

# 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

23 **CHILLED COLOSSAL SHRIMP** 23

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

19 **CHESAPEAKE JUMBO LUMP CRAB COCKTAIL** MP

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

13 **HOUSE CUT FRESH POTATO CHIPS & DIP**

sea salt, fresh blended caramelized Vidalia onion dip, chives

22 **ROASTED PARMESAN GARLIC-HERB OYSTERS**

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

18 **BAKED CRAB & SPINACH ARTICHOKE DIP**

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

17 **NORTH ATLANTIC CALAMARI FRITTI**

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

12 **FRESH FRUIT & CHANTILLY CREAM**

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

18 **YOGURT PARFAIT**

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

15 **SMOKED CHILI PEPPER BONELESS CHICKEN BITES**

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

16 **JUMBO LUMP BLUE CRAB DEVILED EGGS**

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

16 **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, whipped 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, shredded homestyle potatoes

### MAINE LOBSTER BENEDICT 44

### LUMP CRAB BENEDICT 39

### BRUNCH PLATTER 16

two farm fresh eggs any style, breakfast meat, shredded homestyle 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, shredded homestyle potatoes, 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 whipped butter, maple syrup & cannoli crumble

### NUTELLA BELGIAN WAFFLES 16

whipped 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 shredded homestyle potatoes

### 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 MP

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

<b>FRESH FRUIT</b>	8	<b>FARM FRESH EGG ANY STYLE</b>	3
<b>SHREDDED HOMESTYLE POTATOES</b>	7	<b>TOAST -OR- ENGLISH MUFFIN</b>	5
with caramelized onions & peppers		multi-grain or white toast, served with whipped butter & jam	
<b>APPLEWOOD SMOKED BACON</b>	7	<b>RAPA SCRAPPLE</b>	7
<b>BELGIAN WAFFLE</b>	8	<b>SEA SALTED FRIES</b>	6
whipped butter & maple syrup		<b>SAUSAGE LINKS</b>	7
		<b>DAILY SEASONAL VEGGIE</b>	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.

# WINE LIST COCKTAILS

## BUBBLES

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

## PINOT GRIGIO / PINOT GRIS

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

## 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 'LE BLANC 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
LAGARDE 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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## ROSÉ / ORANGE

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

## CHARDONNAY

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

## PINOT NOIR

TRUEMYTH, SAN LUIS OBISPO COAST	14/52
ELIZABETH ROSE, NAPA VALLEY	65
MAISON NOIR, OPP, WILLAMETTE VALLEY	68
DECOY, LIMITED, ALEXANDER VALLEY	17/65
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

## MERLOT

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

## OTHER REDS

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

## ZINFANDEL

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

## 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
TURK'S HEAD, KNIGHTS VALLEY, BIDWELL CREEK VINEYARD	121
ORIN SWIFT PALERMO, NAPA VALLEY	99
NEAL FAMILY VINEYARDS, NAPA VALLEY	125
CAYMUS VINEYARDS, CALIFORNIA	149
SHAHER 'TD-9', NAPA VALLEY	160
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

## 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

## 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

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

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

**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

# 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

**TIRED 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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