

WC | seafood kitchen BRUNCH

Menu served SAT • SUN 10:00 AM - 2:00 PM

COLD BAR

FRESH SEAFOOD CEVICHE

Gulf Coast shrimp, Maine Bay scallops, & Maryland Blue Crab, vine ripe tomato, avocado, cilantro, fresh chilis, cucumber, lime juice, Tajin, crispy tortillas

TUNA POKE*

fresh Ahi Tuna, sushi rice, edamame, radish, cucumbers, carrots, seaweed salad, cilantro, spicy mayo, sesame seeds, Asian vinaigrette

CHILLED COLOSSAL SHRIMP

(4) U-10 Texas Gulf coast shrimp, cocktail sauce, chilled cold mustard sauce

CHESAPEAKE JUMBO LUMP CRAB COCKTAIL

fresh jumbo lump blue crab, Old Bay, drawn butter, chilled cold mustard sauce

OYSTERS ON THE HALF SHELL*

fresh horseradish, daily mignonette, cocktail sauce, tabasco, lemon

half dozen • 22 | full dozen • 39



CHILLED SEAFOOD TOWER* 95

oysters and clams on the half shell, chilled jumbo shrimp, split 1.5 lb. whole Maine lobster, fresh jumbo lump blue crab, cocktail sauce, cold mustard sauce, truffle mignonette, Tabasco sauce, Old Bay, lemon, drawn butter

APPETIZERS

HOUSE CUT FRESH POTATO CHIPS & DIP

sea salt, fresh blended caramelized Vidalia onion dip, chives

ROASTED PARMESAN GARLIC-HERB OYSTERS

baked oysters on the half shell, garlic-herb butter, lemon, pecorino romano, Parmesan reggiano, Calabrian chili-basil crumb

BAKED CRAB & SPINACH ARTICHOKE DIP

fresh jumbo lump crab, Emmentaler Swiss & Vermont Cheddar mornay sauce, tri-colored tortilla chips

NORTH ATLANTIC CALAMARI FRITTI

fried calamari, garlic-herb butter, sautéed pickled banana & cherry peppers, pimentos, charred lemon

FRESH FRUIT & CHANTILLY CREAM

blend of fresh strawberries, blueberries, blackberries & fresh whipped cream with vanilla wafers

YOGURT PARFAIT

traditional Greek yogurt, macerated berries, mint, baked granola, butter toffee pecans, honeycomb

SMOKED CHILI PEPPER

BONELESS CHICKEN BITES

crispy chicken tenders, smoky chipotle-ancho chili sauce, lime-cilantro avocado aioli

JUMBO LUMP BLUE CRAB DEVEILED EGGS

fresh picked Chesapeake Bay crab, Old Bay aioli, chives, shallot crisps

AVOCADO TOAST

smashed Hass avocado, dressed truffle vinaigrette micro arugula, baby heirloom tomato, toasted Italian bread, everything seasoning, chili crisp, shaved Parmesan

ADD A FARM FRESH EGG ANY STYLE +2

SOUP + SALAD

NEW ENGLAND CLAM CHOWDER 11

cherrystone clams, double smoked bacon, cream, potatoes, fresh herbs

TRUFFLE KALE SALAD 13

baby kale, pine nuts, sundried currants, Parmesan Reggiano, truffle vinaigrette

CAESAR 14

romaine hearts, Parmesan Reggiano, garlic-herb croutons, classic Caesar dressing

ARUGULA SALAD 14

baby arugula, sundried cranberries, shaved Parmesan Reggiano, butter-toffee pecans, red onion, champagne vinaigrette

CHESTER WEDGE 15

Iceberg lettuce, Applewood smoked bacon, baby heirloom tomatoes, gorgonzola, garlic-herb croutons, chopped eggs, cucumbers, chives, buttermilk ranch

HARVEST BOUNTY 18

baby greens, romaine hearts, grilled corn, cucumbers, baby heirloom tomatoes, chopped eggs, carrots, red onion, shredded cheddar, chopped hand breaded chicken tenders, buttermilk ranch

