



Appetizers & Flatbreads

Chips and Salsa ☒ ♡.....	\$5
Tri-colored tortilla chips served with fresh homemade salsa.	
Baked Crab Dip ☒.....	\$12
A creamy blend of blue crab and three cheeses. Served with tri-colored tortilla chips and a toasted baguette.	
Hot Buffalo Chicken Dip ☒.....	\$11
A creamy blend of slow-cooked buffalo chicken, three cheeses, and hot sauce. Served with tri-colored tortilla chips.	
Old Bay Peel & Eat Shrimp ☒.....	\$13
Half pound of shrimp poached in a white wine broth. Served with a toasted baguette.	
Kobe Beef Sliders* ☒.....	\$12
Three mini Kobe beef burgers seared and topped with tomato, fresh mozzarella, baby arugula, and balsamic reduction.	
Red Pepper Hummus Crudite ☒ ♡.....	\$9
A blend of chick peas, roasted red peppers & tahini served with toasted pita bread, tri-colored tortilla chips, cucumber, celery, carrots, and broccoli.	
Fried Local Cheese Curds	\$8
York Valley mozzarella cheese curds flash fried. Served with house marinara sauce.	
Baked Philadelphia Pretzel Braid ♡.....	\$7
Tasty Twisters bakery soft pretzel braid, homemade horseradish beer cream cheese, honey mustard, and spicy mustard. Served with a half-portion of baked crab dip	
Wings Your Way ☒.....	Half Dozen \$7 Full Dozen \$12
Served with bleu cheese and celery sticks. Tossed with your choice of one sauce per half dozen: Buffalo sauce, Xtra hot, Loxley's BBQ, Sweet Thai Chili, Blackberry Dijon, Caribbean Jerk, or House Dry Rub.	
Drunken Mussels ☒.....	\$12
A generous portion of PEI mussels steamed in a white wine garlic sauce. Topped with tomatoes, scallions, feta cheese and a toasted baguette.	
Chef's Charcuterie Board ☒.....	MP
A rotating selection of fine meats and cheeses joined by assorted bread, grapes, and accompanying sauces and mustards.	
Caprese Flatbread ♡.....	\$12
Pesto ricotta, fresh mozzarella, sliced roma tomato, and fresh basil chiffonade. Drizzled with homemade balsamic reduction .	
Grilled Chicken Alfredo Flatbread	\$13
Creamy homemade Alfredo sauce, grilled chicken breast, bacon, mozzarella and asiago cheeses, and diced tomatoes.	
Rustic Italian Meat Lovers Flatbread	\$13
Homemade tomato sauce, fresh mozzarella, basil, pepperoni, Italian sausage, and prosciutto. Finished with oregano and drizzled olive oil.	
Maryland Flatbread	\$14
Garlic parmesan spread, creamy crab dip, mozzarella cheese, old bay, and scallions.	

- ♡ Denotes items that are vegetarian or can be prepared vegetarian.
☒ Denotes items that are gluten free or can be prepared gluten free.
Please be aware there is an added \$1 cost for gluten free modifications, and allow extra time for the preparation of these dishes.

