

Starters

Basket of Fries** \$4.95
Add cheese, bacon, and chili, for an additional \$3.00.

Potato Skins** \$11.95
Two baked potatoes loaded with cheddar cheese, sour cream, bacon.

Mozzarella Sticks \$7.95
Hand breaded, deep fried, and served with house tomato sauce.

Wings** \$12.95
Ten jumbo wings flavored in your choice. Old bay, Buffalo, Honey old bay, BBQ. Served with carrots and celery and your choice of Ranch or Bleu cheese.

Crab Dip** \$12.95
Jumbo lump crab meat and a blend cheese. Served with handmade flat bread.

Chicken Tenders \$9.95
Five jumbo tenders flavored in your choice. Plain, Old bay, BBQ, Buffalo. Served with fries and your choice dipping sauce.

Shrimp Cocktail** \$9.95
Four jumbo shrimp served with cocktail sauce.

Prince Edward Island Mussels \$17.95
**Cooked in garlic and white wine, opt for the bleu cheese crumbles on top.

Crab Pretzels \$11.95
Challedon's delicious crab dip smothered on top of a jumbo soft pretzel.

Soups

Cup \$5.95 Bowl \$7.95

Challedon Homemade Chili**
Ground beef slow simmered with black bean, bell peppers, and onions in our own chili blend.

Cream of Crab**
Homemade with jumbo lump crab and topped with old bay seasoning.

Soup of the Week
Ask your server for details.

Salads

Market Salad**
Side \$3.95 Entrée \$8.95
Fresh mixed greens, diced tomatoes, cucumbers, carrots, red cabbage. Your choice of dressing.

Challedon Salad \$12.95
Fresh mixed greens, diced tomatoes, cheddar cheese, cucumbers, crispy tortilla strips, and grilled BBQ chicken. Served with honey mustard.

Caesar Salad
Side \$4.95 Entrée \$9.95
Hand chopped romaine, parmesan, house made croutons.

Mt. Airy Salad** \$11.95
Fresh mixed baby lettuce, chopped romaine, slice mushrooms, diced tomatoes, chopped walnuts, crumbled blue cheese, sliced red onions. Your choice of dressing.

Dressing Choices:
Ranch, Bleu Cheese, Honey Mustard, Balsamic Vinaigrette, Thousand Island, Seasonal Vinaigrette, Italian

Add a protein to any salad:
Chicken \$4.95, Steak \$5.95, Crab Cake \$9.95, Salmon \$6.95, Shrimp \$6.95

Sandwiches

All sandwiches are served with your choice of fries or chips.

Pulled Pork **\$10.95**

Slow braised roasted pork tossed in Chef Jon's house BBQ sauce. Served on potato roll.

Reuben **\$11.95**

Corned beef or Pastrami topped with swiss cheese, sauerkraut, 1000 Island dressing served on grilled seeded rye.

"GM Dave" Chicken Sandwedge **\$10.95**

Hand breaded boneless chicken breast seasoned to perfection. Served with dill pickles, and Chef Jon's special sauce on a toasted potato bun.

Cheesesteak Hoagie **\$9.95**

Thinly sliced prime rib, grilled onions, topped with provolone cheese.

Or make it a French Dip

Crab Cake BLT **\$17.95**

Jumbo lump crab cake, bacon, old bay aioli, lettuce, and tomato. Served on a potato roll.



Challedon Club **\$12.95**

Smoked turkey, pit ham, bacon, lettuce, tomato, stacked on grilled country white bread.

Turkey Bacon Melt **\$9.95**

Freshly sliced turkey breast, apple smoked bacon, American cheese, ranch, lettuce and tomato served on grilled seeded rye bread or in a wrap.

Chicken Salad Wrap **\$9.95**

Homemade chicken salad, lettuce, tomato, wrapped in a flour tortilla.

Chicken Cordon Bleu **\$11.95**

Hand breaded boneless chicken breast topped with swiss cheese and ham.

Chicken Parmesan **\$12.95**

Hand breaded chicken breast topped with house tomato sauce and cheese, served on a hoagie roll.

Classic Burger **\$9.95**

Hand patted fresh ground beef served on a potato roll. Topped with lettuce, tomato, and your choice of cheese.

Additional toppings available.