APPLE BRUSSELS SALAD 15

Shaved brussels, arugula, red cabbage, Honeycrisp apples, pomegranate arils, toffee pecans, Parmesan Reggiano, apple cider vinaigrette

BRUNCH

SWEET & SPICY FRIED CHICKEN & WAFFLES 20

Belgian waffle, honey butter, maple-Sriracha glazed boneless crispy chicken, bacon, and scallions

LEMON RICOTTA PANCAKES 15

whipped ricotta, lemon zest, Chantilly cream, fresh seasonal berries, pure Pennsylvania maple syrup, fresh mint

CLASSIC EGGS BENNY 16

farm fresh poached eggs, imported Levoni ham, toasted English muffin, fresh house-made hollandaise sauce, hash brown potatoes

MAINE LOBSTER BENEDICT 44

LUMP CRAB BENEDICT 39

BRUNCH PLATTER 16

two farm fresh eggs any style, breakfast meat, home fried potatoes, and toast

NEW ORLEANS STYLE CAJUN SHRIMP & CHEESY STONE GROUND GRITS 22

jumbo Gulf coast shrimp, double smoked bacon, cherry tomato, peppers, green onion, gruyere, cheddar, and fontina cheese

STEAK FRITES & EGGS 39

pan seared sliced 12 oz. prime grade NY strip steak, truffle-Parmesan Belgian fries, farm fresh sunny side up egg

CHESAPEAKE BAY CRAB OMELET 22

jumbo lump Maryland crab, sautéed spinach, garlic, chili peppers, blistered baby heirloom tomatoes, Vermont cheddar, chives, hash browns, dressed champagne vinaigrette baby greens

CANNOLI STYLE FRENCH TOAST 16

brioche dipped in cinnamon, Madagascar vanilla bean and egg, pan seared, layered between cannoli cream, and topped with honey butter, maple syrup & cannoli crumble

NUTELLA BELGIAN WAFFLES 16

honey butter, fresh strawberries, blueberries, blackberries, Nutella drizzle, and Chantilly cream

SANDWICHES

DELCO BREAKFAST SAMMY 14

toasted Thomas' English muffin, melted Cooper sharp, farm fresh fried egg your way, your choice of sausage patty, scrapple or bacon, and hash browns

CHESTER BRUNCH BURGER* 19

fresh ground short rib & brisket blend, Cooper Sharp American, roasted tomato-Vidalia onion bacon jam, fried egg, sausage patty, toasted salt & pepper sesame seed bun, sea salt fries

MAINE LOBSTER ROLL 36

hand-picked Maine lobster, lite herb mayo, lemon, Boston bibb lettuce, split top butter toasted roll, Asian cabbage slaw, sea salt fries

CRISPY BUTTERMILK CHICKEN SANDWICH 18

pickle brined, fresh herb buttermilk marinated free range chicken breast, double battered and fried, lite chili glazed, lettuce, tomato, pickles, ranch dressing, toasted salt & pepper bun, salted fries

CRAB CAKE SANDWICH 26

our signature fresh jumbo lump crab cake, Maryland style imperial sauce, house-made remoulade, toasted potato bun, shredded lettuce, tomato, pickle, served with salted fries

SIDES

FRESH FRUIT	8	TOAST -OR- ENGLISH MUFFIN	5
HASH BROWN POTATOES	7	multi-grain or white toast, served with honey jalapeño butter & jam	
APPLEWOOD SMOKED BACON	7	RAPA SCRAPPLE	7
BELGIAN WAFFLE	8	SEA SALTED FRIES	6
honey butter & maple syrup		SAUSAGE LINKS	7
FARM FRESH EGG ANY STYLE	3	DAILY SEASONAL VEGGIE	8

Add to any salad | **CHICKEN +8 • SHRIMP +9**
CRAB CAKE +MP • LOBSTER SALAD +MP
FRESH FISH +MP

*Consuming raw or undercooked meat, seafood, shellfish or eggs may increase your risk of foodborne illness. Please let your server know if you have any food allergies or dietary restrictions.

