿 Tricolor tortilla chips served with our fresh house made salsa.	
	Hot Buffalo Chicken Dip A creamy blend of chicken and three cheeses, flavored with Franks hot sauce and serve with tricolor tortilla chips.	\$11 ed
	Baked Crab Dip ⊗ A creamy blend of blue crab and three cheeses served with tricolor tortilla chips and a baguette.	\$12
	Steamed Peel & Eat Shrimp 🛞	\$12
	Black & Bleu Kobe Beef Sliders* Three mini blackened Kobe beef burgers served medium rare, topped with bleu chees caramelized onions served on mini brioche rolls.	\$11 e and
	Island Beef Tacos. Three soft flour tortillas, smoked slow roasted beef, corn salsa, seasoned sour cream a Caribbean BBQ sauce.	\$11 nd
	Crispy Pork Wings Two mini confit pork shanks fried crisp and finished in a bourbon BBQ sauce served wi side of coleslaw.	\$8 th a
	Roasted Red Pepper Hummus \bigotimes . A blend of chick peas, edamame, and tahini served with tricolor tortilla chips, pita brea capers, cucumber chips, celery and carrot sticks.	
	Fried Local Cheese Curds York Valley Cheese Company cheese curds flash fried and served with marinara sauce.	\$8
	Baked Soft Pretzel Philadelphia Center City Pretzel Co. baked soft pretzel served with horseradish cheese honey mustard and Dijon mustard Served with a half-portion of baked crab dip	\$7
	Wings Your Way Half Dozen \$7 Full Dozen \$ Tossed with your choice of one sauce per half dozen: Frank's hot sauce, Frank's Buffalo sauce, chipotle hot sauce, Heritage BBQ, spicy Caribbean hot sauce, or sweet Thai chili, served with bleu cheese dressing, and celery sticks.	
	Caprese Flatbread	\$12 Joction.
	Hawaiian Flatbread	\$12
		512
	Grilled Chicken Alfredo Flatbread	

Soups & Salads

French Onion Bowl	
New England Clam Chowder	5
Steak Chili Bowl &	ns,
Bowl of Chef's Soup du Jour \$! Please ask your server for today's selection.	5
Legends Salad 🛞Side \$4 Entrée \$9	?

Chicken breast, creamy Alfredo sauce, mozzarella cheese, asiago cheese, diced tomatoes.

Sandwiches

Served with seasoned house chips and pickle. Substitute French fries or swe potato fries for \$2.	et
L il' John Turkey (a). Our in-house roasted turkey, basil mayo, sliced cucumbers, tomatoes, red onions, spr and dill havarti cheese served on toasted whole grain bread.	\$12 routs
Crab Cake Sandwich 🛞 Broiled crab cake on a brioche Kaiser roll with lettuce, tomato and red onion served w side of remoulade sauce.	\$16 vith a
Blackened Grilled Ahi Tuna Steak Sandwich ⊗ Blackened grilled ahi tuna steak, avocado oil-wasabi aioli, sliced onion and baby spin a brioche Kaiser roll served with pickled vegetables.	
Blackened Salmon Burger 🛞 Chopped Atlantic salmon, fresh mozzarella cheese, Kalamata olive tapenade, baby s red onion and tomatoes served with basil mayo on a brioche Kaiser roll.	\$12 pinach,
Loxley's Cuban Sandwich Sliced smoked pork, capicola ham, caramelized onions, sliced pickles, Swiss cheese an Dijon mustard on a Conshohocken roll, baked in the oven.	
Southern Pulled Pork Sandwich 🛞 Dry rubbed, smoked and slow roasted pork, topped with house made BBQ sauce and coleslaw served on a brioche Kaiser roll.	
American Cheese Steak 🛞 Chopped with American cheese, grilled peppers and caramelized onions with your ch chicken or beef served on a Conshohocken steak roll.	\$12 noice of
Corned Beef Rueben Shaved corned beef, sauerkraut, Swiss cheese and 1000 island dressing served on de bread.	\$11 eli swirl
Smoked Tavern Brisket Sandwich 🛞	\$13
Beef brisket smoked and roasted in-house, caramelized onions, house made BBQ sau horseradish cheese served on a brioche Kaiser roll with a side of coleslaw.	
Edamame Falafel Gyro Soybean and chick pea falafel fried crisp served with roasted red pepper hummus feta cheese on a grilled pita. Instead of chips, served with romaine lettuce, red onio tomatoes, cucumber and tzatziki sauce.	s and
Chargrilled Burgers	
Burgers are 8 oz of 100% ground beef. Substitute a 6 oz chicken breast or Boca Garden Burger. Served on Fresh brioche Kaiser roll with leaf lettuce, tomatoes, red onion and dill pickle sandwich stackers. Served with seasone house chips. Substitute French fries or sweet potato fries for \$2.	ed
Fire House Burger* 🛞 Smoked bacon, capicola ham, caramelized onions, pickled jalapeños, Franks hot sauce pepper jack cheese.	\$12 e, and
Upper House Burger* Smoked bacon, cotton fried onions, mushrooms, aged cheddar and Swiss cheese.	\$12
Peasant Burger* 🛞	\$9

American, provolone, aged cheddar, mozzarella or Swiss cheese \$.75 Pickled jalapeños, caramelized onions and mushrooms \$.50 Bacon, Cotswold cheese, bleu cheese, fried egg,and cotton fried onions \$1.00

A plain burger to build on.