Soups & Salads

Baked French Onion Bowl	\$5
Caramelized onions, Apple Jack Brandy, baked with a baguette crostini, provolone and Swiss cheese.	
Crab and Corn Bisque ☒.....	\$7
Maryland blue crab, sweet corn, and a hint of cream sherry wine.	
White Chicken Chili ☒.....	\$5
Tender chicken breast slowly simmered with corn, pico de gallo, beans, fresh herbs, spices, and poblano, bell, and chipotle peppers.	
Bowl of Chef's Soup du Jour	\$5
Please ask your server for today's selection.	
Legends Salad ☒ ♡.....	Side \$5 Entrée \$9
Spring mix and romaine topped with tomato, cucumber, radishes, red onion, carrots & croutons. Served with your choice of dressing.	
Classic Caesar ☒.....	Side \$5 Entrée \$9
Chopped romaine tossed with Caesar dressing, imported asiago cheese, and homemade croutons. Anchovies available upon request.	
Pickled Beets & Chevre ☒ ♡.....	\$9
Baby arugula, crumbled goat cheese, spiced walnuts, dried cranberries, red and golden beets, orange-sherry vinaigrette.	
Kale & Roasted Squash ☒ ♡.....	\$9
A blend of kale and mixed greens, oven roasted squash, candied pecans, sliced apples, and maple vinaigrette.	
Apple Walnut ☒ ♡.....	\$10
Mixed greens, spice walnuts, honey crisp apples, dried figs, and walnut crusted goat cheese. Tossed in an apple cider vinaigrette.	
Salad Add-Ons	
Grilled chicken breast	\$4
Ahi Tuna Steak*	\$8
Crab cake	\$18
Salmon filet*	\$9
Shrimp	\$7

Dressings

Ranch, Bleu cheese, 1000 Island, Maple Vinaigrette, Orange Sherry, Raspberry Vinaigrette, Balsamic, Caesar, or Apple Cider Vinaigrette.

Chargrilled Burgers

Burgers are 8oz of 100% ground beef. Substitute a 6 oz. chicken breast, or a vegetarian Beyond burger. Served on a fresh brioche roll with leaf lettuce, tomatoes, red onion, and dill pickle sandwich stackers. Served with seasoned house chips. Substitute French fries or sweet potato fries for \$2.

Upper House Burger* ☒.....	\$13
Smoked bacon, cotton fried onions, mushrooms, BBQ sauce, aged cheddar, and Swiss cheese.	
Honey Goat Burger* ☒.....	\$13
Crumble goat cheese, roasted red peppers, mushrooms, spinach, and a honey drizzle.	
Beyond Burger ☒ ♡.....	\$14
Char-grilled veggie patty, provolone cheese, roasted red peppers, mushrooms, spinach, and pesto mayo.	
Peasant Burger* ☒.....	\$10
A plain burger to build your way.	

Pickled jalapenos, caramelized onions, or sautéed mushrooms \$.50

American, provolone, aged cheddar, or Swiss cheese \$.75

Bacon, bleu cheese, goat cheese, fried egg, or cotton fried onions \$1.00



Sandwiches

Served with seasoned house chips and a pickle spear.
Substitute French fries or sweet potato fries for \$2.

- Lil' John Turkey** ☒ \$14
Our in house roasted turkey breast, cranberry-apple chutney, baby spinach, rosemary-sage aioli, and brie cheese. Served on toasted honey wheat bread.
- American Cheese Steak** ☒ \$12
Your choice of beef or chicken with American cheese, sautéed peppers, and caramelized onions, served on a fresh Conshohocken steak roll.
- Blackened Ahi Tuna Steak** ☒ \$14
6oz. Ahi tuna steak blackened with Cajun seasoning, avocado-wasabi aioli, baby spinach, and picked vegetables. Served on a toasted brioche bun.
- Blackened Salmon Burger** ☒ \$14
Made in house with chopped Atlantic salmon, fresh mozzarella, baby spinach, roma tomatoes, and red onion. Served on a toasted brioche bun with kalamata olive tapenade and basil pesto mayo.
- Crab Cake Sandwich** ☒ \$18
Broiled Maryland style crab cake served on a toasted brioche bun with lettuce, tomato, onion, and a side of housemade remoulade.
- Corned Beef Reuben** \$11
Shaved corned beef, sauerkraut, Swiss cheese, and homemade 1000 island dressing. Served on thick sliced rye bread.
- Smokey Tavern Brisket** \$13
Slow-roasted beef brisket, caramelized onions, and barbeque horseradish sauce on a toasted brioche bun. Served with a side of coleslaw.
- Southern Pulled Pork** \$11
Dry rubbed and slow-roasted in house pork, Loxley's BBQ sauce, and coleslaw on a toasted brioche bun.
- Mediterranean Vegetable** ☒☑ \$14
Spinach, roasted tomatoes, mushrooms, roasted red peppers, grilled asparagus, and fresh mozzarella cheese. Served on toasted Focaccia Romano bread with basil pesto and balsamic reduction.
- Edamame Falafel Gyro** ☑ \$11
Soy bean & chick pea falafel fried crisp, served on toasted pita bread with red pepper hummus and tzatziki sauce. Served with a side salad of chopped romaine, red onion, grape tomatoes, cucumbers, and feta cheese.

