



BRUNCH

SERVED SATURDAY AND SUNDAY
WITH KID'S FAMOUS STICKY BUNS

Kid Shelleen's

CHARCOAL HOUSE & SALOON®



PULLED PORK OMELETTE 15.95

pepper-jack, fresh jalapeños, salsa verde, home fries

EGGS BENEDICT 14.95

canadian bacon, poached eggs, hollandaise, english muffin, home fries

THE COWBOY BOWL 16.95

pulled pork, chipotle tomato-cheese sauce, poached eggs, pico de gallo, home fries

STEAK & EGGS 19.95

grilled flat iron steak, two eggs any style, home fries

TWO EGG BREAKFAST 12.95

two eggs any style, toast, home fries, choice of breakfast meat

FRENCH TOAST 14.95

whipped cream, choice of breakfast meat +3.95 for Bananas Foster topping

BUILD YOUR OWN OMELETTE 13.95

choice of cheese, toast, home fries onions, sautéed spinach, peppers, mushrooms, tomato, ham, bacon, sausage .50 per add shrimp 3.95

EGGS CHESAPEAKE 19.95

shelleen's signature crab cake, sourdough, poached egg, choron, home fries

BELGIAN WAFFLE & FRESH BERRIES 13.95

malted milk batter waffle, fresh whipped cream, choice of breakfast meat

GUNSLINGER BREAKFAST 16.95

choice of french toast or pancakes, two eggs any style, bacon, sausage links, home fries

FRIED CHICKEN & WAFFLE 14.95

maple syrup, scallions

AVOCADO TOAST 13.95

queso fresco, arugula, red onion, cherry tomato, cucumber, hard-poached egg, multi-grain toast add jumbo lump crab +8.95

SCRAPPLE BENEDICT 15.95

poached eggs, choron, English muffin, home fries

SIDES

scrapple 3.00 bacon 3.00
sausage links 3.00 turkey sausage 3.00
toast 1.50 english muffin 2.00

CHICKEN CORN CHOWDER 6.95/7.95

HOUSE-MADE CHILI 6.95 / 7.95

SHELLEEN'S NACHOS 15.95/12.95

cheddar-jack, vine-ripe tomatoes, scallions, black olives, jalapenos, pico de gallo, sour cream
house-made chili: 1.00 guacamole or chipotle chicken 3.95

DEILED EGGS 7.95

lancaster bacon, smoked paprika oil, fresh chives

CAESAR SALAD 10.95

house-made croutons, parmesan cheese, romaine
add flat iron steak +9.95 / add chicken +5.95

JUMBO WINGS

choose quantity and style - half and half for additional \$1

BUFFALO (HOT OR MILD) – TEXAS HEAT DRY RUB
BOURBON BBQ – CRANBERRY CHIPOTLE
 served with bleu cheese or ranch & celery sticks
(5) 8.95 / (10) 14.95 / (15) 19.95 / (20) 23.95
 add \$1.50 for just drums or just flats



CHAR-GRILLED BURGERS

all of our hamburgers are made from fresh ground chuck with special house seasoning.
served on a lebus roll with dill pickle and choice of one side. gluten-free burger buns available upon request add 1.50



FRESH TOPPINGS: vine-ripe tomato, green leaf, raw or caramelized onions, sautéed local mushrooms, fresh jalapenos, habanero-pickled onions
CHEESES: american, bleu, wisconsin cheddar, imported swiss, aged provolone, jalapeno-jack, cheddar-jack

PREMIUM TOPPINGS: add 1.00 guacamole or avocado, brie, tomato-chili pepper jam, pico de gallo, salsa verde, lancaster bacon, fried egg

OUR FAMOUS CHARCOAL GRILLED BURGER

10oz 14.95 / 6oz 12.95

build your own with choice of toppings and cheeses

THE KID 15.95

10oz burger, lancaster bacon, sweet pickled onions, wisconsin cheddar, green leaf, vine-ripe tomato

THE CAT BALLOU 13.95

6oz burger, brie, vine-ripe tomato, local kennett mushrooms, green leaf

THE COWBOY 15.95

10oz burger, fried onion ring, lancaster bacon, bbq sauce, wisconsin cheddar, green leaf, vine-ripe tomato

TURKEY BURGER 13.95

avocado, pea shoots, green leaf, tomato-chili pepper jam

BLACK BEAN BURGER 12.95

pineapple salsa, habanero-pickled onions, green leaf, tomato

THE CALIFORNIA 13.95

6oz burger, avocado, pea shoots, green leaf, vine-ripe tomato, cheddar-jack, 1000 island dressing

BEYOND BURGER 13.95

beyond veggie patty, vegan mayo, green leaf, vine-ripe tomato, red onion



SANDWICHES

all sandwiches are served with your choice of one side.

