

WELCOME TO THE WEDGE!

Hello! I want to personally welcome you to The Wedge. Our menu items are prepared to order, so please be patient and enjoy your favorite beverage while our kitchen staff works hard to make your meal a memorable one.

We utilize many local vendors for our menu items. By choosing to dine at The Wedge, you are supporting many other local small businesses in addition to ours.

On behalf of myself and all of our staff members, I would like to thank you again for choosing The Wedge.

Mark Little, Proprietor

APPETIZERS

Fried Calamari

Served with Garlic Remoulade and Marinara Sauce - \$9.95

Nachos

Topped with Cheese, Jalapenos, Olives, Lettuce, Tomato, Salsa, & Sour Cream - \$8.95 Add Guacamole \$1.00

Veggie Potstickers

Served with a Szechuan Dipping Sauce - \$8.95

Roasted Red Pepper Hummus

Served with assorted vegetables and Pita Points - \$9.95

Crispy Onion Rings

Served with Chipotle Dipping Sauce - \$5.95

Wings (10 per order)

Naked or breaded. Choice of Mild, Hot, Fire, or BBQ Sauce - \$9.95

Mozzarella Sticks

Served with Marinara Sauce - \$6.95

Creamy Jumbo Lump Crab Dip

Served with grilled Pita Points - \$11.95

Appetizer Sampler

Mozzarella Sticks (4), Wings (4), and Onion Rings. Perfect for sharing! - \$10.95

Steamed Shrimp

One dozen served with Cocktail Sauce - \$9.95

Bruschetta

Served on Garlic Crostini with a Balsamic Drizzle - \$8.95

Loaded Cheddar Fries

Served with Bacon & Sour Cream - \$5.95

Blackened Portabella Mushroom – NEW!

Served with blue cheese crumbles, roasted red peppers and Balsamic Reduction - \$8.95

Baked Falafel – NEW!

Served with assorted veggies and tzatziki sauce - \$9.95

SOUPS AND SALADS

Five Onion French Onion Soup

House Specialty - Bowl \$5.95

The Wedge Salad

Crisp Iceberg Lettuce topped with Bleu Cheese dressing, Bacon and Roma tomatoes - \$6.95

Caesar Salad

Classic Romaine topped with Croutons & Parmesan Cheese - \$5.95 / \$8.95 With Grilled Chicken Breast – Add \$4.00

Caprese Salad

Layered Mozzarella Cheese and fresh Roma Tomatoes with a Balsamic drizzle and fresh basil - \$8.95

Cream of Crab Soup

House Made - Cup \$5.95 Bowl \$6.95

Mixed Greens Salad

Topped with Roma tomatoes, Red Onion & Cucumbers - \$4.95 / \$7.95

Steak Salad *

Mixed Greens topped with Roma tomatoes, Cheddar cheese, Fresh Cut Fries & a 5 oz. Sirloin Steak - \$13.95

BURGERS

All of our burgers are made with 7 oz. of fresh lean ground beef from Herman's Quality Meat Shoppe in Newark and are served with lettuce, tomato, onion, and fresh cut fries.

Classic Cheeseburger *

with American Cheese - \$8.95

Jack's Burger *

with Provolone, Sautéed Onions & Roasted Red Peppers - \$9.95

Fire Burger *

with Cayenne Cheddar Cheese, Jalapenos & Chipotle Mayo - \$9.95

Toughkenamon Burger *

with Swiss Cheese, sautéed Local Mushrooms & Bacon - \$9.95

Bleu Burger *

with Bleu Cheese crumbles, Bacon & Steak Sauce - \$9.95

Veggie Burger – NEW!

with Roasted Red Peppers, Sliced Cucumber and Tzatziki sauce - \$9.95

The "Landenburger" *

(2) 7 oz. patties and double the cheese – eat it all and receive a free dessert! - \$13.95

SANDWICHES

All of our sandwiches are served with fresh cut fries.