Side Dishes

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| Coleslaw \$3 | House Chips \$3 |
| Vegetable du Jour \$4 | French Fries \$4 |
| Roasted Broccoli \$4 | Sweet Potato Fries \$4 |
| Garlic Mashed Potatoes \$4 | |
| Asparagus \$4 | |
| Parmesan Herb Risotto Cake \$4 | |

Beverages \$2.75

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| Pepsi | Gatorade |
| Diet Pepsi | Assorted Herbal Teas |
| Mist Twist | Regular Coffee |
| Dr. Pepper | Decaf Coffee |
| Mug Root Beer | Sweet Tea |
| Raspberry Tea | Unsweetened Tea |
| Orange Crush | Lemonade |
| Mountain Dew | Saratoga Springs Sparkling Water |

Entrees

- Sage Roasted Chicken** ☒ \$19
Half of a semi-boneless, all natural chicken. Served with red pepper mozzarella risotto, sautéed greens, and an apple-honey gastrique.
- Grilled Chicken Penne** ☒ \$17
Marinated grilled chicken breast, your choice of Alfredo or basil pesto Alfredo sauce tossed with spinach and penne pasta. Finished with asiago cheese and basil chiffonade.
- Pan Seared Outlaw Salmon*** ☒ \$24
Bourbon-citrus glazed salmon, vegetable du jour, and roasted garlic mashed potatoes.
- Pan Fried Crab Cake** ☒ \$29
Panko crusted crab cake, sautéed asparagus, parmesan & herb risotto cake, and a roasted tomato saffron aioli.
- Seafood Linguini*** ☒ \$23
Sautéed jumbo shrimp, diver scallops, PEI mussels, and diced tomatoes tossed with linguini in a white wine garlic sauce.
- Fish & Chips** \$15
Loxley's beer battered Alaskan Pollock. Served with French fries, coleslaw and remoulade sauce.
- Wild Mushroom Ravioli** ☑ \$16
Wild mushroom ravioli, sautéed asparagus tips, carrots, roasted peppers, spinach, and sundried tomatoes. Finished with a pesto cream sauce.
- Maple-Bacon Prime Pork Chop*** ☒ \$21
Char-grilled 10 oz. prime pork chop, sweet potato hash, and oven roasted broccoli. Finished with a maple bacon glaze.
- Smoked BBQ Baby Back Ribs** Half \$16 Full \$26
Dry rubbed, smoked, and slow roasted in house, served with French fries and coleslaw.
- Legends Grilled Meatloaf** \$16
Our homemade blend of hand ground beef, pork, and smoked bacon, grilled and served with mashed potatoes, cotton fried onions, and homemade bordelaise jus.
- Beef Tip Stroganoff*** ☒ \$21
Sautéed beef tips, mushrooms, and spinach tossed in a creamy demi-glace sauce with pappardelle pasta. Topped with seasoned sour cream.
- Grilled Filet Mignon*** ☒ 6 oz. \$28 8 oz. \$34
Center cut filet mignon of beef, grilled to your liking, served with roasted garlic mashed potatoes and vegetable du jour. Finished with a rich demi-glace.
Add a crab cake\$18
- Ribeye Delmonico Steak*** ☒ \$30
14 oz. Char-grilled ribeye Delmonico, grilled to your liking, served with roasted garlic mashed potatoes, sautéed asparagus, herb compound butter, and chasseur sauce.
Add a crab cake\$18



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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.