

MENUS

BREAKFAST LUNCH **DINNER** BRUNCH LATE-NIGHT KIDS

VEGETARIAN HEALTHIER OPTIONS

● Kids LiveWell/Under 600 Calories ● Lower in Fat or Cholesterol ● Vegan ● Vegetarian ● Gluten-free

SMALL PLATES

MARKET SOUPS

House-made Tomato Basil or market soup of the day. 7
Tomato: cal 195, fat 19g, chol 10mg, carb 17g, fib 1g, prot 4g

KALE + BLEU CHEESE SALAD

Fennel, carrots, radishes, cranberries, champagne vinaigrette. 7
cal 42, fat 22g, chol 17mg, carb 47g, fib 1g, prot 17g

TUSCAN GREENS

Tomatoes, cucumber, carrots, sunflower seeds, champagne vinaigrette. 5

GOAT CHEESE BRUSCHETTA

Pine nut pesto, tomato, balsamic drizzle, sunflower seeds, ciabatta. 10
cal 590, fat 24g, chol 10mg, carb 75g, fib 4g, prot 14g

EDAMAME + WHITE BEAN HUMMUS

Basil oil, pomegranate seeds, naan bread, tomato, cucumber, olives. 7

CHIMICHURRI CHICKEN WINGS

Salsa roja, black sesame seeds, ranch dressing. 4 for 7 / 8 for 11

CRISPY BRUSSELS SPROUTS

Cinnamon chipotle spiced apricots, cranberries, pecans, ranch. 9

WILD CAUGHT SCALLOPS

Lemon garlic sauce, wilted spinach, feta, cilantro. 12

TUNA TARTARE

Ponzu marinated, avocado, micro greens, lime cilantro peanut dressing, crispy wontons. 15 / 9 half

UPTOWN SLIDERS

3 SLIDERS EACH, WITH CRISPY FRIES - ADD 3

CREEKSTONE ANGUS

Adobo mayo, cheddar cheese, pickle, sesame challah roll. 9

BLACK BEAN VEGGIE

Chimichurri, bbq chips, pepper jack, rocket greens, oat wheat roll.

WASABI SALMON

Teriyaki, wasabi cream, ginger, oat wheat roll. 2 for 10 / 3 for 15

ENTRÉE SALADS

MADE WITH ORGANIC GREENS

MISO GLAZED SALMON or AHI TUNA

Greens, quinoa, carrots, scallions, pomegranate seeds, peanuts, edamame, cucumbers, sesame seeds, spicy lime cilantro peanut dressing. 17

ARTICHOKE CAESAR

Romaine, kale, tomatoes, romano, shaved parmesan, pecans, cilantro caesar dressing. 11
Add grilled chicken - 4 / grilled salmon - 6

CHICKEN AVOCADO Cobb

lobster, romaine, tomato, carrots, bacon, egg, bleu cheese, avocado, crostons, ranch. 14 / 11 half

WARM ROASTED LOCAL VEGGIE

Asparagus, kale, beets, squash, Brussels sprouts, peppers, sunflower seeds, pecans, apricots, champagne vinaigrette. 13
Add grilled chicken - 4 / grilled salmon - 6

CREEKSTONE BURGERS + SANDWICHES

GRASS FED, GRAIN FINISHED, HORMONE-FREE BEEF, WITH CRISPY FRIES • SUBSTITUTE GLUTEN-FREE BUN - ADD 1

ANGUS CHEESEBURGER

Aged geyers, house remoulade, rocket greens, tomato. 12.5
Bacon - add 1 / Substitute veggie bean - add 1

TARRAGON LOBSTER ROLL

Avocado, nitrate-free bacon, adobo mayo, rocket greens, tomato, ciabatta. 18

FARMHOUSE CHICKEN CLUB

Avocado, smoked gouda, American cured prosciutto, honey mustard, rocket greens, tomato, toasted sourdough. 15

