



KEATING'S  
ROPE &  
**ANCHOR**

BAR + KITCHEN

## REFRESHING COCKTAILS

CLASSIC RED SAILOR SANGRIA	9	23
Gran Gala orange liqueur, blackberry brandy, Malbec, seasonal fruit	glass	carafe
SPRUCE STREET WHITE SANGRIA	9	23
triple sec, sauvignon blanc, lemongrass essence, mint, orange, lemon	glass	carafe
CARAMEL APPLE SANGRIA	9	23
caramel vodka, pinot grigio, apple cider	glass	carafe
PEPPERED BACON BLOODY MARY	10	
Absolut peppar, tomato juice, hot sauce, Worcestershire, horseradish, smoked bacon		
JUPITER GERMAIN MIMOSA	11	
St. Germain elderflower, champagne, orange		

## WHITE WINES BY THE GLASS

Zonin, <b>Prosecco Split</b> , Italy	12
Zonin, <b>Rose Prosecco Split</b> , Italy	13
Beringer, <b>White Zinfandel</b> , California	8
Wente, <b>Riesling</b> , California	11
Canyon Rd., <b>Sauvignon Blanc</b> , California	8
Caynon Rd., <b>Pinot Grigio</b> , California	8
Canyon Rd., <b>Chardonnay</b> , California	8
Robert Mondavi, <b>Chardonnay</b> , California	11

\*full wine list available upon request

## RED WINES BY THE GLASS

Pascual Toso, <b>Malbec</b> , Argentina	11
Canyon Rd., <b>Pinot Noir</b> , California	8
Elouan, <b>Pinot Noir</b> , Oregon	12
Canyon Rd., <b>Merlot</b> , California	8
J. Lohr Estate Los Osos, <b>Merlot</b> , California	11
Canyon Rd., <b>Cabernet</b> , California	8
Mezzacorona, <b>Cabernet</b> , Italy	13

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## STARTERS

FIRECRACKER SHRIMP	13
grilled jumbo shrimp, horseradish aioli	
URBAN FRIED CALAMARI	12
sweet and spicy cherry peppers, arrabbiatta, sriracha aioli	
GOAT CHEESE FRITTERS	10
elderflower honey, blackened pepper, chipotle cumin aioli	
AVOCADO BRUSCHETTA	10
Hass avocado, lemon zest, feta cheese, toy box tomato, sour dough baguette	
ROASTED GARLIC HUMMUS	9
chickpea, extra virgin olive oil, baby carrot, endive, grilled flatbread	
CHEESESTEAK LANDING EMPANADAS	12
shaved steak, caramelized onion, provolone, Yard's cheddar ale	
BUFFALO CAULIFLOWER BITES	8
chile pepper hot sauce, crumbed gorgonzola, snipped chives	
OLD BAY CRAB CAKE	14
Maryland crab cake, old bay seasoning, dijon mustard aioli, lemon watercress leaf	
ARTISAN CHEESE BOARD	14
Humbolt fog goat cheese, Thomasville Tomme, Talbot reserve, date almond cake, honey, wholegrain mustard	

## FLATBREADS

MARGARITA FLATBREAD	10
fresh mozzarella, tomato ragu, Roma tomato, ribbons of basil	
HARVEST FLATBREAD	12
butternut squash, roasted portobello, artichoke heart, smoked mozzarella	
GORGONZOLA AND PEPPERED STEAK	13
grilled skirt steak, arugula, red onion, charred tomato, gorgonzola spread, shaved parmesan, balsamic reduction	

## SOUP & CHOWDER

OLD FASHIONED CHICKEN NOODLE	7
egg noodle, pulled chicken, mirepoix	
FISHERMAN'S CLAM CHOWDER	8
smoked pancetta, Idaho potato, leeks, black peppercorn, old bay seasoning	
TOMATO BASIL BISQUE	8
peeled roma tomatoes, basil, oregano	

## SALADS

FARMER'S MARKET	14
watercress leaf, Granny smith apple, glazed pecan, sliced radish, poppy seed lemon oil, goat cheese fritter	
SUNSET SALAD	14
baby arugula, roasted butternut squash, farro pomegranate, spicy pepita, maple vinaigrette	
CAESAR	13
romaine, heirloom tomato, parmesan, anchovy garlic, crostini	
add chicken	5
add shrimp	6
add salmon	9
SARAH'S SALAD	15
red quinoa, mixed green, tomato, avocado, cucumber, cumin balsamic	
add crab cake	9
FORK AND KNIFE BURGER *	14
hand seasoned Angus patty, Jersey tomato, cheddar ale, mixed greens, citrus vinaigrette	

## HANDHELDS

ULTIMATE GRILLED CHEESE	9
heirloom tomato, smoked mozzarella, Guyère, brioche add bacon	3
KEATING'S SIGNATURE CHEESEBURGER *	14
crispy fried onion, lettuce, tomato, Yard's cheddar ale, brioche	
CHEF'S SPECIALTY SLIDERS OF THE DAY *	15
BANG BANG SHRIMP TACOS	15
watercress, citrus napa slaw, salsa verde, chipotle aioli, soft shell tortillas	
GRILLED SALMON BLT	16
heirloom tomatoes, applewood bacon, bibb lettuce, pesto herb mayo, rustic roll	
CLASSIC PHILADELPHIA CHEESESTEAK	14
shaved steak, caramelized onion, Yard's cheddar ale	
ROPE & ANCHOR CHICKEN SANDWICH	15
baby green, heirloom tomato, applewood smoked bacon, smoked mozzarella, dijon mayo	

\*all handhelds served with skin-on french fries

## ENTREES

LANCASTER HERB CRUSTED CHICKEN	22
pan seared, seasonal vegetables, roasted garlic, herb jus	
HAND BATTERED FISH AND CHIPS	18
artisan crafted beer batter, Atlantic cod, skin-on potatoes, malt vinegar and lemon tarter	
LAYERED VEGETABLE LASAGNA	19
eggplant, zucchini, yellow squash, mozzarella, ricotta parmesan, hearty tomato ragu	
OAK PLANK SALMON	27
smoked Verlasso filet, stone ground mustard, wild rice, balsamic glaze, broccoli	

Merchants of culinary cuisine and craftsmanship

