



SMALL PLATES

ESCARGOT Served in Shell / Garlic Butter / Grilled Ciabatta	16
VEGETABLE ARANCINI VEG Arborio Rice / Zucchini / Peas / Onion Romesco Sauce / Parmesan	15
FRIED CALAMARI Oregano Aioli / Capers / Flat-Leaf Parsley / Lemon	17
TEMPURA FRIED SQUASH BLOSSOM VEG Orange Ricotta Filling / Tomato Sauce Strawberry Pesto	16
BEETROOT CARPACCIO GF VEG Roasted Gold and Red Beets / Tarragon Crème Fraîche / Orange Segment / Lemon Oil	15
PROSCIUTTO AND PEACH GF Shaved Prosciutto / Compressed Peaches Burrata / Balsamic Reduction	16
CHARCUTERIE BOARD Chef's Selection of Cured Meats and Artisan Cheeses / Crostini / Gherkins Local Honey / Whole Grain Mustard Seasonal Jam	28

SALADS AND SOUPS

ARUGULA SALAD VEG Arugula / Brûlée Pears / Golden Raisins Stilton / Raspberry Orange Vinaigrette	16
BLACK GARLIC CAESAR SALAD Romaine / Anchovies / House Croutons Shaved Parmesan / House Made Black Garlic Dressing	15
CAPRESE SALAD GF VEG Organic Heirloom Tomatoes / Fresh Mozzarella / Balsamic Reduction Strawberry Pesto	17
TABLESIDE CREAM OF POTATO SOUP VEG Roasted Corn / Charred Scallion	14
TABLESIDE CREAM OF HEIRLOOM TOMATO SOUP GF VEG Spiced Ricotta / Micro Basil	14

ENTRÉES

GRILLED LAMB RACK GF Lemon Oregano Marble Potatoes / Roasted Tri-Colored Carrots	45
HALF ROASTED MAPLE LEAF DUCK À L'ORANGE GF Orange Sauce / Orange Segment / Carrot Puree / Sautéed Spinach	42
BRAISED BEEF SHORT RIB GF Red Wine Demi-Glace / Roasted Pearl Onion / Whipped Potato / Roasted Tri-Colored Carrots	38
8 OZ PRIME FILET MIGNON GFF Potato Pavé / Charred Asparagus <i>Choice of Red Wine Demi-Glace / Béarnaise / Au Poivre Sauce</i>	57
14 OZ BONE-IN PORK CHOP Brandy Demi-Glace / Creamy Polenta / Sautéed Spinach Caramelized Apples	40
20 OZ BONE-IN RIBEYE GF Crispy New Potatoes / Charred Asparagus	55
8 OZ LUMP CRAB CAKE GF Lump Crab Meat / Red Bell Peppers / Scallions / Sweet Corn Puree / Asparagus and Apple Vinegar Slaw	42
PAN-SEARED CHILEAN SEA BASS GF Roasted Beets / Charred Scallion / Champagne Reduction Butter Pan Sauce	42
PAN-SEARED U-12 DIVER SCALLOPS GF Risotto / Roasted Baby Carrots / Carrot Puree Cardamom / Parmesan	45
HOUSE MADE RICOTTA GNUDI VEG Wild Mushrooms / Sage / Brown Butter Sauce	29
GRILLED CAULIFLOWER STEAK GF V Harissa Spice / Quinoa / Capers / Lemon Vinaigrette Zucchini / Romesco	29

SHAREABLE SIDES

LEMON OREGANO MARBLE POTATOES GF	10
WHIPPED POTATOES GF	10
ROASTED TRI-COLORED CARROTS GF	10
SAUTÉED SPINACH GF	10
CHARRED ASPARAGUS GF V	12
LEMON CAPER QUINOA GF V	12
CREAMY POLENTA GF	12
CARROT RISOTTO GF	12

LOCALLY SOURCED
THOUGHTFULLY CRAFTED

Executive Chef Brandon Otto crafts each menu with purpose—honoring our region's finest producers and bringing thoughtful creativity to every plate. We proudly source seasonal ingredients from trusted local partners like **Scholl Orchards** (Bethlehem, PA), **Valley Milkhouse** (Oley, PA), **Homestead Coffee Roasters** (Upper Black Eddy, PA), and **Inside Scoop Creamery** (Coopersburg, PA).

You'll also find local craft beer from **Lost Tavern Brewing** (Bethlehem, PA) and premium spirits from **Bluebird Distilling** (Phoenixville, PA), **High Point Kombucha** (Allentown, PA) and **The Green House Tea Room** (Bethlehem, PA) featured throughout our bar program.

