



## Appetizers

- FRIED BURRATA RAVIOLI** 12  
Balsamic Pearls, Pomodoro, Shaved Parmesan, and Micro Basil
- SHRIMP FRA DIAVOLO** 16  
Jumbo Black Tiger Shrimp sautéed with fresh Garlic, Shallots, Crushed Red Pepper and finished with Pomodoro and Fresh Herbs GF\*
- BRUSCHETTA** 9  
Oven roasted Tomatoes, Fresh Mozzarella, and grilled Artichokes Served on a toasted fresh baguette, and drizzled with an herb Pistou
- FRIED CALAMARI** 14  
Flash fried and served with a Calabrese Pepper Aioli and Lemon
- FRESH MOZZARELLA BOARD** 12  
Roasted Red Peppers, Oven Roasted Tomatoes, XVO, and Crusty Bread GF\*
- LITTLENECK CLAMS** 14  
Sautéed with White Wine, Garlic, and Shallots GF\*
- CLAMS CASINO** 14  
Onions, Peppers, Bacon, and fresh Herbs
- "THE POUNDER"** 18  
Our one pound house made Meatball, served with Pomodoro, Shaved Parmesan and Fresh Bread GF\*

## Soups

- SOUP DU JOUR** 6/8
- FRENCH ONION SOUP** 10  
Slow cooked Onions topped with home made Crostini and Gruyere
- ITALIAN WEDDING** 6/8

## Salads

- MIXED GREENS** 8  
Fresh Petite and Artisan Greens, Radish, Tri Colored Heirloom Tomatoes, Cucumber and Carrot GF\*
- BABY ROMAINE CAESAR** 12  
Crisp Baby Romaine, Fire roasted red peppers, shaved Parmigiano, creamy Caesar Dressing and herbed croutons
- WILTED KALE SALAD** 10  
Crisp Apples, Walnuts, Goat Cheese, and a warm Pancetta Dressing
- CHOPPED ITALIAN SALAD** 14  
Ham, salami, capicola, heirloom tomatoes, onions, provolone cheese, and chopped iceberg lettuce and finished with a red wine vinaigrette and banana peppers GF\*
- WOODSTONE WEDGE** 10  
Crisp Iceberg Lettuce, chopped bacon, hard boiled egg, heirloom tomatoes, crumbled bleu cheese, drizzled with our homemade farmhouse ranch dressing GF\*

### ADD TO ANY SALAD

CHICKEN	7.00	SALMON	11.00
STEAK	12.00	4 SHRIMP	12.00

## Pasta Dishes

\*Gluten Free Pasta available

- SAUSAGE & BROCCOLI RABE** 18  
Sweet Italian Sausage with Broccoli Rabe, Fresh Garlic, Crushed Red Pepper, XVO, and tossed with Penne Pasta
- GARLIC SHRIMP RAVIOLI** 21  
House made Raviolis, sautéed in a light Alfredo Sauce and finished with a Garlic Bread Crumble
- GNOCCHI POMODORO** 19  
Fresh Gnocchi tossed in our House Pomodoro and finished with Shaved Parmesan
- LASAGNA DE CIRO** 22  
Tender fresh pasta, cherry tomatoes, ricotta, mozzarella, fresh garlic and basil
- SPAGHETTI POMODORO** 21  
Served with either Sweet Italian Sausage or our House Made Meatball. Finished with Basil and Shaved Parmesan
- SICILIAN STUFFED EGGPLANT** 18  
Fried eggplant, oven roasted tomatoes, broccoli rabe, raisins, and fresh mozzarella. Drizzled with a balsamic glaze
- PORCINI MUSHROOM RISSOTO** 23  
Garlic, fresh herbs, and finished with Parmesean Reggiano and Porcini Oil

ALL CREDIT CARD TRANSACTIONS ARE ASSESSED A 3% MERCHANT FEE  
PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES  
A 20% GRATUITY WILL BE ADDED TO TABLES OF 8 OR MORE.

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

3777 DOGWOOD ROAD, DANIELSVILLE, PA 18038  
OPEN TUESDAY - SUNDAY 11AM - 9PM



610-760-2777

# CRO'S

## Seafood Entrees

GARLIC CRUSTED COD 27

Fresh Cod Baked with a Garlic Bread Crumb and served with a Puttanesca Sauce and Potatoes

ROYAL TIDE SALMON 29

Sautéed in a Lemon White Wine and Garlic Sauce and served with Fingerling Potatoes and Roasted Asparagus GF\*

SPAGHETTI ALA VONGOLE 24

Fresh Littleneck Clams sautéed with Garlic, Shallots, and Crushed Red Pepper and Tossed with Spaghetti and finished with Whole Butter and Fresh Herbs

SHRIMP SCAMPI 26

Sauteed colossal shrimp, slow roasted tomatoes and escarole tossed with linguine and finished with white wine, whole butter, and garlic

## Chophouse

STEAK FRITES 32

Grilled 14oz. Ribeye Steak, Truffled Potato Wedges, and a House Made Steak Sauce

BRAISED SHORT RIB RISOTTO 29

Fire Roasted Tomato Braised Short Rib, Nestled in a Bed of Creamy Porcini Mushroom Risotto and finished with a Drizzle of Balsamic Glaze, Shaved Parmesan, and Basil

