

Suburban

570 Wellington Square 19341-1165 · +16104582337 · Updated: Jan 14, 2026

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COCKTAILS 13

Sugar Plum Mule	\$11.00
Pomegranate Vodka, Ginger Beer, Cranberry juice, Lime	
Peppermint Mocha Espresso Martini	\$15.00
Candy Cane Vodka, Stolen Sun Espresso, Simple, Creme de Cacao	
Solstice Gin & Tonic	\$10.00
Revivalist Solstice Gin: Dried cherry, anise, orange, & a whisper of ginger. Aged in red wine barrels giving it an amber hue	
Old Smokey	\$16.00
Resurgent Bourbon, Brown Sugar Simple, Angostura Bitters, Luxardo cherries, Cedar smoked Glass	
Catch The Buzz	\$13.00
Resurgent Bourbon & Eggnog, Stolen Sun Espresso, Simple	
Vermont Sour	\$13.00
Manatawny 4 Grain Whiskey, Maple Syrup, Lemon, Rosemary	
The Frosted Fig	\$14.00
Bluecoat Gin, Lemon, Fig jam, Egg White, Smoked Rosemary	
Hot Toddy	\$11.00
Resurgent Bourbon, Lemon, Honey, Hot Water, Spices	
Blood Moon Margarita	\$13.00
House Tequila, 5 Saints Blood Orange Liqueur, Lime, Orange, Jalapeno, Tajin Rim	
Bees Knees	\$12.00
Local Gin, Lemon, Honey Simple, Lavender Bitters, *make it spicy with revivalist dragon dance gin +\$2 *	
Manatawny Manhattan	\$13.00
Manatawny 4 Grain Whiskey, Sweet vermouth, Angostura Bitters, Luxardo cherries	
Suburb-apolitan	\$11.00
Orange Vodka, Lime Juice, Cranberry, Simple	
Exton Mule	\$12.00
Stateside Vodka, Lime Juice, Honey Simple, Ginger Beer	

WINE GLASS/ BOTTLE 8

Oak Grove Cabernet	AVAILABLE OPTIONS
	\$12.00
	\$34.00
Stanford Brut	AVAILABLE OPTIONS
	\$12.00
	\$34.00
House Pinot Noir	AVAILABLE OPTIONS
	\$12.00
	\$34.00
Sagelands Riverbed Red	AVAILABLE OPTIONS
Red Blend, Columbia Valley 2017	\$12.00
	\$34.00
House Chardonnay	AVAILABLE OPTIONS
	\$12.00
	\$34.00
Raywood Sauvignon Blanc	AVAILABLE OPTIONS
	\$12.00
	\$34.00
Oak Grove Rose	AVAILABLE OPTIONS
	\$12.00
	\$34.00
House Pinot Grigio	AVAILABLE OPTIONS
	\$12.00
	\$34.00

VODKA ⁷

Stateside	\$9.00
Boardroom	\$7.00
Titos	\$7.00
Boardroom Cranberry	\$8.00
Boardroom Ginger	\$8.00
Sobieski Orange	\$8.00
Sobieski Vanilla	\$8.00