TOMATO MOZZARELLA

Pine nut pesto, balsamic drizzle, roasted red pepper, rocket greens, ciabatta, side tuscan greens (no fries). 11

MULBERRY STREET BURGER

Pickled vegetables, American cured prosciutto, mozzarella, rocket greens, pine nut pesto, honey mustard. 14

OUR BROOKLYN PASTRAMI REUBEN

Aged geyers, pepper jack, topped with bbq pitana chips, applekraut, house remoulade, marble rye. 15

ENTRÉES

CLASSICS

CHICKEN POT PIE

Cremisi mushrooms, basil, butternut squash, peas, corn, scallions, tarragon, topped with flaky buttery crust. 15

SHORT RIB RAGU WITH PAPPARDELLE NOODLES

Pearl onions, peas, cremisi mushrooms, scallions, butternut squash, beefy tomato sauce, parmesan cheese. 18

72 HOUR SHORT RIB

Slowly braised sous vide short rib slices, horseradish demi glace, chubula onions, garlic spinach and butternut squash, cauliflower parsnip mash. 19

TERIYAKI GLAZED PORTABELLAS

Minted pea purée, chipotle fennel with garlic, cremisi mushrooms, white asparagus, butternut squash, scallions, cilantro, black sesame seeds. 14

CHESAPEAKE BAY CRAB CAKES

Two certified Chesapeake Bay crab cakes with tarragon. Old Bay crispy fries, side tuscan greens, house remoulade. Market Price

HANGER STEAK

Chimichurri and horseradish demi glace, cauliflower parsnip mash, garlic spinach with butternut squash, scallions. 23

UNDER 600 CALORIES

SALMON + WHITE ASPARAGUS

Minted pea purée, parsnip cauliflower mash, lemon garlic sauce, preserved lemon. 20
cal 590, fat 42g, chol 10mg, carb 30g, fib 7g, prot 40g

CAPE MAY SCALLOPS

MD Bay seasoned, lemon garlic sauce, wilted spinach, feta, cilantro, butternut squash purée, mixed vegetables. 23
cal 470, fat 17g, chol 67mg, carb 34g, fib 7g, prot 38g

LEMON CHICKEN PICATTA

Lemon garlic caper sauce, Italian parsley, garlic spinach, butternut squash purée, preserved lemon. 15
cal 592, fat 17g, chol 10mg, carb 32g, fib 10g, prot 32g

ALL DAY BRUNCH

FARM FRESH AMISH EGGS FROM LANCASTER, PA

CARAMEL FRENCH TOAST + EGGS

Maple sugar, salted caramel drizzle, eggs, choice of meat. 12
Gluten free - add 1 / top of fresh strawberries and fruit - add 4

EGG WHITE POWER BREAKFAST

Cremisi mushrooms, spinach, roasted tomatoes, feta, turkey bacon, fresh strawberries and fruit, toast. 14
cal 454, fat 17g, chol 12mg, carb 25g, fib 7g, prot 40g (without toast)

BISON HUEVOS RANCHEROS

Chorizo and organic bison hash, eggs over easy, goat cheese, avocado, salsa roja, crispy tortillas. 15

UPTOWN WESTERN OMELET

American cured prosciutto, peppers, scallions, home fries with chubula onions, toast. 12

DESSERTS

CHOCOLATE CHERRY BREAD PUDDING

Nutella drizzle, pecans, whipped cream. 7 / a la mode - add 2

CHIA BANANA PUDDING

Soy milk, chia, banana, cashewberries, agave. 6
cal 238, fat 1g, chol 0mg, carb 52g, fib 10g, prot 7g

APPLE PIE, BAKED DAILY

Cinnamon spiced apples, buttery crust, drizzled with salted caramel. 6 / a la mode - add 2

PANNA COTTA TRIO

Coconut milk, hibiscus, mango, blood orange, with fresh fruit salsa. 8