

SALADS

CAESAR OR HOUSE SALAD LARGE ~9

VALLAURIS BEET SALAD ~11

Beets, Goat Chz, Pistachios, Onion Straws

301 PARK AVENUE SALAD ~11

Apples, Apricots, Candied Walnuts, Blue Chz, Champagne Vin.

GEORGIA PEACH SALAD ~11

Peaches, Toasted Almonds, Red Onion, Brie Ch.

STEAK SALAD ~14

Sliced Bistro St., Onions, Toms, Cucs, Red Peppers, Blue Chz

TWIGS COBB SALAD ~12

Chicken, or Turkey, Bacon, Blue Chz, Eggs, Toms, Cucs.

CALAMARI SALAD ~16

Greens, Red Peppers, Feta Chz. Toms, Cucs, Kalamatas

Grilled or Crispy Chicken ~4 | Steak ~6 | CrabCake ~7 | Shrimp ~7 | Salmon ~10 | Anchovies ~2

Sides: Cottage Chz, House-made Cole-Slaw or Potato Salad, French Fries

Sub for an Additional: Mac & Cheese ~2 | Sweet Fries 2 | Onion Rings ~2

Onion Soup/Bisque ~2 | Side House or Caesar ~1 | Tater-Tots ~1 | Loaded Anything ~2.50

BLACK BEAN BURGER (WRAP OR BUN) ~13

Burger, Vegan Cheddar Chz, Onion, Lettuce & Tomatoes, Pickles, w/ Med. Salsa on Side w/ Side- ***Wrap Ve***

HOT HOUSE BURGER ~13

Half Pound Steak Burger, Gouda Chz, Jalapeños, Bacon, Carm Onion, Sriracha Mayo w/ Side

ALL AMERICAN BURGER ~12

Half Pound Steak Burger. American Chz, Let. & Toms w/ Side

WISCONSIN BURGER ~13

Half Pound Steak Burger. Hickory Smoked Bacon, Aged Wisconsin Chz, Lettuce & Tomato w/ Side

SWEET BABY JAM BURGER ~13

Half Pound Steak Burger, Jalapeños, Cheddar Chz, Sweet Melba Sauce, & Carm Onions w/ Side

TURKEY BRIE CRANBERRY WRAP ~12

Sliced Turkey, Creamy Brie, Cran Sauce & Lettuce w/ Side

BUDDHA BOWL W/FRESH VEG ~10

Served w/ Fettuccine Pasta & Thai Sauce (***Peanut***) ***Ve***

"TWIGSTED" TUNA MELT ~13

House Tuna Salad, Jalapeños, Swiss/American Chz. w/ Side

CRABCAKE SANDWICH ~14

House-made Maryland Style Crabcake, Tomato, & Lettuce, Red Pepper Mayo, on a Toasted Roll w/ Side

CRISPY CHICKEN SANDWICH ~12

Panko Crispy Chicken, Pickles, Mayo, & Cheddar, w/ Side

BUFFALO BOMBER ~13

Mild or Hot Sauce Crispy Chic, Mozz, Blue Chz. w/ Side

CRAN-O' TURKEY SANDWICH ~12

Turkey, Cheddar Chz, Cranberry O' Sauce on Grilled, w/ Side

COD OR PULLED PORK TACOS ~13

Sweet Red Pepper Aioli, Cilantro, Greens, Pickled Red Onions, Jalapeño Corn Salsa, Soft Tortillas, w/ Side

VEGETABLE PANINI ~12

Roasted Red Peppers, Mushrooms, Swiss, Mozz, Carm Onion, Red Pepper Aioli, Pressed Brioche, w/ Side

CHICKEN & CHEDDAR QUESADILLA ~12

Grilled Chicken, Carm Onions, Cheddar, Sweet Red Peppers, Salsa, Red Pepper Mayo, Sour Cream, w/ Side

PRIME RIB PHILLY CHEESE STEAK ~13

Thin Choice Prime Rib, Carm. Onions, Sweet Red Peppers & Sauteed Mushrooms. Mozz, American Chz on Brioche, w/ Side