BUBBLES

CASA FARIVE 'CUVÉE' GLERA BRUT, veneto	13/GL
ROGER GOULART, 'GRAN RESERVA JOSEP VALLS' CAVA, SPAIN	17/68
DECOY, LIMITED, ROSÉ, CALIFORNIA	17/68
MOET & CHANDON IMPERIAL, CHAMPAGNE 187 ML	24
MOET & CHANDON BRUT IMPERIAL ROSÉ, CHAMPAGNE 187 ML	29
IRIS, BRUT, WILLAMETTE VALLEY	76
J VINEYARDS, BRUT, ROSÉ, RUSSIAN RIVER VALLEY	82
GOLDENEYE, BRUT, ROSÉ, NORTH COAST	95
MOET & CHANDON IMPERIAL BRUT RESERVE, CHAMPAGNE	130
MOET & CHANDON 'LUMINOUS' NECTAR IMPERIAL ROSÉ, CHAMPAGNE	190

WHITE

CHARDONNAY	
DECOY, CALIFORNIA	15/47
CA'MOMI, NAPA VALLEY	17/64
PETER ZEMMER, ALTO ADIGE, ITALY	19/69
SYLVAIN DEBORD, COTEAUX BOURGUIGNONS, BURGUNDY, FRANCE	21/74
STAGS' LEAP WINERY, NAPA VALLEY	62
PONZI, 'LAURELWOOD', WILLAMETTE VALLEY	79
HANSEL, 'ESTATE', RUSSIAN RIVER	83
ORIN SWIFT MANNEQUIN, CALIFORNIA	92
FROG'S LEAP, NAPA VALLEY	101
PLUMPJACK, 'RESERVE', NAPA VALLEY.....	116
FAR NIENTE, NAPA VALLEY	125
SHAHER, 'RED SHOULDER RANCH', CARNEROS	141
NICKEL & NICKEL CHARDONNAY, TRUCHARD VINEYARD, NAPA VALLEY	145
STAGLIN, 'SALUS', NAPA VALLEY	149
MADAME VEUVE POINT BLANC MERSAULT BURGUNDY.....	225

SAUVIGNON BLANC

JUGGERNAUT, MARLBOROUGH	14/52
DOMAINE DES CHEZELLES, TOURAINE, LOIRE VALLEY, FRANCE.....	16/62
THE SHEPHERD, CARNEROS, NAPA VALLEY	18/67
GHOST BLOCK, 'MORGAEN LEE', YOUNTVILLE	70
WHITEHALL LANE, RUTHERFORD	78
SALVESTRIN, 'LEBLANC CRYSTAL SPRINGS VINEYARD', ST. HELENA	97
GROTH, 'ESTATE', OAKVILLE	125
CLOUDY BAY, TE KOKO VINEYARD, NEW ZEALAND	140

OTHER WHITES

PAOLO E NOEMIA D'AMICO 'SEIANO' BIANCO	14/52
LAGAR DE INDRA, ALBARIÑO, RIAS BAIXAS, SPAIN	15/65
MASSICAN, 'ANNIA', CALIFORNIA	75
HARTFORD COURT, ROSÉ OF PINOT NOIR, RUSSIAN RIVER VALLEY	85
ST. SUPREY 'VIRTU', NAPA VALLEY	89
ASHES & DIAMONDS, 'BLANC', NAPA VALLEY	105

RIESLING

KARL SCHAEFER 'FUCHSMANTEL' DURKHEIM, GERMANY	89
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PINOT GRIGIO/PINOT GRIS

CIELO, DELLE VENZIE, ITALY, PINOT GRIGIO	13/45
JOHN DAPETROSINO, TERRE SICILIANE, PINOT GRIGIO	55
TORRE ROSAZZA, FRIULI COLLI ORIENTALI, FRIULANO, ITALY	68
JERMANN, FRIULI-VENEZIA GIULIA, ITALY.....	70
J VINEYARDS, ESTATE, RUSSIAN RIVER VALLEY, PINOT GRIS	75