Served with your choice of fries or chips.

Chef David's handmade Pizza **\$12.00**

Fresh dough handmade daily, with house tomato sauce and our own cheese blend. Delicious.

Add toppings for \$1 each: pepperoni, sausage, onions, bell peppers, pineapple, black olives, mushrooms, and extra cheese.

Sodas

Coke, Diet Coke, Sprite, Ginger ale, Orange Fanta, Mr. Pibb, Lemonade, Unsweet Tea

**** We have gluten free options available. Ask your server for details.**

Entrees

All entrees come with house salad and your choice of a starch and a vegetable. Upcharge for Caesar salad \$2.00

Chicken

Grilled Chicken Breast \$16.95**

Two marinated grilled chicken breasts seasoned with Chef Jon's house blend.

Chicken Marsala \$18.95

Grilled boneless, skinless chicken breasts gently bask in a rich, sauce of Marsala wine, shallots, ham pieces and sliced mushrooms. Served over a bed of pasta or mashed potatoes.

Chicken Piccata \$18.95

Grilled boneless, chicken breast sauteed in a creamy lemon sauce, prepared with white wine, fresh mushrooms, and capers, Served over a bed of pasta or mashed potatoes.

Chicken Parmesan \$15.95

Hand breaded chicken breast topped with house tomato sauce and our own blend of cheeses, served over your choice of pasta.

Pork

Bone-In Pork Chop \$20.95**

8 oz center cut grilled to perfection.

Vegetarian Stir Fry \$9.95**

Carrot, mushroom, broccoli, onion, peppers, and teriyaki sauce served over white rice.

Vegetarian Pasta Primavera \$12.95

It's a favorite dish during the spring and summer months because it is made with lots of vegetables, a wine sauce, Parmesan cheese, and fresh herbs. It is light, refreshing, colorful, and so delicious. Choice of pasta.

Ask about our gluten free pasta.

**Add protein: Chicken \$4.95, Steak \$5.95, Crab Cake \$9.95,
Salmon \$6.95, Shrimp \$6.95**

Seafood

Chicken Crab Imperial \$19.95**

Two grilled chicken breasts topped with crab meat.

Grilled Salmon \$19.95**

Fresh cut and grilled marked with garlic butter.

Spicy Salmon Bowl \$18.95**

Grilled salmon, cucumber, carrots, pickled red onions, avocado, over a bed of rice, and topped with a spicy aioli.

Seared Tuna \$17.95**

8oz. Pan Seared, seasoned with white and black sesame seeds, served with soy sauce and wasabi on the side.

Chef Jon's Famous Crab Cake MP

Jumbo Lump crab meat, broiled, blended, and seasoned, Maryland style

Single Double





Beef

Beef Tips **

\$15.95

Grilled beef tips served over rice, topped with grilled peppers and onions.

Bacon Wrapped Filet ** \$25.95

6 oz. filet seasoned and topped with demi-glace.

Rib Eye ** \$21.95

10 oz. cut with the marbling throughout this steak makes it very juicy and flavorful to the taste buds.

Sirloin Steak ** \$18.95

8 oz. the most popular because it is hearty, flavorful and a great value.

Sides:

Starch

Baked Potato, Mashed Potato, Gouda Mac & Cheese, Rice, French Fries, Chips

Veggies

Trio of Zucchini, Squash and Carrots, Broccoli, Seasonal

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****Ask your server about our delicious desserts.****

Drink Menu

Canned Beer

Domestic
Bud
Bud Light, Lime, Orange
Miller Lite
Mich Ultra
Natural Light
Coors Light
Yuengling

Drafts on Tap

Miller Lite
Mich Ultra
Snakedog IPA
Kona Big Wave
Yuengling
Seasonal Rotations

Premium

Blue Moon
Kona Big Wave
Stella Artois

IPA

Flying Dog Snakedog IPA
Flying Dog Thunderpeel IPA

Specialty Cocktails

The Birdie
Crushes - Orange, Grapefruit, and Lemon
Mules - Chilledon, and Cranberry
Smokey Old Fashion
Margarita
Transfusion
Lavender Tom Collins

Specialty Cans

Bud Light Seltzer
Bud Light Lemonade

Truly
Mich Ultra Seltzer