

# 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

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

23

19

### CHESAPEAKE JUMBO LUMP CRAB COCKTAIL

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

MP

### OYSTERS ON THE HALF SHELL\*

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

half dozen • 22 | full dozen • 39



### CHILLED SEAFOOD TOWER\* MP

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 13

sea salt, fresh blended caramelized Vidalia onion dip, chives

### ROASTED PARMESAN GARLIC-HERB OYSTERS 22

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

### BAKED CRAB & SPINACH ARTICHOKE DIP 18

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

### NORTH ATLANTIC CALAMARI FRITTI 17

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

### FRESH FRUIT & CHANTILLY CREAM 12

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

### YOGURT PARFAIT 18

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

### SMOKED CHILI PEPPER BONELESS CHICKEN BITES 15

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

### JUMBO LUMP BLUE CRAB DEVEILED EGGS 16

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

### AVOCADO TOAST 16

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

### ADD CHICKEN +9

Add any protein to any salad below.

ASK YOUR SERVER FOR DETAILS

\*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.

Updated 05.15.26

## 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

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

# WINE LIST COCKTAILS

## BUBBLES

|   |       |
|---|-------|
| CASA FARIVE 'CUVÉE' GLERA BRUT, VENETO                    | 13/gl |
| 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    |
| 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 |
| 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    |
| ST. SUPREY 'VIRTU', NAPA VALLEY             | 89    |
| ASHES & DIAMONDS 'BLANC', NAPA VALLEY       | 105   |

## RIESLING

|  |    |
|--|----|
| KARL SCHAEFER 'FUCHSMANTEL', DURKHEIM, GERMANY | 89 |
|--|----|

## 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   |
| SHAFAER '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    |
| HARTFORD COURT, ROSE OF PINOT NOIR, RUSSIAN RIVER VALLEY | 99    |
| 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 LYTON 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   |
| SHAFAER '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 | 16

Sky Vodka, Lime, Cucumber, Orange Bitters, Club Soda

## ANJOU PEAR | 16

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 MARGE | 17

Espolon Reposado, Montelobos Mezcal, Fresh Lime, Strawberry, Agave

## HEMINGWAY'S GHOST | 16

Bacardi Superior, Banana, Lime, Clarified

## 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**

**SUMMER APEROL SPRITZ | 17**  
Aperol, Prosecco, Fresh Lemon, Orange and Lime

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

**KITCHEN WATER | 15**  
Espolon 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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Updated 05.15.26