ROSÉ/ORANGE

GERARD BERTRAND "ORANGE GOLD", FRANCE	15/60
DOMAINE GUILLAMAN, COTES DE GASCOGNE, ROSE, FRANCE	14/53

RED

CABERNET SAUVIGNON	
BLOCK NINE 'CAIDEN'S VINEYARDS' CALIFORNIA	15/48
DECOY LIMITED ALEXANDER VALLEY	17/65
WHITEHALL LANE, 'RASSI', SONOMA VALLEY	78
TRUCHARD, CARNEROS	85
ORIN SWIFT PALERMO, NAPA VALLEY	99
NEAL FAMILY VINEYARDS, NAPA VALLEY	125
CAYMUS VINEYARDS, CALIFORNIA	149
SHAHER 'TD-9', NAPA VALLEY	160
TURKS HEAD, KNIGHTS VALLEY, BIDWELL CREEK VINEYARD	121
CHATEAU GISCOURS MARGAUX BORDEAUX	190
LONG MEADOW RANCH NAPA VALLEY 1.5L	225
NICKEL & NICKEL 'JOHN C. SULLENGER VINEYARD', OAKVILLE	250
DUCKHORN VINEYARDS, NAPA VALLEY 1.5L	275
SALVESTRIN THREE D, NAPA VALLEY	350
PLUMPJACK RESERVE OAKVILLE, NAPA.....	850
BOND QUELLA, NAPA VALLEY	1100

MERLOT

PEIRANO, 'SIX CLONES', LODI	15/48
DECOY, LIMITED, ALEXANDER VALLEY	17/65
TRUCHARD, CARNEROS	82
DUCKHORN THREE PALMS NAPA VALLEY	195

PINOT NOIR

DECOY, LIMITED, ALEXANDER VALLEY	17/65
TRUE MYTH, SAN LUIS OBISPO COAST	14/52
ELIZABETH ROSE, NAPA VALLEY	65
MAISON NOIR, OPP, WILLAMETTE VALLEY	68
ETUDE, ESTATE, CARNEROS	70
BELLE GLOS, DAIRYMAN VINEYARD, RUSSIAN RIVER VALLEY	79
MORGAN, 'TWELVE CLONES', SANTA LUCIA HIGHLANDS	90
GOLDENEYE, ANDERSON VALLEY.....	98
SAMSARA, 'LA VINA', SANTA RITA HILLS	128
PONZI, 'RESERVE', WILLAMETTE VALLEY	140
CALERA, 'DE VILLIERS', MT. HARLAN	165

OTHER REDS

KAIKEN, 'ESTATE', MALBEC, MENDOZA	15/56
PAOLO E NOEMIA D'AMICO 'SEIANO' ROSSO	14/52
MILL CREEK, 'WATERWHEEL', DRY CREEK	65
PARADUXX, NAPA VALLEY	95
ORIN SWIFT, 8 YEARS IN THE DESERT, CALIFORNIA	95
THE SHEPHERD, ESTATE RED, CARNEROS	125
ST. SUPREY, 'ELU', NAPA VALLEY	145
SPOSATO FAMILY VINEYARDS, SABIA SAVIA, ARGENTINA	149
VÉRITÉ, LA JOIE, SONOMA COUNTY.....	305
GRAND SPOSATO, PREMIUM RESERVE, MENDOZA, ARGENTINA, MALBEC.....	90

ZINFANDEL

LEGEND, PASO ROBLES	58
RIDGE, LYTTON SPRINGS, DRY CREEK VALLEY	85

COCKTAILS

THE KITCHEN SPRITZ | 17
Grey Goose Berry Rouge, Berry Lemonade, Soda Water, Strawberry Garnish

INDIGO CLUB | 17
Empress Gin, Vermouth, Raspberry Simple, Yuzu, Pasteurized Egg White*

SALT AIRE | 15
Bulltown Vodka, Lime, Cucumber, Orange Bitters, Club Soda

ANJOU PEAR | 15
Grey Goose La Poire, Pierre Ferrand Ambre, St. Germain, Simple, Lemon

KENTUCKY MAPLE MANHATTAN | 16
Ransom Bourbon, Luxardo Liqueur, Carpano Antica, Pappy Van Winkle 20 Year Aged Maple, Peach Bitters

"NEW" FASHIONED | 16
Duck Fat Washed Ransom Bourbon, Demerara, Angostura & Orange Bitters, Smoked

