

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	23
TUNA POKE* fresh Ahi Tuna, sushi rice, edamame, radish, cucumbers, carrots, avocado, seaweed salad, cilantro, spicy mayo, sesame seeds, Asian vinaigrette	24
CHILLED COLOSSAL SHRIMP (4) U-10 Texas Gulf coast shrimp, cocktail sauce, chilled cold mustard sauce	23

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

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 sea salt, fresh blended caramelized Vidalia onion dip, chives	13
NORTH ATLANTIC CALAMARI FRITTI fried calamari, garlic-herb butter, sautéed pickled banana & cherry peppers, pimentos, charred lemon	17
FRESH FRUIT & CHANTILLY CREAM blend of fresh strawberries, blueberries, blackberries & fresh whipped cream with vanilla wafers	12
STEAMED MIDDLE NECK CLAMS fresh Virginia clams in a garlic wine broth, herb-rosemary focaccia	26

YOGURT PARFAIT traditional Greek yogurt, macerated berries, mint, baked granola, butter toffee pecans, honeycomb	18
SMOKED CHILI PEPPER BONELESS CHICKEN BITES crispy chicken tenders, smoky chipotle-ancho chili sauce, lime-cilantro avocado aioli	15
JUMBO LUMP BLUE CRAB DEVEILED 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	16
ADD A FARM FRESH EGG ANY STYLE +2	
SEAFOOD FONDUE bay scallops, Gulf shrimp, white wine, fontina, gruyere, cream, sea salted crispy potato wedges & rosemary-herb focaccia	24

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 with caramelized onions & peppers	7	TOAST -OR- ENGLISH MUFFIN multi-grain or white toast, served with whipped butter & jam	5
APPLEWOOD SMOKED BACON	7	RAPA SCRAPPLE	7
BELGIAN WAFFLE whipped butter & maple syrup	8	SEA SALTED FRIES	6
BELGIAN PARMESAN TRUFFLE FRIES	10	SAUSAGE LINKS	7
		DAILY SEASONAL VEGGIE	8

WINE LISTCOCKTAILS

BUBBLES

CASA FARIVE ‘CUVÉE’ GLERA BRUT, VENETO	14		gl / btl
ROGER GOULART ‘GRAN RESERVA JOSEP VALLS’ CAVA, SPAIN	17		68
MÔET & CHANDON IMPERIAL BRUT, CHAMPAGNE 187 ML	24		
MÔET & CHANDON IMPERIAL BRUT RESERVE, CHAMPAGNE	130		
GOLDENEYE, BRUT ROSÉ, NORTH COAST	15		65
J VINEYARDS, BRUT ROSÉ, RUSSIAN RIVER VALLEY	82		
MÔET & CHANDON BRUT IMPERIAL ROSÉ, CHAMPAGNE 187 ML	29		
MÔET & 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 DELAPORTE, SANCERRE ‘CHAVIGNOL’, LOIRE VALLEY, FRANCE	90		
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		
SPOTTSWOODE, 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		
NIK WEIS, ST.URBANS-HOF, WILTINGER ALTE REBEN, MOSEL	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		
PLUMPJACK ‘RESERVE’, NAPA VALLEY	116		
FAR NIENTE, NAPA VALLEY	125		
PAUL HOBBS, RUSSIAN RIVER VALLERY	165		
DUMOL ESTATE, RUSSIAN RIVER VALLEY	165		
SHAFER ‘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

TRUE MYTH, 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
LEMELSON VINEYARDS, WILLAMETTE VALLEY AVA, OR	18		75
MORGAN ‘TWELVE CLONES’, SANTA LUCIA HIGHLANDS	90		
DOMAINE DU CLOS DES POULETTES, CÔTE DE NUITS-VILLAGES ‘EN VIERVILLE’, FRANCE	101		
PONZI ‘RESERVE’, WILLAMETTE VALLEY	140		
BELLE GLOS, DAIRYMAN VINEYARD, RUSSIAN RIVER VALLEY	79		
AU BON CLIMAT, SANTA BARBARA COUNTY	84		
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		
TRAPICHE, TESORO, UCO VALLEY, ARGENTINA, MALBEC	16		61
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 GISCOURS, MARGAUX, BORDEAUX	190		
CAYMUS VINEYARDS, CALIFORNIA	149		
SHAFER ‘TD-9’, NAPA VALLEY	160		
LONG MEADOW RANCH, NAPA VALLEY 1.5L	225		
DUCKHORN VINEYARDS, RUTHERFORD, NAPA VALLEY	210		
NICKEL & NICKEL ‘JOHN C. SULLENGER 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		
PLUMPJACK 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

FROZEN HONEY DEUCE | 17
Grey Goose, Raspberry, Honeydew, Lemonade

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

ESPRESSO MARTINI | 16

Skyy Vodka, Kahlua, Chocolate Bitters, Demerara, Espresso

SILVER RUSH | 16

Wyoming Small Batch Bourbon, Savannah Bee Company Honey, Fresh Squeezed Lemon Juice

HONEY DEUCE | 17

Grey Goose, Chambord, Lemonade

FRIDGE CIG | 17

Grey Goose, Lavazza Espresso, Madagascar Vanilla, Diet Coke, Vanilla Foam

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

B E E R

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		
DOGFISH PUNKIN ALE brown ale • 7% ABV	7	DOGFISH 120 MIN IPA 12 oz. imperial IPA • 19% ABV	19

BOTTLES + CANS

ALLAGASH WHITE belgian style wheat beer • 5.2% ABV	8	MILLER LITE light lager • 4.2% ABV	5
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
DEWEY BEER CO. ANCHORSIDE ipa - hazy • 6.0% ABV	9	SURFSIDE HARD SELTZER iced tea • lemonade • half & half 5.0% ABV	9
DOGFISH HEAD TROPICAL SQUALL golden ale - double • 9.0% ABV	6	TIRED HANDS ALIEN CHURCH ipa - n.e./hazy • 7.0% ABV	9
HEINEKEN pale lager • 5.0% ABV	6	YUENGLING amber lager • 4.5% ABV	5
LEVANTE CLOUDY & CUMBERSOME ipa - hazy • 5.9% ABV	9		
MICHELOB ULTRA light lager • 4.2% ABV	5		

M O C K T A I L S

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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Updated 10.13.26