AVOCADO BLT 13.95

lancaster bacon, green leaf, vine-ripe tomato, lime-cilantro aioli, multi-grain bread

CHICKEN SALAD BLT 13.95

lancaster bacon, green leaf, vine-ripe tomato, toasted ciabatta

HERB-ROASTED TURKEY CLUB 13.95

lancaster bacon, green leaf, vine-ripe tomato, mayonnaise on multi-grain, toasted wheat, sourdough, white or rye, house-made potato chips

BRUNCH COCKTAILS

ORANGE CRUSH 10

featuring Deep Eddy vodka

BLACKBERRY -OR- RASPBERRY MIMOSA 6

LIT-MOSA 10

Deep Eddy Orange, champagne, orange juice, triple sec, Blue Moon, over ice

YOUNG BULL 10

Deep Eddy Peach, champagne, Tropical Red Bull, habanero simple syrup

KID'S SIGNATURE BLOODY MARY 6

vodka & house-made bloody mary mix
add jumbo lump crab +8.95

WE USE PURE PEANUT OIL FOR ALL FRIED ITEMS.

Our menu may contain the following allergens: dairy, egg, peanut, tree nut, fish, shellfish, soy, wheat. Consuming items served raw or undercooked may increase your risk of food-borne illness. Please advise us of any allergies or dietary needs; it is our pleasure to accommodate all requests. For guests looking for a meat-free option, a non-grilled method of preparation is available upon request

3.95
(SUBSTITUTIONS NO CHARGE)
FRENCH FRIES
SIDE SALAD
CAESAR SALAD
COLESLAW
POTATO CHIPS

SIDES
4.95
(SUBSTITUTIONS +1.00)
OLD BAY FF
CAJUN FF

5.95
(SUBSTITUTIONS +2.00)
SWEET FRIES
BROCCOLI
ONION RINGS

Kid Shelleen's

CHARCOAL HOUSE & SALOON

BOURBON/RYE/IRISH

2oz Neat or Rocks

Angel's Envy Bourbon	14
Angel's Envy Rye	22
Basil Hayden Kentucky Straight Bourbon Whiskey	12
Bird Dog 7yr Small Batch Straight Bourbon	8
Blanton's Single Barrel Bourbon	17
Bowman Brothers Small Batch Virginia Straight Bourbon	11
Bulleit Bourbon	8
Bulleit Rye	8
Clyde Mays Alabama Style Whiskey	11
Eagle Rare HHG Single Barrel Private Select	10
Elijah Craig HHG Single Barrel Private Select	9
Elijah Craig Toasted Barrel Straight Bourbon	13
High West Double Rye	10
High West Bourye Blend of Straight Bourbon & Rye Whiskeys	20
High West Yippee Ki-Yay Blend of Straight Rye Whiskeys	20
Hudson "Baby Bourbon" Pot-Distilled Whole Grain Mash Straight	15
Knob Creek Small Batch Straight Bourbon	9
Makers Mark Kentucky Straight Bourbon	8
Red Breast 12 Yr Pot Still Irish Whiskey	17
Reservoir 100% Rye Whiskey	20
Reservoir "Hunter & Scott" Pot Distilled Small Cask Bourbon	9
Sagamore Cognac Finish Rye Whiskey	20
Stateside Black Label Bourbon	13
Teeling Single Grain Irish Whiskey	15
Whistle Pig Farmstock Rye	19
Woodford Reserve Kentucky Straight Bourbon	12
Woodford Reserve Double Oaked Kentucky Straight Bourbon	16

SCOTCH/WHISKY

2oz Neat or Rocks

Aerstone Sea Cask 10 Year Single Malt Scotch	10
Balvenie 14 Caribbean Cask Speyside Single Malt	21
Dewars Blended Scotch Whisky	7
Dewars 12 Blended Scotch Whisky	12
Glenlivet 12 Single Malt Scotch	15
Glenlivet 14 Cognac Cask Single Malt	15
Glenfiddich 18 Single Malt Aged in Sherry & Bourbon Casks	26
Johnny Walker Black Blended Scotch Whisky	12
Johnny Walker 18 Blended Scotch Whisky	25
Lagavulin 16 Islay Single Malt Scotch	26
Macallan 12 Single Malt Scotch	20
Ohishi 10 Ex-Brandy Cask Japanese Whisky	18
Penderyn Celt Single Malt Welsh Whisky	15