GIN ⁴

Boardroom	\$7.00
Bluecoat	\$9.00

Tanqueray \$10.00

Bombay Sapphire \$12.00

RUM 4

Stateside \$7.00

Boardroom Spiced \$7.00

Dictator 20yr \$18.00

Dictator 12yr \$14.00

BOURBON 7

Stateside \$14.00

Resurgent \$12.00

Maker's Mark \$10.00

Bulleit/ Bulliet Rye \$10.00

Woodford Reserve \$13.00

Basil Hayden's \$14.00

Angels Envy \$18.00

SCOTCH WHISKY 5

Oban 14yr \$18.00

Johnnie Walker Green Label \$16.00

Macallan 12yr \$18.00

Macallan 15yr \$26.00

Balvenie Carribbean Cask 14yr \$22.00

STARTERS 8

MUSHROOM BISQUE \$10.00

Goat Cheese & Local Mushrooms

FRIED DEVEILED EGGS \$13.00

Buffalo & Blue Cheese

JUMBO EVERYTHING PRETZEL \$12.00

Hop Cheddar Cheese Sauce, IPA Mustard

MUSSELS **\$18.00**

Kolsch, Oven dried tomatoes, Fennel, Green Meadow Farm bacon

WINGS **\$16.00**

Buffalo, Jerk, or Korean BBQ

JALAPENO PIEROGIES **\$13.00**

Potato, Cheddar, Jalapeno, Sour Cream, Chives

ROASTED CAULIFLOWER SALAD **\$12.00**

Greek Yogurt, Pomegranates, Curry Oil, Marcona Almonds

CAESAR SALAD **AVAILABLE OPTIONS**

Hearts or Romaine, Roasted Garlic, Parmesan Croustade SM or LG

\$12.00

\$15.00

Chicken: \$6.00

Shrimp: \$8.00

Trout: \$12.00

ENTREES 7

DANDAN NOODLES **\$24.00**

Spicy Ground Pork, Peanuts, Chili Oil

SPICY LAMB BOLOGNESE **\$26.00**

House-made rigatoni, Ricotta, Spinach, Basil

PORK SCHNITZEL **\$26.00**

Black Pepper Spaetzle, Lemon Beurre Blanc, Arugula Salad

AMISH CHICKEN POT PIE **\$28.00**

Roasted Chicken, Sweet Peas, Carrots, Veloute, Pot pie noodles, Pastry Top

GRILLED TROUT **\$29.00**

Crispy Smoked Fingerling Potatoes, Marcona Almonds, Asparagus, Meuniere Butter

DOUBLE-CUT PORK CHOP **\$34.00**

Apple Cider Brined Bone-in Pork Chop, Local Squash, Bosc Pear slaw, Bourbon Maple Glaze

VEGAN CHICK PEA CURRY **\$24.00**

Butternut Squash, Bell Peppers, Garam Marsala, Coconut Curry, Cinnamon scented jasmine rice

SANDWICHES & SALADS 8

OLD MAC **\$16.00**

Double Patty, Cheddar, Pickles, Onion, Lettuce, Tomato, Secret Sauce, Brioche Bun

JERK CHICKEN SANDWICH **\$16.00**

Bacon, Cheddar, Crispy Onions, Lettuce, Tomato, Chipotle Aioli, Brioche Bun

PORTOBELLO	\$16.00
Naan, Hummus, Arugula, Tomato, Marinated Portobello	
PULLED PORK	\$16.00
Sweet Bourbon BBQ, Slaw, Brioche Bun	
BEET L&T	\$15.00
Oven roasted beets, Fried green tomato, Lettuce, Goat cheese, Smoked paprika aioli, Sourdough	
PHILLY SPECIAL PRETZEL BURGER	\$17.00
Cedar Meadow Meats beef patty, Fried Onions, Cooper Sharp Cheese, Lettuce, Tomato, Pretzel Bun	
TUNA POKE BOWL	\$23.00
Ahi Tuna, Cucumbers, Avocado, Edamame, Brown Rice, Spicy Sesame Vinaigrette, Angry Mayo	
PA COBB SALAD	AVAILABLE OPTIONS
Mix greens, Blue cheese, Highspire Farm hard boiled egg, Amish Chicken, Shallot vinaigrette	\$16.00
	Chicken: \$6.00
	Shrimp: \$8.00
	Trout: \$12.00

SIDES 5

HOUSE CUT FRIES	\$9.00
Truffle Sea Salt, Garlic Oil, Parmesan	
OLD BAY FRIES	\$9.00
Old Bay, Cheese Sauce	
LOBSTER MAC&CHEESE	\$18.00
White Cheddar, Dried Tomatoes, Breadcrumbs	
ASPARAGUS	\$8.00
FINGERLING POTATOES	\$8.00

FROM THE HEN 5

Farmers Favorite	\$12.00
2 eggs any style, breakfast potatoes, Green Meadow Farm bacon, brioche toast	
Pork roll, egg & cheese	\$15.00
Brioche toast, over easy egg, cheddar served with breakfast potatoes	
Wild Mushroom & Goat Cheese Omelet	\$13.00
Woodland Jewel mushrooms, organic spinach, oven roasted tomatoes, Shellbark Hallow goat cheese served with breakfast potatoes & side salad	
Biscuits & Gravy	\$15.00
cheddar biscuit, sausage gravy, Over easy egg	

Spicy Braised Lamb Skillet

\$16.00

Spicy Braised Lamb, Organic Spinach, 2 Highspire Farm Poached Eggs, Cheesy Potatoes

SWEET & SAVORY 3

Smoked Salmon Toast

\$18.00

House smoked salmon, Highspire hardboiled egg, capers, arugula, pickled red onions, dill creme fresh, multi grain toast

Seasonal French Toast

\$16.00

Caramelized Apples, Apple Butter, whipped cream, almond streusel

Jerk Chicken Sandwich

\$16.00

Green Meadow Farm Bacon, Crispy Onions, Lettuce, Tomato, Chipotle aioli, Brioche Bun

SUBURBAN CLASSICS 5

Poke Bowl

\$23.00

Ahi tuna, cucumbers, avocado, edamame, brown rice, spicy sesame vinaigrette, angry mayo, crispy wontons, sesame seeds

Old Mac Burger

\$16.00

Cedar Meadow Meats double patty, cheddar, pickles, onion, lettuce, tomato, secret sauce, brioche bun

DanDan Noodles

\$24.00

Spicy ground pork, peanuts, chili oil

PA Cobb Salad

\$16.00

Amish Chicken, Highspire Hard-boiled Egg, Green Madow Farm Bacon, Birchrun Farm Blue Cheese, Tomatoes, Shallot Vinaigrette

Beet L&T

\$15.00

Oven-roasted Beets, Fried Green Tomatoes, Lettuce, Shellbark Hollow Goat Cheese, Smoked Paprika Aioli, Sourdough