CARNITA PULLED PORK ~13

Seasoned Shredded Pork, Carm. Onions, Cheddar/American Chz. w/ Sweet Baby Rays BBQ w/ Side

GRILLED REUBEN SANDWICH ~13

Best Reuben Around! Thinly Sliced Corn Beef, Sauerkraut, Swiss Chz, & Russian Dressing, on Grilled Rye, w/ Side

BAJA WRAP ~12

Crispy or Grilled Chicken, Tomatoes, American Chz, Bacon, Green Leaf Lettuce, Ranch & Spicy JB Sauce, w/ Side

BURGERS
**All Burgers Cooked to Medium/Medium Well

WRAPS | SANDWICHES | & SUCH



TWIGS *Cafe*

DINNERS

18% Gratuity Added to Parties Over Six

DINNERS ALL DAY

JUST- MAC & CHEESE ~15

Granny's Cheddar Cheese, Touch of Gruyere Chz, & Salad

PIERPOINT CRABCAKES ~23

House-made Maryland-Style Crabcakes Cocktail & Tartar Sauce, Vegetable, & Salad

BEER BATTERED FISH ~18

Corona Beer Battered Cod, Fries, Coleslaw & Salad

CHICKEN PARMIGIANA ~17

Hand Cut & Breaded Chicken, Mozzarella Cheese, over Fettuccini w/ House-made Red Sauce, & Salad

CARBONARA ~14

W/ CHICKEN ~18

W/ SHRIMP ~22

Awesome Pecorino Romano Cream Sauce, Garlic, Bacon, over Fettuccine, & Salad

DINNERS AFTER 3PM

WILD MUSHROOM MARSALA ~17

Over Fettuccine & Salad ***Ve*** or Add Protein

ROASTED TOMATO SHRIMP MAC CHEESE ~20

Shrimp, Roasted Toms, Old Bay Seasoning Cavatappi Mac/Chz & Sal

ABRUZZO AGRUMATO PASTA ~18

Fresh Vegetables, Roasted Tomato & Garlic, Capers, Herb Infused Oil Over Pasta and Ancient Grains, & Salad ***Ve*** or Add Protein

ROASTED BOURBON SALMON ~21

Bourbon Glazed Salmon, Garlic Mashed, Asparagus, & Salad

BOSTON HADDOCK ~21

Boston Style (Buttery Crumble Topping) or Butter Broiled or Almondine or Dill Butter Sauce, w/ Ancient Grains, & Salad

PIERPOINT CRABCAKES ~23

House-made Maryland-style Crabcake, cocktail & Tartar Sauce, vegetable & Salad

MAINE'S (CHOCK-A-BLOCK) SCAMPI ~25

Shrimp, Scallops, Chicken & Dusting of Crab Sautéed w/ Garlic Butter over Fettuccini, & Salad

SICILIAN SHRIMP SCAMPI ~23

Roasted Tomatoes, Kalamata Olives, Spinach w/ Splash of Marinara & Salad

THAI SALMON BOWL ~24 (*PEANUTS*)

THAI BOWL ~14

Ve

Vegs & Warm Spice Thai & Served w/ Choice Pasta or Ancient Grains

STEAK ALASKA ~27

Choice 8 oz Sirloin Fillet, Scallops, Crabmeat, Shrimp, Covered in Our Tasty Alfredo Sauce, Veg, & Salad

TWIGS BISTRO STEAK ~20

Tender Marinated Beef Medallions, Garlic Mashed, & Salad

COWBOY RIBEYE STEAK ~29

Choice 16 oz Bone-In Ribeye Steak, Garlic Mashed Potatoes, & Salad

Add Mushrooms
or
Caramelized
Onions

TWIGS *Cafe*

EAT EAT!

TWIGS *Cafe*

STARTERS AND DRINKS

FLATBREADS

MARGARITA FLATBREAD ~9

Mozz Cheese, Tomato, Basil & Garlic Infused Oil Balsamic

CHICK/BACON RANCH FLATBREAD ~11

Grilled Chick, Bacon, Ranch, Mozzarella Chz. & Garlic Infused Oil

FOUR ARTISAN ROLLS ~6

Baked Fresh, Choice of Butter or Infused Oil

ASIAN VEGETABLE ROLL ~9

Fresh Veg Rolled in Rice Paper, w/ Asian Sesame Sauce *Ve*

TRUFFLE & PARMESAN TOTS ~9

Served w/Twig's Sriracha Mayo Dip, YUM!