BUBBLES

Prosecco, ArcherRoose Italy (250ml/Can)	11
Prosecco, Lunetta Italy (187ml)	10
Sparkling Rosé, Machio Italy (187ml)	10

LARGE FORMAT BEER

Founder's Mas Agave, MI 10% 750mL	24
-Tequila Barrel Aged Lime Gose	
Wilmington Brew Works Eloquation, DE 11.9% 22oz	24
-Triple IPA-	

HOMEMADE DESSERTS

- Pumpkin Spiced Crème Brûlée** 7.50
- Kid's Famous Sticky Bun Bread Pudding** 6.95
warm sugared-cinnamon bread pudding, bananas, walnuts, cinnamon vanilla sauce
- Signature Brownie Sundae** 5.95 half/8.95 full
hot fudge, vanilla ice cream, crushed Heath Bar, whipped cream, chocolate syrup, cherry on top
- Peanut Butter Pie** 7.95
chocolate cookie pieces, whipped cream, caramel
- Warm Apple Crisp** 6.25
sun-dried cranberries, oatmeal-brown sugar topping, vanilla ice cream
- Hy- Point Farm's Ice Cream** 4.95
3 scoops-Vanilla or Chocolate

RED WINE

Pinot Noir, Domaine Bousquet Reserve, '18		
<i>Mendoza, Argentina</i>	9	36
Pinot Noir, Cambria "Clone 4", '14		
<i>California</i>	13	50
Merlot, Sagelands '15		
<i>Columbia Valley, Washington</i>	10	38
Zinfandel, Jamieson Ranch "Whiplash" '18		
<i>Lodi, CA</i>	8	32
Tempranillo, Paso A Paso '16		
<i>Spain</i>	8	30
Malbec, '17 Tomero,		
<i>Mendoza, Argentina</i>	10	40
Cabernet Sauvignon, HHG Private Label '12		
<i>France</i>	6	24
Cabernet Sauvignon, Casas del Bosque '18		
<i>Rapel Valley, Chile</i>	8	32
Cabernet Sauvignon, Ravel & Stitch '17		
<i>Central Coast, CA</i>	13	52
Syrah, Saint Cosme '17		
<i>Côtes du Rhône, France</i>	10	40
Red Blend, Renegade, Ancient Peaks '17		
<i>Paso Robles CA</i>	11	40
Red Blend, Daou "Pessimist" '17		
<i>Paso Robles, CA</i>	13	50
Petite Sirah, Oak Ridge "Old Soul" '16		
<i>Lodi, CA</i>	10	40
Merlot, Grgich Hills Estate '12		
<i>Napa Valley, CA</i>	68	

WHITE WINE

Rosé, Jean Luc Colombo Cape Bleue '18		
<i>France</i>	10	38
Moscato, Elmo Pio '12		
<i>Italy</i>	8	30
Riesling, Milbrandt '18		
<i>Washington</i>	9	36
Sauvignon Blanc, Ponga '19		
<i>New Zealand</i>	8	30
Sauvignon Blanc, Peju, '18		
<i>Napa Valley, CA</i>	10	40
Pinot Grigio, Zenato, '17		
<i>Italy</i>	8	32
Chardonnay (Unoaked), Tormaresca '18		
<i>Puglia, Italy</i>	10	38
Chardonnay Macon, Alain Normand '18		
<i>France</i>	13	52
Chardonnay Bouchaine Estate, '16		
<i>Napa Valley, CA</i>	13	52

SIGNATURE COCKTAILS

- Make your Own Mule-** Ginger Beer & Fresh squeezed lime over ice in a copper mug *price does not include the mug
 - American- with Tito's Handmade Vodka 10
 - Irish- with Jameson Irish Whiskey 11
 - Mexican- with Patron Reposado Tequila 15
- HHG Old Fashioned** 12
Elijah Craig HHG Single Barrel, muddled orange & Amarena cherry, bittermen's orange bitters
- HHG Manhattan** 12
Eagle Rare HHG Single Barrel, sweet vermouth, agnostura bitters, up or on the rocks
- Kid's Signature Margarita** 11
Casa Noble Crystal Tequila, Patron Citronage, fresh squeezed lime, agave, on the rocks w/ a salted rim
- Pineapple Jalapeño Lemonade** 10
Stateside vodka, muddled jalapeños, pineapple juice, fresh-squeezed lemonade



November gift card promotion throughout the month!