Denotes items that are gluten free or can be prepared gluten free. Please be sure to order the gluten free version and allow extra time for the

Spring mix and romaine topped with tomato, cucumber, radishes, red onions, carrots and croutons served with your choice of dressing.

Baby kale greens, goat cheese crumbles, spiced walnuts, red beets and orange sherry vinaigrette.

Dried Fruit Salad 🛞 \$9

Crisp romaine and baby greens, topped with candied apricots, cherries, dates, craisins, banana chips, and candied pistachios tossed in honey-lemon poppy seed vinaigrette.

Salad Add-Ons

Add grilled chicken.....\$4Add grilled salmon*.....\$9Add grilled shrimp.....\$7Add grilled ahi tuna steak*.....\$8

Dressings

Ranch, Italian, 1000 island, orange sherry, honey-lemon poppy seed, bleu cheese, low fat raspberry, Balsamic or Caesar.

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Please inform your server of any allergies.^{*} The Commonwealth of Pennsylvania suggests that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

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preparation of these dishes.

Entrees

Roasted Chicken (*)
Grilled Chicken Penne S
Baked Penne Bolognese &
Shrimp and Scallop Pappardelle Pasta * (2)
Lobster Ravioli . \$22 Lobster ravioli, sautéed spinach, asparagus and roasted peppers with a sun-dried tomato vin blanc and chive oil.
Pan Fried Crab Cake (2)
Seared Outlaw Salmon* Bourbon-citrus glazed salmon served with vegetable du jour and roasted garlic mashed potatoes.
Fish & Chips
Beer battered Alaskan Pollock served with French fries, coleslaw and remoulade sauce.
Grilled Prime Pork Chop* 🛞
Grilled Smoked Baby Back Ribs (2) 1/2 Rack \$16 Full Rack \$25 Dry rubbed, smoked, and slow roasted ribs served with French fries, coleslaw and house BBQ sauce.
Legends Grilled Meatloaf
Beef Tips Bourguignon * (2)
Grilled Filet Mignon * (Reference) 6 oz. \$26 8 oz. \$32 Center cut filet mignon of beef, grilled to your liking, and served with roasted garlic whipped potatoes, vegetable du jour and bordelaise jus. Add a crab cake\$18

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Side Dishes \$4

Vegetable du Jour French Fries Sweet Potato Fries Garlic Whipped Potatoes Rice Pilaf Asparagus

Beverages \$2.75

Pepsi Diet Pepsi Mist Twist Dr. Pepper Mug Root Beer PureLeaf Teas Sweet Tea Unsweetened Tea Regular Coffee Decaf Coffee Assorted Herbal Teas

Mountain Dew Orange Crush Lemonade Bottled Water Sparkling Water

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The Legend Continues

Throughout history, grandfathers have told their grandchildren stories about the past. If there are enough grandfathers telling the same story and the story is of heroic nature, those stories become legend. How much of a legend is true and how much is added on by later generations is a matter for historians to debate. There is a story that has been handed down through many generations in my family...the story of Robin of Loxley, also known as Robin Hood. Today, the Legend continues. I invite you to enjoy the forest hospitality inspired by my ancestor. We'll provide you with a legendary meal before we lighten your purse (an archaic expression in this modern day of credit cards) and invite you to participate in selecting a worthy organization. Loxley's will donate 5% of your food bill to the featured organization you choose. Being part of a legend has never been so easy or so much fun. After all, that is the "Outlaw Code"

As a young boy, I was captivated by the bravery and daring attributed to Robin and his Merry Men. As I've grown older, however, it is the ethic of the "Outlaw Code" that has remained with me. My Grandfather told me as his Grandfather had told him, going back for many generations that every group must have a code to live by, a code that is greater than the individual and transcends the human laws and frailties of the men and women who live by that code.

In Sherwood Forest, in the days of my ancestors, that code was known as the "Outlaw Code". That Code allowed Robin Hood and his band to lighten the purses of the wealthy who passed through their realm in order to give to the poor. A less publicized part of this code, however, was that a purse could only be lightened after forest hospitality was provided. The wealthy were treated to a forest feast with a night of drinking and revelry. Only then would the "Outlaws" exact their payment. Legend has it that many of the wealthy would manage to get kidnapped and ransomed on a weekly basis just for these remarkable experiences. This "Outlaw Code" changed simple acts of thievery into an honorable enterprise worthy of "Legendary" status.

Loxley's encourages charities and organizations to participate in this program by becoming one of our featured charities. Please visit LoxleysLegend.com to apply.

R. H. Loxley