

SERVING

Dinner

Tuesday - Friday
4:00 - 10:00 PM

Drink Service only on Mondays



MAKE A

Reservation

215 - 772 - 1541
or delroy@rcop.com

DIETARY

Gluten Free	(GF)	Vegetarian	(VEG)
Pescatarian	(P)	Vegan	(V)

MENU

ADD A PROTEIN:

Chicken 6 oz.	Shrimp
Steak 5 oz.	Salmon 5 oz.

STARTERS & SMALL BITES

Shishito Peppers (VEG/P)

Shishito Peppers, Maldon Salt, Tondo

Farmer's Deviled Eggs (GF/P)

Organic Egg Yolk, Relish, Tabasco, Dijon, Tobiko

Chips w/Guacamole & Salsa (GF/P/V)

House-made Tortilla Chips served with Guacamole & Salsa

Cheesesteak Eggrolls

Peppadew Relish

Wings (5pc | 10pc)

Honey Chipotle, Sesame Teriyaki, Buffalo, or BBQ

Mussels (Half | Full) (P)

- Champagne, Fennel & Pork
- Tomato Basil, Confit Garlic, Red Pepper Flakes, Sea Beans

Brussels Sprouts (GF)

Crispy Brussels Sprouts tossed in Sweet & Sour Maple Syrup, Bacon, Cashews

Hummus (V)

Fire Roasted Red Pepper, Tahini, Garlic, Pepita, Naan Bread

Cauliflower & Mushroom Nuggets (V)

Oyster Mushroom, Cauliflower, Herb Aioli, Chickpea Flour

Tuna Tartare (GF/P)

Avocado, Cucumber, Edamame, Cilantro, Lime, Fried Wonton

Buffalo Chicken Tenders

Served with Mac & Cheese

Crispy Calamari (P)

Basil, Citrus Aioli, Marinara Sauce

SALADS

House Salad (VEG/GF)

Spring Mix, Cucumber, Cherry Tomatoes, Avocado, Olives, Red Onion, Hearts of Palm

Caesar Salad (P)

Option of: Kale or Romaine Parmigiano Crisp, White Anchovy, Egg, Focaccia Croutons

Burrata (GF/V)

Fennel, Arugula, Tricolor Beet Salad, Blood Orange Segments, Citrus Vinaigrette

Steak Cobb Salad (GF)

5 oz. Steak, Tomato, Avocado, Bacon, Egg, Blue Cheese, Blue Cheese Dressing

BOWLS

Nopales Taco Bowl (V/GF)

Wild Rice, Grilled Cactus, Mushroom Blend, Sliced Avocado, Cilantro, Pico de Gallo, Sour Cream

Tuna Poke Bowl (P)

Wild Rice, Edamame, Purple Cabbage, Carrots, Cucumber, Roasted Bell Peppers, Watermelon-Radish, Avocado, Sweet Soy Sauce, Kewpie Mayo

Carne Asada Taco Bowl (GF)

Wild Rice, Grilled Steak, Chimichurri, Avocado Creme, Roasted Peppers

PIZZA

Margherita (VEG)

Personal Pizza with Burrata, Tomato, Pesto

Supreme

Personal Pizza with Sausage, Pepperoni, Onions, Peppers

SANDWICHES

Grilled Cheese (VEG)

Served with Tomato Soup. Add Bacon (\$+), Tomato (\$+), Avocado (\$+)

Pickle-Brined Chicken Sandwich

Grilled Chicken Breast, Lettuce, Tomato, Onion, Pepper Jack Cheese, Pickles, Bacon, Hipster Mayo

RC Fried Chicken Sandwich 2.0

6 oz. Fried Chicken, Honey Hot Sauce, Pickles

BYO Burger

Lettuce, Tomato, Onion. Add Cheese (Swiss, American, Pepper jack), Caramelized Onions, Mushrooms, Bacon (\$+), Avocado (\$+)

1889 Burger

Sautéed Mushrooms, Caramelized Onions, Black Garlic Aioli, Raclette Cheese

ENTRÉES

Pasta Primavera (VEG)

