**Appetizers**

**Caileigh's French Onion**
World famous, distinctly tangy and served au gratin.
Not your usual French Onion...2.95

**Black Bean**
Black Turtle Beans with smoked bacon, herbs, spices and sour cream...2.95

**Soup du Jour**
Three years later, never the same soup.
Try a new one today...2.50

**Crab Tess Puffs**
Our famous New Jersey Crab Cakes in tantalizing bite size portions...5.25

**Stuffed Caps**
Large mushroom caps filled with tasty chicken stuffing...3.95

**Guiseppi's Artichokes**
Artichoke hearts stuffed with marinated mozzarella and roasted peppers...4.25

**Angels on Horseback**
Succulent shrimp and sea scallops wrapped in bacon and stuffed with horseradish dressing...4.50

**Stuffed Peppers**
Fresh banana peppers stuffed with veal and topped with our sauce and Italian Cheeses...4.75

**Frog Legs**
Jumbo deep fried South American frog legs served with zesty remoulade...6.95

**Salads**

**Gorgonzola Cheesecake**
A salad? Savory, creamy gorgonzola cheesecake served over a bed of California greens with raspberry-pecan vinaigrette...5.95

**Caesar Salad**
Fresh crisp Romaine lettuce tossed with parmagiana cheese, croutons and our Caesar dressing...5.95
Try with the following: Grilled Chicken Breast...add 2.00
Grilled Shrimp...add 3.00 Thin-sliced sirloin...add 3.00 Smoked grilled salmon...add 4.00

**Spinach Salad**
Crisp spinach, Bermuda onions, Pennsylvania Mushrooms, roasted peppers, artichoke hearts and sliced egg...6.95

**Manor Salad**
Our house salad of mixed greens and seasonal vegetables.
Small...2.25 Large...3.95

"We are dedicated to providing the most enjoyable dining experience possible. We will meet any request or dietary need. If an old favorite is not on the menu, please ask; we will be glad to accommodate."

Chef Joseph T. Carei

---

**Luncheon Menu**

Available 11:00 a.m. - 4:30 p.m. Monday - Saturday

**Entrees**

Luncheon Entrees Served with Rolls and Butter

**Ravioli**
Jumbo ravioli served with basil cream sauce or our own tomato sauce...4.50

~ **Turkey Devonshire** ~
Tender chunks of turkey breast built on toast points and tomato then topped with broccoli, bacon and cheddar cheese...5.95

**Filet Marsala**
Tender filet mignon medallions sautéed with peppers, onions and mushrooms and finished with Marsala wine...5.50 Try Chicken

**Fish Fry**
Hand-breaded select Orange Roughy served with buttered vegetables...5.50

**Parmigiana**
Grilled chicken breast or hand breaded veal cutlet topped with tomato sauce and three cheeses. Served over pasta. Chicken...4.95 Veal...5.95

~ **Mandarin Stir-Fry** ~
Crisp vegetables stir-fried in a teriyaki sauce seasoned with ginger. Served over rice. Vegetable...4.25 Chicken...5.25

**Pesto Chicken**
Chicken breast tossed with pesto, pignoli nuts and fresh tomatoes served over seasoned rice...5.25

**Salmon Juhl**
Salmon Rouelle poached and topped with julienne vegetables and dill bernaise...6.50

**Pan Fried Liver, Onions and Bacon**
Our best seller at lunch. Prepared in traditional white wine butter sauce...4.25

---

**Caileigh's Originals**

**Brendoni**
Tender chicken chunks or Italian sausage sautéed with peppers, onions and tomatoes tossed in spaghetti...5.75

**Grilled Reuben**
Corned beef, sauerkraut and Swiss cheese, topped with Russian dressing on rye...4.75

**Crab Tess**
Savory crabmeat cake oven-fried to perfection. Served with cocktail salsa and coleslaw...5.50

---

**Bradlen's Sandwich Board**

Large Sandwiches served with homemade chips or fresh cut French fries

**Turkey Club** Double-decker turkey, bacon, lettuce, tomato and mayonnaise on white or wheat toast...4.95

**Cheesesteak** Sliced ribeye grilled with onions and seasoned the Philadelphia way topped with American cheese...4.50

**The Caileigh Burger** A 5 oz. all-beef patty, charbroiled to your specification, topped with American cheese, lettuce, tomato and mayonnaise...3.95

**Tavern Burger** Sautéed mushrooms, onions and swiss...4.25

**Char-Chicken Breast** Tender-boneless breast topped with provolone, lettuce, tomato and mayonnaise on Kaiser

**Iron Bridge Chicken** Topped with bacon, BBQ sauce and American cheese...5.25

**Croissant** Our patented chicken salad on a delicious, flaky croissant...4.75
Try turkey, lettuce and tomato or thin-sliced roast beef with tiger sauce. We prepare everything fresh and to your order. Please have patience.
Please inform the waitstaff if you are on your lunch hour.
Appetizers

Calleigh’s French Onion
World famous, distinctively tangy and served au gratin. Not your usual French Onion...2.95

Black Bean
Black Turtle Beans with smoked bacon, herbs, spices and sour cream...2.95

Soup du Jour
Three years later, never the same soup. Try a new one today...2.50

Crab Tess Puffs
Our famous New Jersey Crab Cakes in tantalizing bite size portions...5.25

Guiseppi’s Artichokes
Artichoke hearts stuffed with marinated mozzarella and roasted peppers...4.25

Stuffed Caps
Large mushroom caps filled with tasty chicken stuffing...3.95

Angels on Horseback
Succulent shrimp and sea scallops wrapped in bacon and stuffed with horseradish dressing...4.50