THE HUGO | 16
St. Germain Elderflower, Fresh Lemon, Prosecco, Mint

SPICY MAPLE MARGARITA | 16
Espolòn Reposado, Montelobos Mezcal, Spicy Maple Chipotle Syrup, Lime, Cointreau

MA'S APPLE PIE | 16
Espolòn Blanco, Honeycrisp Apples, Nutmeg, Roasted Walnuts, Cinnamon, Graham, Caramel Apple rim

ESPRESSO MARTINI | 16
Bulltown Vodka, Kahlua, Chocolate Bitters, Demerara, Espresso

RUNWAY 322 | 16
Wild Turkey 101, Averna, Aperol, Lemon

WINTER SPICED NEGRONI | 16
Tanquery, Winter Spice Infused Campari & Carpano Antica

KITCHEN WATER | 15
Espolòn Blanco, Fresh Squeezed Lime Juice, Agave, Topo Chico

SILVER RUSH | 16
Wyoming Small Batch Bourbon, Savannah Bee Company Honey, Fresh Squeezed Lemon Juice

Jonny's Spiked Ice ↴ Blended Frozen Treats

WEST CHESTER LEMONADE | 16
Fresh Lemon and Lemon Infused Vodka beneath a Mountain of Kakigori Shaved Ice with Limoncello and House Lemon Cordial

Non-Alcoholic Style | 10

WHITE SANDS | 17
Coconut & Aged Rums, Fresh Pineapple, Coconut Cloud, Robusta Coffee Cherry, PX Sherry Float, Blended

Non-Alcoholic Style | 10

ISLAND GOLD | 16
Wild Passion Fruit, Plata Tequila, Fresh Lime, Organic Raw Agave, Salt & Sugar Rim, Blended

BRUNCH COCKTAILS

BLOODY MARY 16
House-made WCSK Bloody Mix, New Amsterdam Hot Ones Vodka

MIMOSA 12
Orange or Grapefruit

BELLINI 12
Peach or Mango

BEER

DRAFT

MILLER LITE 6
light lager • 4.2% ABV

GUINNESS 8
stout • 4.2% ABV

LEVANTE CLOUDY & CUMBERSOME 9
ipa - hazy • 5.9% ABV

DEWEY BEER CO. ANCHORSIDE 9
ipa - hazy • 6.0% ABV

ALLAGASH WHITE 8
belgian style wheat beer 5.2% ABV

BOTTLES + CANS

ATHLETIC LITE (N/A) 6
non-alcoholic ipa • 0.5% ABV

BUDWEISER 5
lager • 5.0% ABV

BUD LIGHT 5
light lager • 4.2% ABV

COORS LIGHT 5
light lager • 4.2% ABV

CORONA EXTRA 6
lager • 4.5% ABV

DOGFISH HEAD 120 MIN 25
ipa • 15.5% ABV

HEINEKEN 6
pale lager • 5.0% ABV

MICHELOB ULTRA 5
light lager • 4.2% ABV

MILLER LITE 5
light lager • 4.2% ABV

STELLA ARTOIS 6
pale lager • 5.0% ABV

YUENGLING 5
amber lager • 4.5% ABV

DOGFISH HEAD CITRUS SQUALL 6
golden ale - double • 8.0% ABV

DOGFISH HEAD WAKE UP WORLD WIDE STOUT 25
stout - imperial/double coffee 17.0% ABV

TIRE HANDS ALIEN CHURCH 9
ipa - n.e./hazy • 7.0% ABV

STATESIDE HARD SELTZER 9
ask your server for today's selections 4.5% ABV

SURFSIDE HARD SELTZER 9
ask your server for today's selections 5.0% ABV

MOCKTAILS

CITRUS FIZZ | 10
Sparkling Grapefruit, Lemon, Lime, Orange

FLORAL REFRESHER | 10
Sparkling Water, Hibiscus Simple, Cranberry, Pomegranate

FLY ME TO THE MOON | 10
Sparkling Apple Cider, Butterfly Pea Simple, Mango, Yuzu

THE 60/40 CLUB | 8
60% Diet, 40% Club, Served in a Chilled Bottle

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