Cherry Tomatoes, Asparagus Tips, Summer Squash, Pesto

Fried Chicken

Buttermilk Fried Chicken, Coleslaw, Mac & Cheese

Salmon (GF/P)

8 oz. Seared Atlantic Salmon, Wild Rice, Green Bean Almondine, Beurre Blanc

Steak Frites (GF)

12 oz. NY Strip Steak, Fries, Truffle Aioli

SERVING

Dinner

Tuesday - Friday
4:00 - 10:00 PM

Drink Service only on Mondays



MAKE A

Reservation

215 - 772 - 1541
or delroy@rcop.com

WINE

By the Glass

SPARKLING

Prosecco Rose Extra Dry Brut

Billa, Italy

Prosecco Extra Dry Brut

Brilla, Italy

WHITE

Pinot Grigio, Spinelli

Atessa, Italy 2020

Sauvignon Blanc, Arona

Marlborough, NZ 2021

Château Les Reuilles

Sauvignon Blanc, Bordeaux, France 2021

Riesling, Dr. Loosen "Gray Slate"

Mosel River, Germany 2019

Chardonnay, Chateau de la Greffière

Macon la Roche, Burgundy, France 2019

Chardonnay, Paul Hobbs

Sonoma Coast, CA 2019

Vermentino, Aia Vecchia

Tuscany, Italy, 2021

Sancerre, La Garenne

Domaine Girard, Contrôlée, France 2021

Domaine de Bila-Haut

Côtes-du-Roussillon, France, 2021

ROSÉ

Gerard Bertrand Cote Des Roses

Languedoc, France

RED

Chianti Classico, Tenuta di Lilliano

Tuscany, Italy 2021-375oz

Pinot Noir, Chad

Willamette Valley, Oregon 2020

Pinot Noir, Banshee

Sonoma County, CA, 2019

Cabernet Sauvignon, Robert Hall

CA 2020

Bordeaux, Chateau Haut Logat

Haut-Medoc 2016

Bordeaux, Chateau Gachont

Montagne St. Emilion, France 2018

Côtes-du-Rhône

Ferraton Pere & Fils, France, 2021

Montepulciano, Allumea Rosso

Terre di Chianti, Italy, 2020

Super Tuscan, Cab Blend,

Non Confunditor, Tuscany, Italy

Rioja, Seis de Luberri

Tempranillo Rioja, Spain, 2022

Malbec, Kaiken Estate

Mendoza, Argentina 2020

Specialty Cocktails

INDIGO FLOWER

Choice of Gin: *Empress Indigo, Malfy Grapefruit, Malfy Blood Orange, Fig Syrup, Peach Syrup, Tonic Water*

THE CLEANSE

Hendrick's Gin, Simple Syrup, Lemon Juice, Muddled Cucumber & Mint, Lemonade

TWISTED PUNCH

Tito's Vodka, Malibu, Triple Sec, Amaretto, Simple Syrup, Passion Fruit or Orange Juice, Cranberry Juice

COMPASSION

Blanco Tequila, Blue Curacao, Coconut Syrup, Lime Juice

1889 MULE

Horse Soldier Bourbon, Honey Syrup, Lemon Juice, Ginger Beer

SMOKED TWIST

Campari, Horse Soldier Bourbon, Lemon Juice, Sage Simple Syrup, Honey, Blanco Vermouth, Cherry Liqueur, Bitters

THE RACQUET

Don Fulano Blanco Tequila, Triple Sec, Lime Juice, Pomegranate Juice, Lemonade
Add Muddled Jalapeno for Spice!

JALAPEÑO STRAWBERRIES

Tequila, Lime Juice, Jalapeño, Strawberries, Simple Syrup, Passion Fruit Syrup, Flamed Rum Cube

BLUEBERRY LEMON DROP

Tito's Vodka, Simple Syrup, Blueberries, Lemon Juice, Limoncello, Triple Sec

WHITE ROSE

Ransom Dry Gin, Cointreau, Lemon Juice, Simple Syrup, Egg White, Bitters

THE RUSH

Aged Rum, Aperol, Pineapple Juice, Simple Syrup, Lime Juice