\$100 gift card purchase earns \$20 bonus



DRAFT BEER

	PINT	MUG
Oskar Blues Death By Coconut Irish Porter, CO 6.5%	9	6
Lagunitas IPA, CA 6.2%	5.5	4
Dogfish Head Liquid Truth Serum Unfiltered IPA, DE 7%	6.25	4
Blue Moon Belgian Style Wheat Ale, CO 5.4%	5.5	4
Guinness Stout, IRL 4.2% 20oz*/10oz	8.5*	5
Oskar Blues Dale's Pale Ale, CO 6.5%	6.75	4.50
Miller Lite Pilsner, Wisconsin 4.2%	4	3
Yuengling Lager, PA 4.4%	4	3.25
Allagash White Belgian-Style Wheat, ME 5.0%	6.5	4.25
Mispillion River Tangerine Mantis Milkshake IPA, DE 7.5%	6.50	4.50
Big Oyster Marley Tropical Sour, DE 6.5%	8.75	5.75
Heavy Seas Night Swell Black IPA, MD 7.5%	9	6.5
Dogfish Head Campfire Amplifier S'mores-Inspired Stout, DE 6.5%	6	4

BOTTLE/CAN*

*10 Barrel Raspberry Crush Sour, OR 6.5%	7
*21 st Amendment Fireside Chat Winter Spiced Ale, CA 7.9%	6.25
Allagash Black Belgian Style Stout, ME 7.5%	10
Amstel Light Lager, Netherlands 3.5%	5
Anchor Steam, CA 4.9% abv	6
Bell's Two Hearted Ale IPA, MI 7% abv	6.75
Brooklyn Lager, NY 5.2% abv	6.25
Bud Light, Missouri 4.2%abv	4.25
Budweiser, Missouri 5%abv	4.25
Coors Light, Colorado 4.2% abv	3.75
*Cape May Crushin' It Orange IPA, NJ 8%	8.25
Corona Light, Mexico 4.5% abv	5
Corona, Mexico 4.6% abv	5
Dogfish Head 60 Minute IPA, DE 6%	6
Dogfish Head 90 Minute IIPA, DE 9%	8
*Dogfish Head SeaQuench Ale Sour, DE 4.9%	5.75
Dos Equis, Mexico 4.5% abv	5
Evil Genius Turtle Power Grapefruit Pale Ale, PA 6%	6
Founders Marvelroast Coffee Blonde Ale, MI 8%	8.50
Heineken 0.0, Holland Non-Alcoholic	5
Heineken, Holland 5% abv	5.25
Hoegaarden, Belgium 4.9% abv	6.25
*Lagunitas Daytime Fractional IPA, CA 4%	5.5
Left Hand Milk Stout Nitro, CO 6%	6.5
Michelob Ultra, Missouri 4.2% abv	5
Miller High Life, Wisconsin 4.7%abv	3.75
Miller Lite, Wisconsin 4.2%abv	3.75
Modelo Especial, Mexico 4.4%	5.25
New Castle Brown Ale, England, 4.7%abv	5
Omission Brewing Co. IPA, OR 6.7%(Gluten Removed)	6
*Pabst Blue Ribbon 16 oz, CA 4.7%abv	3.75
*Rogue Dead Guy Ale, Oregon 6.5%abv	6.5
Rolling Rock, Missouri 4.5% abv	4
Sierra Nevada Pale Ale, CA 5.6%	5.5
*Sixpoint Jammer Session Sour, NY 4%	5.75
*Sixpoint Mind Control NEIPA, NY 8.8%	7
*Southern Tier Swipe Light Pale Ale, NY 4%	5.50
Spaten Lager, Germany 5.2% abv	6.25
Stella Artois, Belgium, 5.2% abv	6.25
Strongbow Gold Apple Hard Cider, England 5%	6
Tröegs Nimble Giant Imperial IPA, PA 9%	10
Tröegs Troegenator Double Bock, PA 8.2%	6.5
*Two Roads 13 Months of Sun Hazy Coffee IPA 16oz, CT 7%	12
Victory HopDevil IPA, PA 6.7% abv	5.75
Yards General Washington Tavern Porter, PA 7%	6.25

HARD SELTZER

*Mamitas Paloma Tequila + Soda, 5%	7
*Truly Strawberry Lemonade Seltzer & Lemonade, 5%	5
*White Claw Mango Sparkling Hard Seltzer, 5%	6