DOUBLE CUT BONE IN PORK CHOP 33

Grilled and served with Porcini Mushroom Polenta, and finished with a Brandy Cream Sauce GF\*

8OZ. CENTER CUT FILET 49

Grilled to perfection and served with Fingerling Potatoes, Grilled Mushrooms, and Cippolini Onions Finished with an Au Poivre Sauce

## Sides

ASPARAGUS 8

FINGERLING POTATOES 6

ARTICHOKE & TOMATO 6

MUSHROOM & ONION 6

BROCCOLI RABE 7

## Sautéed Entrees

CHICKEN CUTLET 25

Sautéed with your choice of sauce Marsala, Piccata, or Parmesan. All served with Garlic Pasta

VEAL MEDALLIONS 28

Tender veal sautéed with your choice of sauce - Marsala, Piccata, or Parmesan. All served with Garlic Pasta

CHICKEN GILLETTE 28

Sautéed free range chicken breast, heirloom tomatoes, and lump crabmeat finished with a white wine mustard herb cream sauce and fingerling potatoes

## Kid's Menu

CLASSIC FLATBREAD PIZZA 12

Topped with Fresh Mozzarella, Pomodoro Sauce, Micro Basil and Drizzled with Extra Virgin Olive Oil Add Chicken 7 Add Pepperoni 2 Add Sausage 2

CHICKEN PARMESAN 16

Served with your choice of Penne or Spaghetti

SPAGHETTI POMODORO 11

Served with your choice of Sweet Italian Sausage or our House Made Meatballs

GRILLED CHICKEN 12

Served with your choice of Starch and Vegetable

WOODSTONE BURGER 11

A blend of Chuck, Brisket, and Short Rib topped with shredded lettuce, tomato, onion, and pickles, with your choice of cheese

CHICKEN FINGERS 8

Served with Hand Cut Fries and your choice of Dipping Sauce

SCAN WITH CAMERA TO FOLLOW US ON SOCIAL MEDIA!





# PUB MENU

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## Appetizers

BLUE MOUNTAIN ZINGERS 9/13

Boneless chicken tenders tossed in a blend of herbs and spices and fried to perfection Served with your choice of Bleu Cheese or our famous zinger sauce

Single Order 9 Double Order 13

WOODSTONE JUMBO WINGS 12/22

Sweet and sweaty, Mild, Nashville Hot, Mango Habanero, Garlic Parmesan, and Spicy Apple Cider BBQ

Half Dozen 12 Dozen 22

SAUTEED PIEROGIES 10

Locally made potato, bacon, and cheese and sauteed with cippolini onions and fresh herbs

CLASSIC FLATBREAD PIZZA 12

Topped with fresh mozzarella, Pomodoro sauce, micro basil and drizzled with extra virgin olive oil  
Add Pepperoni 2 Add Sausage 2  
Add Chicken 7

## Salads

MIXED GREENS 8

Fresh Petite and Artisan Greens, Radish, Tri Colored Heirloom Tomatoes, Cucumber and Carrot

BABY ROMAINE CAESAR 12

Crisp Baby Romaine, Fire roasted red peppers, shaved Parmigiano, creamy Caesar Dressing and herbed croutons

WOODSTONE WEDGE 10

Crisp Iceberg Lettuce, chopped bacon, hard boiled egg, heirloom tomatoes, crumbled bleu cheese, drizzled with our homemade farmhouse ranch dressing

### ADD TO ANY SALAD

CHICKEN 7.00 SALMON 11.00

STEAK 12.00 4 SHRIMP 12.00

## Sandwiches

\*ALL Sandwiches come with your choice of Fries, Chips, or Onion Rings\*

TWO SLICE CLUB 14

Ham or Turkey piled high and topped with lettuce, tomato, bacon and mayonnaise with your choice of bread or wrap 14  
Add Cheese 2

WOODSTONE BURGER 16

A blend of Chuck, Brisket, and Short Rib topped with shredded lettuce, tomato, onion, and pickles, with your choice of cheese  
Add Bacon 3

STEAK SANDWICH 16

Grilled filet mignon, onions, peppers, and cherry peppers and finished with Havarti cheese and a black pepper garlic aioli

TUSCAN CHICKEN SANDWICH 14

Arugula, garlic basil aioli, oven roasted tomatoes, fresh mozzarella served on a toasted ciabatta roll

CRAB CAKE SANDWICH 21

Shredded lettuce, lemon pepper aioli, and served on a Rockland Bakery Brioche Bun

CHICKEN PARMESAN SANDWICH 15

Lightly breaded and flash fried tender chicken topped with a Pomodoro and shredded mozzarella and served on a Rockland Bakery Ciabatta Roll

MEATBALL PARMESAN 13

Our house made meatballs topped with a Pomodoro and shredded mozzarella and served on a Rockland Bakery Ciabatta Roll

SAUSAGE SANDWICH 12

Sweet Italian Sausage, Onions, Peppers, Pomodoro, and shaved parmesan cheese

## Soups

SOUP DU JOUR 6/8

FRENCH ONION SOUP 10

Slow cooked Onions topped with home made Crostini and Gruyere

ITALIAN WEDDING 6/8



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