

WC | seafood kitchen

BRUNCH

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

COLD BAR

FRESH SEAFOOD CEVICHE	23
Gulf Coast shrimp, Maine Bay scallops, & Maryland Blue Crab, vine ripe tomato, avocado, cilantro, fresh chilis, cucumber, lime juice, Tajin, crispy tortillas	
TUNA POKE*	24
fresh Ahi Tuna, sushi rice, edamame, radish, cucumbers, carrots, avocado, seaweed salad, cilantro, spicy mayo, sesame seeds, Asian vinaigrette	
CHILLED COLOSSAL SHRIMP	23
(4) U-10 Texas Gulf coast shrimp, cocktail sauce, chilled cold mustard sauce	

CHESAPEAKE JUMBO LUMP CRAB COCKTAIL	MP
fresh jumbo lump blue crab, Old Bay, drawn butter, chilled cold mustard sauce	
RAW BAR COMBO	35
(4) oysters on the half shell and (4) colossal shrimp, old bay, cocktail sauce, truffle mignonette, lemon, tabasco sauce	

OYSTERS ON THE HALF SHELL*

fresh horseradish, truffle 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	
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	
STEAMED MIDDLE NECK CLAMS	26
fresh Virginia clams in a garlic wine broth, herb-rosemary focaccia	

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-anchó 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	
SEAFOOD FONDUE	24
bay scallops, Gulf shrimp, white wine, fontina, gruyere, cream, sea salted crispy potato wedges & rosemary-herb focaccia	

SOUP + SALAD

NEW ENGLAND CLAM CHOWDER 11
cherrystone clams, double smoked bacon, cream, potatoes, fresh herbs
BURRATA SALAD 13
prosciutto, baby greens, roasted red peppers, grilled artichokes, cherry tomatoes, basil, evoo, aged balsamic
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 SHRIMP +12
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 foodbourne illness. Please let your server know if you have any food allergies or dietary restrictions.

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, hash brown potatoes
MAINE LOBSTER BENEDICT 44
LUMP CRAB BENEDICT 39
BRUNCH PLATTER 16
two farm fresh eggs any style, breakfast meat, hash brown potatoes, and toast
THE KEYSTONE BRUNCH BOWL 24
hash browns, beef tenderloin medallions, two eggs, pico de gallo, smashed avocado, sour cream & tortilla chips
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 hash brown 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 salted fries
MAINE LOBSTER ROLL MP
fresh picked lobster meat on a butter toasted split-top bun with bibb lettuce & sea salted fries with your choice of preparation:
TRADITIONAL LOBSTER SALAD with lemon & herb mayo
BUTTER POACHED served warm with drawn butter
CRISPY CHICKEN SANDWICH 18
buttermilk, seasoned flour, free range chicken breast, Thai chili glaze, Cooper sharp, Bibb lettuce, tomato, applewood smoked bacon, ranch dressing, salt & pepper sesame seed bun, sea salted fries
CHESAPEAKE BAY CRAB CAKE SANDWICH 29
broiled Maryland jumbo lump crab cake, remoulade, lettuce, tomato, pickle, salt & pepper sesame seed bun, sea salted fries

SIDES

FRESH FRUIT	8	FARM FRESH EGG ANY STYLE	3
HASH BROWN 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
BELGIAN PARMESAN TRUFFLE FRIES	10	DAILY SEASONAL VEGGIE	8

WINE LISTCOCKTAILS

BUBBLES

CASA FARIVE ‘CUVÉE’ GLERA BRUT, VENETO	13		gl / btl
ROGER GOULART ‘GRAN RESERVA JOSEP VALLS’ CAVA, SPAIN	17		68
MÖET & CHANDON IMPERIAL BRUT, CHAMPAGNE 187 ML	24		
MÖET & CHANDON IMPERIAL BRUT RESERVE, CHAMPAGNE	130		
GOLDENEYE, BRUT ROSÉ, NORTH COAST	15		65
J VINEYARDS, BRUT ROSÉ, RUSSIAN RIVER VALLEY	82		
MÖET & CHANDON BRUT IMPERIAL ROSÉ, CHAMPAGNE 187 ML	29		
MÖET & 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		
GREENWING BY DUCKHORN, WILLAMETTE VALLEY OR	64		
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		
SPOTTSWOOD, CALIFORNIA	99		
GROTH ‘ESTATE’, OAKVILLE	125		
INTRADA BY CARDINALE, SAUVIGNON BLANC, NAPA VALLEY	199		
REALM, FIDELIO, NAPA VALLEY	240		

