



HERSHEY® Grill Brunch Menu

Starters

Warm Goat Cheese~9.95

Spicy Tomato Jam, Focaccia Crackers

Crispy Calamari~9.00

Preserved Lemon Dipping Sauce

HERSHEY® Grill Signature Crab & Corn Chowder~6.95

Fresh Corn, Lump Crab Meat, Bacon

Tomato Bisque~5.95

Tomatoes, Basil, Garlic Oil

Sautéed Seasonal Chester County Mushrooms~9.95

Shiitake, Portabella, Crimini, Pesto Cream

Wild Berry Platter~15.00

Honey Yogurt & Buttermilk Corn Bread

Beer Battered Crab Cake~14.95

Lump Crab Meat, Lemon Zest, Dijon Aioli

Salads

Caprese Salad~8.95

Home Made Mozzarella, Tomatoes, Basil, Virgin Olive Oil

HERSHEY® Grill~6.00

Organic Greens, Roma Tomatoes, Cucumber, Onions, Basil Vinaigrette

Classic Caesar~8.00

Parmesan Croutons

Caesar Dressing

Chipotle Shrimp Salad ~12.95

Avocado, Blue Cheese & Pico de Gallo, Serrano Dressing, Chipotle Marinated Shrimp

Pancakes, French Toast or

Belgian Waffles~9.00

Choice of One Topping

Mixed Berries

Bananas Foster

Chocolate Pecan

Nutella & Whipped Cream

Smoked Salmon & Crème Fraîche

Omelets

Creamy Grits & Breakfast Potatoes

Cheese~9.00

Cheddar, Horseradish Cheddar or Swiss

Wild Mushrooms~11.00

Shiitake or Portobello & Onions

HERSHEY® Grill~12.00

Crabmeat, Avocado & Arugula

Garden Veggie~10.00

Spinach, Tomatoes & Basil

Smoked Salmon~13.00

Red Onions, Tomatoes, Sour Cream & Chives

Italian Style Open Faced Omelet of the Day~9.95

Ask your Server for Today's Specials

Benedicts ~11.00

Poached Eggs on Famous Wolferman's English Muffins & Breakfast Potatoes

Traditional

Smoked Ham

Florentine

Sautéed Fresh Spinach

Smoked Salmon

Smoked Salmon & Fine Herbs

HERSHEY® Grill

Two Filet Mignon Medallions

The Maryland

House Made Lump Crab Cakes

Entrees

Rotini Pasta with Chicken & Shrimp~17.95

Shallots, Garlic, White Wine

Grilled Angus Strip Loin~21.95

Waffle Fries & Café de Paris Butter

Fillet of Salmon~17.95

Pan Fried or Grilled, Dill & Lemon Mashed Potatoes

Steak & Eggs~19.95

Juicy All-Natural Steak, Three Eggs Any Style

Pan Seared Limestone Farm Trout~18.95

Oregano Brown Butter

Pennsylvania Vegetable Chili~15.95

Mushrooms, Tomatoes, Arugula & Tomato Sauce

Pork Scaloppini~16.95

Pan Gravy, Lemon & Watercress Salad

Sandwiches

House Fries, Coleslaw or House Salad

Cuban Sandwich~10.00

Roasted Pork, Ham, Pickles, Swiss Cheese, Grill Pressed Cuban Bread

Grilled Chicken Sandwich~8.95

Home Made Mozzarella, Applewood Smoked Bacon, Chocolate Balsamic Vinaigrette&Basil Aioli

HERSHEY® Grill Burger~9.95

Angus Beef Burger with Lettuce, Tomatoes, Onions on a Kaiser Roll

Classic Turkey Club ~9.95

Tomato, Bacon & Lettuce

Crepes~10.00

Organic Mixed Sprouts Salad & Shoestring Potatoes

Goat Cheese & Spinach

Apples & Bacon

Mixed Berries

Shrimp & Herbs

Wild Mushroom

Side Dishes

Two Eggs~3.00

Three Bacon Strips~3.00

Two Sausage Patties~4.00

Brunch Libations & Eye Openers

Florida Orange Juice~3.00

or

Ruby Red Grapefruit Juice~4.00

HERSHEY® Pomegranate Mojito~7.00

Traditional Mojito with a Splash of Pomegranate

Classic Sparkling Mimosa~7.00

Spanish Cava & Florida Orange Juice

HERSHEY® Grill Summer Sangria

Glass~7.50

Pitcher~20.00

The Eye Opener~8.00

Smirnoff Vanilla, White Crème de Cacao

HERSHEY® Grill Bloody Mary~8.00

Our Beverage Manager's Secret Recipe

The Bellini~8.00

*Consuming raw, undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.
Please alert your server to any known food allergies. All of our food preparations are free from artificial Trans Fat. Menu and prices are subject to change without notice.*