Broiled Crab Cake Sandwich

5 oz. jumbo lump crab cake - \$11.95

Chicken Cheese Steak

with American Cheese. Available Buffalo Style. - \$9.95

Sausage & Peppers – NEW!

Italian Sausage with sautéed peppers and onions – a Philadelphia favorite - \$9.95

Pittsburgh Cheese Steak

with Provolone, Cole Slaw and Fresh Cut Fries on Texas Toast - \$9.95

Hot Roast Beef

with Swiss Cheese & Horseradish Cream Sauce & au jus - \$9.95

Grilled Chicken Sandwich

with Garlic Remoulade Sauce - \$9.95

Turkey Club

with Bacon, Lettuce & Tomato - \$9.95

Buffalo Chicken Sliders

(3) sliders with your choice of Sauce – Hot or Mild - \$8.95

Philly Cheese Steak

with American Cheese, Onions, Peppers & Mushrooms - \$9.95

Carolina Style Pulled Pork

topped with Homemade Cole Slaw - \$9.95

PASTA

Create your own pasta dish by selecting a pasta, a sauce, and add-ons! All are served with a side salad and garlic bread - \$10.95

Pastas

Cheese Ravioli

Spaghetti

Ziti

Fettuccine

Sauces

Marinara

Alfredo

Vodka

Putanesca

Add-Ons

Grilled Chicken Breast - \$4.00

Italian Sausage - \$4.00

Shrimp - \$5.00

STEAKS

All steaks are served with Chef's Choice Mashed Potatoes and Asparagus and a side salad.

New York Strip *

12 oz. house cut, grilled to your liking - \$22.95

The Wedge Surf & Turf *

10 oz. house cut Delmonico and a 5 oz. Crab Cake - \$28.95

Delmonico *

10 oz. house cut, grilled to your liking - \$22.95

Carne Diablo * – NEW!

12 oz house cut New York Strip marinated in our signature blend of peppers and spices - \$23.95

SEAFOOD

All seafood items come with a side salad with your choice of dressing.

Creole Salmon

Blackened with Creamy Spicy Creole Sauce and served with wild rice - \$15.95

Ahi Tuna – NEW!

Grilled Ahi Tuna Steak w/ strawberry pineapple salsa, wild rice & balsamic drizzle - \$21.95

Fish & Chips

Guinness Battered with fresh cut fries - \$13.95

Jumbo Lump Crab Cakes

twin 5 oz. broiled Jumbo Lump Crab Cakes served with Chef's Choice Mashed Potatoes and Asparagus - \$22.95

Baked Rockfish – NEW!

with Olive Tapenade served over wild rice and parsley oil drizzle - \$22.95

CHICKEN & PORK

Fajitas

with sautéed Onions & Peppers –
Chicken \$13.95 Steak \$15.95 Shrimp \$14.95

BBQ Baby Back Ribs

with our own homemade BBQ sauce, French Fries, and Cole Slaw. Half Rack - \$13.95 Full Rack - \$18.95

Chicken Fingers Platter

with French Fries & choice of sauce - \$11.95

Chicken Piccata

8 oz. boneless skinless chicken breast lightly breaded and topped with Creamy Piccata Sauce - \$13.95

Grilled Pork Chop

10 oz. thick cut chop with Peach Mint Julep sauce and Mashed Sweet Potatoes - \$20.95

MARTINIS

Georgia Peach Martini

Vodka, Peach Schnapps & Orange Juice - \$8

Creamsicle Martini

Vodka, Triple Sec, Orange Juice & Cream - \$8

Red Caramel Apple Martini

Vodka, Apple Puckers, Butterscotch Schnapps & a splash of Cranberry - \$8

Chocolate Mint Martini

Vodka, Crème de Cocoa, Crème de Menthe & Cream - \$8

Pineapple Punch Martini

Vodka, Pineapple Juice & Pineapple Rum - \$8

Cherry Lemon Drop

Cherry Vodka, Lemonade & a splash of Pineapple Juice - \$8

SIGNATURE DRINKS

Losito Mojito

The classic Mojito made with Losito love! - \$6

Raspberry Slam

Raspberry Vodka, Raspberry Liquor & Pineapple Juice - \$6

The Wedge "John Daly"