Every bite reflects Chef Otto's dedication to quality, sustainability, and the rich culinary landscape of Pennsylvania.

GF | Gluten Free
GFF | Gluten Free-Friendly | +\$2 for substitute
VEG | Vegetarian
V | Vegan

Please notify us if you have any food allergies and/or medical conditions that may be of concern. Most dietary restrictions can be accommodated upon request.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

WINES

CHAMPAGNE | SPARKLING

Lucien Albrecht / Crémant d’Alsace / Brut / Alsace, France / NV	20	78
Rocchina / Prosecco / Brut / DOC – Veneto, Italy / NV	12	46
Biutiful Cava Rosé / Utiel Requena, Spain / NV	15	58
Laurent Perrier / Cuvee Rosé / Champagne, France / NV		170
Louis Roederer / Brut Rosé / Anderson Valley, CA / 2016		90
Moet & Chandon / Brut Imperial / Champagne, France / NV		120
Nicolas Feuillatte / Brut Rosé / Champagne, France / NV		105
Veuve Clicquot Yellow Label Brut / Champagne, France / NV		140

WHITE

Wairau River / Sauvignon Blanc / Marlborough, New Zealand / 2022	14	56
Acrobat / Pinot Gris / Willamette Valley, OR / 2022	12	48
Domaine Emile Beyer / Pinot Gris / Alsace, France / 2023	24	94
Chalk Hill / Chardonnay / Russian River Valley, CA / 2023	15	58
Browne Family / Chardonnay / Project Forest / WA / 2022	14	54
Louis Jadot / Chardonnay / "Steel" / Bourgogne, France / 2022	20	78
Dr. Konstantin Frank / Rkatsiteli / Finger Lakes, NY / 2021		45
Joh. Jos. Christoffel / Riesling Spatlese / Mosel Saar Ruwer, Germany / 2022		65
Albert Bichot / Chablis / Burgundy, France / 2022		85
Loveblock / "Tee" / Organic / Marlborough, New Zealand / 2022		55
Spottswode / Sauvignon Blanc / Napa Valley, CA / 2023		95
Licia / Albariño / Rias Baixas, Spain / 2023		48
Paul Hobbs / Crossbarn / Chardonnay / Sonoma, CA / 2021		55
Far Niente / Chardonnay / Napa Valley, CA / 2023		115
Nickel & Nickel / Chardonnay / Truchard Vineyards / Carneros, CA / 2022		115
DuMOL Wester Reach / Chardonnay / Russian River, CA / 2021		120
Chalone Vineyards / Chardonnay / Chalone Appellation, CA / 2020		65

ROSÉ

Studio by Miraval Rosé / Provence, France / 2023	12	46
Mirabeau Classic / Blend / Provence, France / 2021		45
Daou Family Vineyards / Grenache / Paso Robles, CA / 2022		50

RED

Erath / Pinot Noir / “Resplendent” / OR / 2022	15	58
Edna Valley / Pinot Noir / “Paragon” / CA / 2017	17	66
Roth / Cabernet Sauvignon / Alexander Valley, CA / 2022	22	86
Tribute / Cabernet Sauvignon / Paso Robles, CA / 2021	15	58
Waterbrook / Cabernet Sauvignon / Columbia Valley, WA / 2022	14	54
Conundrum / Red Blend / CA / 2022	12	46
Sasso Sole / Sangiovese / Montalcino, Italy / 2021	14	54
Bonterra / Organic Zinfandel / CA / 2022	12	46
Joseph Drouhin / Pinot Noir / Cotes de Beaune / Burgundy, France / 2021		95
Albert Bichot / Pinot Noir / ‘Fixin’ / Burgundy, France / 2021		120
Four Graces / Pinot Noir / Willamette Valley, OR / 2021		60
Flowers / Pinot Noir / Sonoma Coast, CA / 2022		115
DuMOL Wester Reach / Pinot Noir / Russian River Valley, CA / 2021		125
Robert Keenan / Merlot / Napa Valley, CA / 2021		95
Waterbrook / Merlot / Reserve / Columbia Valley, WA / 2021		60
Sasso di Sole / Brunello di Montalcino / Tuscany, Italy / 2019		125
Malvira S.S. Trinita / Nebbiolo / Piedmont, Italy / 2019		90
Pra Morandina / Amarone della Valpolicella / Veneto, Italy / 2016		120
Chappellet / Blend / Mountain Cuvee / Napa Valley, CA / 2021		75
Chappellet / Cabernet Sauvignon / Signature / Napa Valley, CA / 2022		190
Jordan / Cabernet Sauvignon / Alexander Valley, CA / 2018		135
Alexander Valley / Cabernet Sauvignon / Wetzel Reserve / CA / 2022		55
Stag’s Leap Wine Cellar / Cabernet Sauvignon / Lot 2 / Napa Valley, CA / 2021		145
Jayson Pahlmeyer / Red Blend / Napa Valley, CA / 2021		160
Markham / Cabernet Sauvignon / Napa Valley, CA / 2020		95
Caymus / Cabernet Sauvignon / Napa Valley, CA / 2022		150
Mollydooker / Shiraz / Blue Eyed Boy / South Australia / 2021		130
Penfolds / Shiraz / Bin 389 / South Australia / 2021		160
Ridge / Zinfandel / Paso Robles, CA / 2020		90