OTHER WHITES

PAOLO E NOEMIA D’AMICO ‘SEIANO’ BIANCO	14		52
LAGARDE INDRA, ALBARIÑO, RIAS BAIXAS, SPAIN	15		65
MASSICAN ‘ANNIA’, CALIFORNIA	75		
ST. SUPERY ‘VIRTU’, NAPA VALLEY	89		
ASHES & DIAMONDS ‘BLANC’, NAPA VALLEY	105		

RIESLING

CHATEAU STE. MICHELLE X DR. LOOSEN, EROICA, RIESLING, COLUMBIA VALLEY, WA	58		
KARL SCHAEFER ‘FUCHSMANTEL’, DURKHEIM, GERMANY	89		

ROSÉ

DOMAINE GUILLAMAN, COTES DE GASCOGNE ROSÉ, FRANCE	14		53
HARTFORD COURT, ROSÉ OF PINOT NOIR, RUSSIAN RIVER VALLEY	85		

CHARDONNAY

SYLVAIN DEBORD, COTEAUX BOURGUIGNONS, BURGUNDY, FRANCE	21		74
DOMAINE LOUIS MOREAU, CHABLIS, BURGUNDY, FRANCE	95		
PETER ZEMMER, ALTO ADIGE, ITALY	19		69
TREFETHEN, ESCHOL RANCH, NAPA VALLEY	15		47
BOGLE PHANTOM, CLARKSBURG	17		64
STAGS’ LEAP WINERY, NAPA VALLEY	62		
PONZI ‘LAURELWOOD’, WILLAMETTE VALLEY	79		
HANSEL ‘ESTATE’, RUSSIAN RIVER	83		
FRANK FAMILY VINEYARDS, NAPA VALLEY	68		
FROG’S LEAP, NAPA VALLEY	101		
ORIN SWIFT MANNEQUIN, CALIFORNIA	92		
PLUMPIACK ‘RESERVE’, NAPA VALLEY	116		
FAR NIENTE, NAPA VALLEY	125		
PAUL HOBBS, RUSSIAN RIVER VALLERY	165		
DUMOL ESTATE, RUSSIAN RIVER VALLEY	165		
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
MAISON NOIR, OPP, WILLAMETTE VALLEY	68		
ETUDE, ESTATE, CARNEROS	70		
ELIZABETH ROSE, NAPA VALLEY	65		
SCHUG, CARNEROS, NAPA VALLEY	17		65
DECOY BY DUCKHORN, SONOMA COAST	17		65
MORGAN ‘TWELVE CLONES’, SANTA LUCIA HIGHLANDS	90		
PONZI ‘RESERVE’, WILLAMETTE VALLEY	140		
BELLE GLOS, DAIRYMAN VINEYARD, RUSSIAN RIVER VALLEY	79		
GOLDENEYE, ANDERSON VALLEY	98		
SAMSARA ‘LA VINA’, SANTA RITA HILLS	128		
MINER FAMILY VINEYARDS, GARY’S VINEYARD, NAPA VALLEY	138		
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		
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		
TENUTA LUCE, MONTALCINO, TOSCANA, ITALY	280		
VÉRITÉ ‘LA JOIE’, SONOMA COUNTY	305		
MERRYVALE, PROFILE, NAPA VALLEY	425		