Sweet Carolina Tea Vodka & Lemonade - \$6

NON-ALCOHOLIC BEVERAGES

All non-alcoholic beverages are \$2.15 with complimentary refills (except Juices & Milk):

Pepsi, Diet Pepsi, Sierra Mist, Ginger Ale, Root Beer

Lemonade

Iced Tea (Sweetened & Unsweetened)

Juices - Cranberry, Apple, Pineapple, Orange

Coffee (Regular & Decaf)

Hot Tea

Milk (Regular & Chocolate)

WINES

WHITE WINES

Pinot Grigio, Della Scala, Italy - \$5

Sauvignon Blanc, Brampton, South Africa - \$7, Bottle \$28

Chardonnay, Douglass Hill, California - \$5, Bottle \$20

Riesling, Dr. Loosen, Germany - \$7, Bottle \$27

White Zinfandel, House Selection - \$4.50

REDS WINES

Malbec, Tierra Brisa, Argentina - \$7, Bottle \$27

Merlot, Douglass Hill, California - \$5, Bottle \$20

Pinot Noir, Casa Silva, Argentina - \$8, Bottle \$29

Shiraz, Douglass Hill, California - \$6, Bottle \$24

Cabernet Sauvignon, Fox Hollow, California - \$5

SPECIAL SELECTIONS

Ask your server about this week's special wine selections.

BEERS

DRAFT BEER

Miller Lite - \$3
Yuengling - \$2
Guinness - \$5
Yards Pale Ale - \$4
Stella Artois - \$4

MICRO BREWS

Dogfish Head 60 Minute IPA - \$4
River Horse ESB - \$4
Victory Hop Devil - \$4
Victory Prima Pilsner - \$4
Yards Brawler - \$4
Bear Hop Rod Racer - \$4
Victory Helios Belgian Style Farmhouse Ale (20 oz) - \$7
Yards Thomas Jefferson Ale - \$5

IMPORTS

Amstel Light - \$4
Heineken - \$4
Heineken Light - \$4
Corona - \$4
Corona Light - \$4
Chimay Red - \$9
Labatt Blue - \$3
Pilsner Urquell - \$4
Strongbow Cider - \$4
Hefe-Weissbier - \$4
Smithwick's - \$4
Bass Ale - \$4

DOMESTIC

Budweiser - \$3
Bud Light - \$3
Bud Light Lime - \$3
Coors Light - \$3
Miller Lite - \$3
Miller 64 - \$3
Sam Adams - \$4
Rolling Rock - \$3
Woodchuck Cider - \$3
Pabst Blue Ribbon (16 oz) - \$2
Blue Moon - \$4

HISTORY OF THE WEDGE

Located in Landenberg, PA, The Wedge Restaurant & Bar sits on a parcel of land that has been home to several bars, taverns, and even a general store over the past 100 years. The area has an interesting and historically significant background.

“The Wedge” is a small tract of land along the border between Delaware, Maryland, and Pennsylvania. Well intentioned efforts to precisely define colonial boundaries inadvertently created this geopolitical anomaly. This was due, primarily, to the shortcomings of contemporary surveying techniques and the resulting geographical vagaries.

By simple merits of the geometry, the Wedge more logically fit as a part of Delaware, which exercised jurisdiction of the area. In 1849, Lt. Col. J. D. Graham of the U.S. Corps of Topographical Engineers resurveyed the northeast corner of Maryland and the Twelve-Mile Circle. This survey reminded Pennsylvania of the issue and they once again claimed the Wedge. Delaware ignored the claim. In 1892, W.C. Hodgkins of the Office of the U. S. Coast and Geodetic Survey monumented an eastward extension of the Maryland-Pennsylvania border, and created the "Top of The Wedge Line". In 1921 both states settled on this boundary.



1898 USGS Map of “The Wedge” as part of PA



1215 New London Road, circa early 1900's