



The John Wright team wants you to know we are committed to using organic, local, and naturally raised food products whenever possible, while still maintaining the quality you have come to expect.

We are very proud of our sustainable practices and many are listed at farmfresh.jwrpa.com

## Small Plates

**Baked Maryland Crab Dip** <sup>GA</sup> 12  
Crispy Pita Chips

**Spanish Paprika Shrimp** 9  
Chorizo Sausage, Toasted Baguette

**Spicy Tuna Tostadas** 10  
Crispy Fried Wonton, Wasabi Aioli

**Curry Shrimp Lettuce Wrap** <sup>G</sup> 10  
Cilantro Slaw, Local Radish

**Chesapeake Bay Catfish Nuggets** 8  
Cajun Aioli, Corn Relish

**Seared Scallops** <sup>G</sup> 12  
Romesco, Basil Oil

**Bruschetta** <sup>GA</sup> 6  
Roasted Red Pepper, Capers, Tomato, Basil, Local Raw Feta

8 **Lamb Meatballs**  
Moroccan Sauce, Local Raw Feta, Cilantro

9 <sup>GA</sup> **Warm Brie**  
Poached Pear Chutney, Spiced Pecan, Toasted Baguette

8 <sup>G</sup> **Beef Satay**  
Chimichurri Marinade

8 **Shrimp Toast**  
Crispy Fried, Sweet Plum Sauce

8 **Local Pork Spring Rolls**  
Sriracha Honey Sauce

8/11 <sup>GA</sup> **Sun-Dried Tomato Hummus**  
Warm Pita, Olive Relish, Local Raw Feta, Cucumber, Tomato

## Salads

Grilled Chicken 3 • Salmon 5 • Jumbo Shrimp 8 • Tuna 10 • Crab Cake 12 • Soft Shell Crab 12

**Caesar Salad** <sup>GA</sup> 6/10  
Romaine Hearts, Crispy Parmesan, Garlic Croutons

5/8 <sup>G</sup> **Mixed Greens Salad**  
Tomatoes, Cucumbers, Red Onions

**Grilled Fennel & Strawberry Salad** <sup>G</sup> 6/10  
Arugula, Local Raw Feta, Pistachios, Orange Vinaigrette

**Caprese Salad** <sup>G</sup> 6/11  
House-Made Mozzarella, Tomatoes, Mixed Greens, Basil, Balsamic Vinaigrette

6/10 <sup>GA</sup> **Roasted Beet & Warm Goat Cheese Salad**  
Mixed Greens, Red Onions, Balsamic Vinaigrette

**Nantucket Salad** <sup>G</sup> 6/10  
Mixed Greens, Dried Cranberries, Candied Walnuts, Local Raw Feta, Balsamic Vinaigrette, Sweet Potato Chips

6.50/11 <sup>G</sup> **Mediterranean Salad**  
Mixed Greens, Red Onions, Olive Relish, Tomatoes, Cucumbers, Local Raw Feta, Herb Vinaigrette

**All Of Our Dressings Are Made In House**  
Ranch, Bleu Cheese, 1000 Island, Honey Mustard, Caesar, Balsamic Vinaigrette, Herb Vinaigrette, Orange Vinaigrette

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# Entrées

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Served with Fresh Local Vegetables

**Sesame Crusted Tuna**<sup>Ⓞ</sup> 23  
Ginger Glaze, Wasabi Mashed Potatoes

**Jumbo Lump Crab Cake**<sup>Ⓞ</sup> 25.50  
Remoulade, Roasted Local Potatoes

**Hickory Smoked Hershey Ribeye**<sup>Ⓞ</sup> 29  
14 oz, Bacon-Bleu Cheese Butter,  
Mashed Sweet Potatoes

**Chicken Chesapeake**<sup>Ⓞ</sup> 23  
Crab Stuffed, Smoky Tomato Cream Sauce,  
Roasted Local Potatoes

**Hershey Farms Filet Mignon**<sup>Ⓞ</sup> 26  
Mushroom Brandy Sauce,  
Garlic Mashed Potatoes

**Jamaican Jerk Pork Chop**<sup>Ⓞ</sup> 20  
Cilantro-Mango Relish, Cilantro Crème Fraîche,  
Mashed Sweet Potatoes

24 <sup>Ⓞ</sup>**True North Salmon**  
Applewood Smoked, Fresh Fruit Salsa, Yellow Rice

19 <sup>Ⓞ</sup>**Char-Grilled Caribbean Shrimp**  
Pineapple Chutney, Yellow Rice

21 <sup>Ⓞ</sup>**Rainbow Trout**  
Roasted Tomato, Spanish Olive and Capers,  
Fennel, Roasted Local Potatoes

18 <sup>Ⓞ</sup>**Mexican Mole Chicken**  
Crispy Confit Chicken Legs, Queso Fresco,  
Lime Crema, Yellow Rice

20 <sup>Ⓞ</sup>**Smoked Pork Shank**  
House-Cured, Braised Greens,  
Garlic Mashed Potatoes

17 <sup>Ⓞ</sup>**Pasta Free Vegetable Lasagna**  
House-Made Mozzarella, Ricotta, Marinara

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## Sauté

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Grilled Chicken 3 • Vegetables 3 • House Sausage 4 • Jumbo Shrimp 8

**Shrimp Scampi**<sup>Ⓞ</sup> 18  
Tomatoes, Garlic, Olive Oil, Basil,  
White Wine, Fettuccine

**Seared Scallop Fettuccine**<sup>Ⓞ</sup> 24  
Local Mushrooms, White-Wine Pesto Sauce,  
Pine Nut Gremolata

**Penne a la Vodka**<sup>Ⓞ</sup> 16.50  
House Italian Sausage,  
Creamy Tomato Sauce

20 <sup>Ⓞ</sup>**Seafood Gumbo**  
Rock Shrimp, Scallops, Crawfish,  
Andouille Sausage, Okra, Rice

22 <sup>Ⓞ</sup>**Paella**  
House-Made Chorizo, Shrimp,  
Scallops, Peas, Bomba Rice

17 <sup>Ⓞ</sup>**Chicken Alfredo**  
Sweet Peas, Prosciutto,  
Garlic Cream Sauce, Penne

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## Grill

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Our ground beef comes from Hershey's Lancaster Beef located in Mt. Joy, PA.  
Served on a brioche roll with lettuce, tomato, onion, and french fries.

**Foundry Burger**<sup>Ⓞ</sup> 15  
Cheddar, Bacon, BBQ

19 <sup>Ⓞ</sup>**Chesapeake Burger**  
Lump Crab Cake, Cajun Remoulade

<p><b>Southwest Black Bean</b><sup>Ⓞ</sup> 14.50 House-Made Vegan Burger, Cheddar, Corn Relish</p>
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\*Gluten free bread available for \$1.00  
We do not use MSG or peanut oil.

Ⓞ - This dish is Gluten Free  
Ⓞ - Gluten free options are available

*Consuming raw or undercooked food may increase your risk of foodborne illness.*  
No more than 4 separate checks per table unless approved by a manager.  
Optional 18% gratuity added to tables of 6 or more.