ZINFANDEL

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

CABERNET SAUVIGNON

BLOCK NINE ‘CAIDEN’S VINEYARDS’, CALIFORNIA	15		48
ELIZABETH ROSE, NAPA VALLEY	17		65
WHITEHALL LANE ‘RASSI’, SONOMA VALLEY	78		
TRUCHARD, CARNEROS	85		
ORIN SWIFT PALERMO, NAPA VALLEY	99		
TURK’S HEAD, KNIGHTS VALLEY, BIDWELL CREEK VINEYARD	121		
NEAL FAMILY VINEYARDS, NAPA VALLEY	125		
CHATEAU GISOURS, MARGAUX, BORDEAUX	190		
CAYMUS VINEYARDS, CALIFORNIA	149		
SHAHER ‘TD-9’, NAPA VALLEY	160		
LONG MEADOW RANCH, NAPA VALLEY 1.5L	225		
DUCKHORN VINEYARDS, RUTHERFORD, NAPA VALLEY	210		
NICKEL & NICKEL ‘JOHN C. SULLINGER VINEYARD’, OAKVILLE	250		
DUCKHORN VINEYARDS, NAPA VALLEY 1.5L	275		
SALVESTRIN THREE D, NAPA VALLEY	350		
TO KALON VINEYARD, HIGHEST BEAUTY, OAKVILLE, NAPA VALLEY	475		
REALM, FARELLA, COOMBSVILLE, NAPA VALLERY	495		
PLUMPIACK RESERVE, OAKVILLE, NAPA	850		
DIAMOND CREEK, GRAVELLY MEADOW, NAPA VALLEY	995		
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

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

ANJOU PEAR | 15

Grey Goose La Poire, Courvoisier, St. Germain, Simple, Lemon

KENTUCKY MAPLE MANHATTAN | 16

Wild Turkey 101, Luxardo Liqueur, Carpano Antica, Pappy Van Winkle 20 Year Aged Maple, Peach Bitters

”NEW” FASHIONED | 16

Duck Fat Washed Wild Turkey 101 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

PAINKILLER | 17

Pusser’s Navy strength rum, fresh pineapple, fresh orange juice, cream of coconut, nutmeg

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

ST. GERMAIN SLUSH | 17

St. Germain Elderflower, Bombay Dry Gin, Mint, Lime, Italian Bubbles

50’S FOUNTAIN FREEZE | 17

Skyy Vodka, Cherry Cola Reduction, Mexican Coca-Cola, Madagascar Vanilla Bean, Vanilla Whip

SUMMER APEROL SPRITZ | 17

Aperol, Prosecco, Fresh Lemon, Orange and Lime

ESPRESSO MARTINI | 16

Skyy Vodka, Kahlua, Chocolate Bitters, Demerara, Espresso

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 light lager • 4.2% ABV	6	DEWEY BEER CO. ANCHORSIDE ipa - hazy • 6.0% ABV	9
GUINNESS stout • 4.2% ABV	8	ALLAGASH WHITE belgian style wheat beer 5.2% ABV	8
LEVANTE CLOUDY & CUMBERSOME ipa - hazy • 5.9% ABV	9	DOGFISH 120 MIN IPA* 12 oz. imperial IPA • 19% ABV *Coming Soon!	19

BOTTLES + CANS

ATHLETIC LITE (N/A) non-alcoholic ipa • 0.5% ABV	6	RUSSIAN RIVER BREWING CONSECRATION sour aged ale in cabernet sauvignon barrels 10% ABV	39
BUDWEISER lager • 5.0% ABV	5	RUSSIAN RIVER BREWING INTINCTION sour aged ale in sauvignon blanc barrels 8.5% ABV	39
BUD LIGHT light lager • 4.2% ABV	5	SIERRA NEVADA west coast pale ale • 5.0% ABV	7
COORS LIGHT light lager • 4.2% ABV	5	STELLA ARTOIS pale lager • 5.0% ABV	6
CORONA EXTRA lager • 4.5% ABV	6	STATESIDE HARD SELTZER orange or cherry • 4.5% ABV	9
DOGFISH HEAD TROPICAL SQUALL golden ale - double • 9.0% ABV	6	SURFSIDE HARD SELTZER iced tea • lemonade • half & half 5.0% ABV	9
HEINEKEN pale lager • 5.0% ABV	6	TIRED HANDS ALIEN CHURCH ipa - n.e./hazy • 7.0% ABV	9
MICHELOB ULTRA light lager • 4.2% ABV	5	YUENGLING amber lager • 4.5% ABV	5
MILLER LITE light lager • 4.2% ABV	5		

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% Club, 40% Diet

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