A SWIFT STORY

When the Noble family purchased the Wilbur Mansion in 2015, they hoped to create something special for Bethlehem, but never imagined the impact a colony of endangered Chimney Swifts would have on their journey. Local teacher, Jennie Gilrain, alerted them that thousands of these graceful migratory birds depended on the mansion's chimney as a critical sanctuary. John Noble didn't hesitate to halt demolition, sparking a remarkable wave of community support and environmental recognition.

From spring through fall, the swifts fill the evening sky above the mansion, swirling and diving in a stunning nightly dance. The Nobles warmly invite guests to experience this spectacle while visiting.

The Chimney Swift is now the official Bird of Bethlehem, forever symbolizing the transformative power of a single compassionate decision.

CRAFT COCKTAILS

ESPRESSO MARTINI Ketel One / Espresso / Brown Sugar Averna (<i>Sweet, Rich</i>)	18
MANHATTAN NOIR Rittenhouse Rye / Averna / Cabernet Sauvignon / Cherry Heering Angostura Bitters (<i>Bitter/Sweet, Minerally</i>)	17
OLIVE BRANCH Ketel One / Fig and Honey Simple Syrup / Brie-Stuffed Olives (<i>Sweet, Savory</i>)	18
LOST IN THYME Ketel One Botanical / Botanist Gin White Cranberry Juice / Lemon Thyme / Brut Sparkling (<i>Aromatic, Floral</i>)	16
SWIFT DRAGON Bluebird Honeycomb Gin / Long Island Strawberry Tea / Blackberry and Dragon Fruit Syrup / Lime Orange Bitters (<i>Fruity, Aromatic</i>)	18
HONEY BEES Revivalist Summertide Gin / Honey Simple Syrup / Chocolate Bitters Egg Whites (<i>Savory, Floral</i>)	16
NOBLE SEAS Planteray Rum / Coconut Syrup Vanilla Simple Syrup / Orange Juice Lime (<i>Rich, Sweet</i>)	16
BRAMBLE SPRITZ 1800 Reposado Tequila / Aloha Strawberry Coconut Tea / Blackberry and Hibiscus Syrup / Cointreau Lime Club Soda (<i>Light, Fruity</i>)	16
BEACHWOOD Vida Mezcal / Brown Sugar Vanilla Simple Syrup / Cointreau / Lime (<i>Smoky, Sweet</i>)	17
VELVET GLOVE Bluebird Rye Whiskey / Blackberry and Lemongrass Simple Syrup / Lemon (<i>Rich, Velvety</i>)	18
PEONY GROVE Lavendar Blueberry Kombucha / Ketel One Botanical / Forest Rainbow Tea Syrup (<i>Aromatic, Botanical</i>)	18
HIBISCUS FIZZ Hibiscus Tea / Lemon / Honey Simple Syrup / Club Soda (<i>Floral, Refreshing</i>) Non-Alcoholic	10
BLACKBERRY GINGER TEA Blackberry Sage Tea / Lime / Vanilla Simple Syrup / Ginger Beer (<i>Lively, Bright</i>) Non-Alcoholic	10

BEER

SEASONALLY ROTATING DRAFTS Ask Your Server	
DOMESTICS Miller Lite / Yuengling Lager	6
IMPORTS Stella Artois / Heineken / Modelo Especial / Guinness	8
CRAFT Dogfish Head 60 Minute IPA / Avery White Rascal	9
NON-ALCOHOLIC Heineken 0.0	7
GLUTEN-FREE Ghostfish Blonde Ale	8