MAC & CHZ SMOKED GOUDA BITES ~9

w/ Sweet Red Pepper Aioli Sauce

CRAB & ARTICHOKE DIP ~13

House Crab & Artichoke Dip, w/ Garlic Toasted Flatbread

CALAMARI FRITTI ~13

Seasoned Tender Calamari w/ Banana Peppers over Marinara

EDAMAME VEG POTSTICKER ~10

Flash Fried, w/ Asian Bourbon Sauce

PHILLY CHZ STEAK EGG ROLLS ~10

Steak, Chz & Sriracha Aioli

BONELESS WINGS 1/2-LB ~9 | 1-LB ~13

Asian Sesame, Jim Beam Hot Sauce, Mild, or Sweet Baby Rays

BBQ Sauce, comes w/Blue Chz & Celery

LOADED TOTS OR FRIES ~10

Topped w/ Creamy Cheddar Chz, Bacon, Jalapeños

TWIG'S ONION RINGS ~10

Beer Battered w/ Red Pepper Mayo

CAPRESE ~10

Toms, Mozz, Basil Oil on Fresh Greens, w/ Balsamic Reduction

CHIC PEA HUMMUS W/ FLAT BREAD ~10

Ve

SOUPS

HOUSE-MADE CRAB BISQUE

Cup ~6 - Bowl ~7

BAKED ONION SOUP W/ BEEF

Cup ~5 - Bowl ~6

DESSERTS EAT FIRST OR TAKE HOME

DESSERT FEATURE – ASK US!

CHOCOLATE LOVIN' SPOONFUL CAKE

Rich Chocolate Cake topped w/ Chocolate Sauce

NEW YORK VANILLA CHEESE CAKE

Topped w/ Choice of Caramel, Chocolate, or Raspberry Sauce

TWIGS *Cafe*

DRAFT | BOTTLE

DRAFT

Yuengling Lager

Seasonal Selections from Local Brewer Nimble Hill

BOTTLE

White Rock Ginger Beer N/A

1911 Original Hard Cider

A Little Sumpin' Sumpin'

Magic Hat Brewing Co.

Flower Power

Stella Artois

Coors Light

Miller Lite

Bud Light

Michelob Ultra

Broken Heels IPA

Irish Draught Stout Guinness

Corona

SPECIALTY DRINKS

"TWIGSTED" TEA

Peach Schnapps, Peach Vodka, Razzmatazz

with Raspberry Sweet Tea

SALTED CARAMEL MARTINI

Rum-Chatta, Caramel Vodka, Salted Caramel Rim

RASPBERRY PEAR MARTINI

Absolut Pear, Cointreau, OJ, Sour Mix, Chambord

PINEAPPLE UPSIDE DOWN CAKE MARTINI

Vanilla Vodka, Pineapple Juice, Grenadine

POMEGRANATE MARTINI

Pom. Juice, Raspberry Vodka, Grand Marnier

CHERRY CELEBRATION MARTINI

Cherry Vodka, St. Germaine, Pom. Juice, Fresh Lemon

GIANT PEACH MARTINI

Peach Vodka, DeKuyper Peach Schnapps, OJ

ESPRESSO MARTINI

Shot of Espresso, Vanilla Vodka, Creme DeCacao, Baileys

PA MULE OR CRANBERRY MULE

HOUSE WINES

SOLD BY THE GLASS OR BOTTLE

White Zinfandel

Chardonnay

Sauvignon Blanc

Pinot Grigio

Cabernet Sauvignon

Merlot

Moscato - Premium Only

Riesling - Premium Only

Malbec - Premium Only

Pinot Noir - Premium Only

IRISH COFFEE

Jameson's, Bailey's Irish Cream

KILLER COFFEE

Bailey's Irish Cream, Kahlua, Vanilla Vodka

KAHLUA COFFEE

Mexican Coffee

LATTE | CAPPUCCINO | ESPRESSO | COFFEE | TEAS

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