Stuffed Peppers
Fresh banana peppers stuffed with veal and topped with our sauce and Italian Cheese...4.75

Frog Legs
Jumbo deep fried South American frog legs served with zesty remoulade...6.95

Entrees

All entrees served with salad and Chef’s accompaniment

Crab Cakes Tass
Our house specialty. Savory crab cakes oven-fried to perfection and served with our cocktail salsa...13.95

Grilled Salmon
Grilled Salmon fillet with horseradish crust and dill bearnaise...12.95

Grande Shrimp and Scallops
Sea scallops and jumbo shrimp pan seared and finished with Gran Marnier. Served on wilted spinach...14.95

Oven-Fried Shrimp
Hand breaded�antail shrimp served with our remoulade...13.95

Orange Roughy
New Zealand Roughy poached and delicately draped in a light Chambord sauce...13.95

Veal Oscar
Sautéed veal generously topped with crabmeat and asparagus, then served under bearnaise...15.95
Chicken Oscar...14.95

Braden’s Porterhouse
Marinated veal T-Bone, pan seared and finished in sweet vermouth and mushrooms en masse...15.95

Black Forest Fillet
9-oz. prime cut of filet mignon, stuffed with black cherries and draped in bearnaise...19.95
Or try with Bordelaise mushroom sauce.

Grilled Delmonico Steak
Select ribeye, grilled to your specifications and served with brandied mushrooms...15.95

Manykunk Liver
Thin-sliced calves liver, sautéed with apples and onions and finished with Dijon mustard and thyme sauce. Unreal!...10.95

Manchester Quail
Marinated twin quail, grilled and then stuffed with Colonial rummed raisin dressing and topped with Champagne sauce Supreme...16.95

Chicken Lorenzo
Our house favorite. Tender chicken breast, filled with marinated artichoke hearts, mozzarella cheese and spinach and topped with a light scallion sauce...12.95

Pollo Almondine
Boneless breasts of chicken sautéed with sliced almonds and finished with DiSaronno amaretto cream sauce...11.95

Prime Rib
Specially selected, carefully aged, and slow roasted prime rib of beef, prepared to your liking and served as jus...13.95
Available Friday, Saturday & Sunday

Pasta

Fresh pasta served with a salad and garlic bread

Ravioli
Fresh jumbo ravioli served under a tomato-basil cream sauce. Also served with our own tomato sauce...9.95

Pasta Marinara
Fresh tomato, garlic and basil are combined for this traditional favorite, over vermicelli...8.95

Fettuccini Sciolo
Fisherman's bounty...large sea scallops, crab, shrimp and tender clams finished with a creamy white wine sauce...14.95

Parmigiana
Charbroiled chicken breast or hand breaded veal smothered in three cheeses and topped with our tomato sauce, over spaghetti. Chicken...10.95
Veal...12.95

Pasta alla Carbonara
From the Po River Valley comes this creamy, memorable dish of bacon, mushrooms and two creams tossed in spaghetti with herbs and Italian cheese...11.95

Peasant Primavera
Roasted red peppers, artichoke hearts, tomatoes, fresh seasonal vegetables and sunried tomatoes tossed in vermicelli touched with pesto...10.95
Try with grilled Italian Sausage...11.95

Fettuccini Brendoni
Tender chunks of boneless chicken breast or Italian sausage complements the fresh tomato, green peppers and onions served over handmade fettuccini...10.95

Caileigh’s Corner

3.50

For Children Under 12

Jessa’s Spaghetti
Bryan’s Cheeseburger
Samantha’s Chicken Strips
Anthony’s Grilled Cheese
Bradyn’s Chicken Sandwich

KIDS DRINKS
Caileigh’s Purple People Eater
Austin’s Awesome Egg Cream

Our highest honor is to be chosen for showers, wedding rehearsals, small weddings, anniversaries and birthdays. Our banquet room holds up to 40 comfortably and is also available for meetings. The restaurant itself can accommodate larger functions.
Wayside manor was built at the turn of the century - in 1906 - by Thomas H. Thompson. His grandfather, Sam Thompson, owned the Thompson Distillery Company, nationally known in the early 1900's as a premier rye whiskey distiller. The distillery structure still stands in West Brownsville. It can be seen today from the front of Wayside Manor, across the Monongahela River.

The mansion is a limestone, tile, and brick structure with a Spanish tile roof. The style is Classical Revival with Spanish Baroque influence. The rooms are finished in a variety of woods: yellow pine, fir, birdseye maple, quarter-sawn oak and other fine woods. Eleven fireplaces can be found throughout the building, along with two magnificent oak staircases, each six feet wide. Architect Henry Summers Estep and contractor Sebastian Ramella produced what was probably the "highest style" house of its period in the then very prosperous river town of Brownsville.

The mansion changed hands several times over the years and modifications were made. In August of 1990, owner Mary Jean Cicconi started her three-year restoration project. In the process, she made every effort to remain faithful to the original structure. As one can see, the efforts were not fruitless.

Wayside Manor, home to Caileigh's Restaurant, ten specialty shops, and Thompson Tavern, combines past and present to bring you a unique dining and shopping experience. Enjoy your visit.

Caileigh Elizabeth and Braden Thompson are the children of Chef Joseph and Stacy Carei. As they grow, we hope your appreciation for our fine food and atmosphere continues to also.

Visit

THOMPSON
Tavern
Lower Level

All decorations in Caileigh's are available in the shops upstairs

Cover: "Salon Des Artistes Francais" by Jules-Alexander Grun
Wayside Manor Illustration by Beverly R. Niccolai