

Appetizers

Pretzel Sticks (V)

Baked-to-order Bavarian style pretzel sticks served with pub cheese and sweet Bavarian mustard.

2 Sticks - \$6 / 4 Sticks - \$10

Taproom Wings

Oven-roasted wings served with choice of one of our house-made wing sauces: classic Buffalo, BBQ, sweet chili, or Memphis dry rub. Served with carrots, celery and choice of ranch or blue cheese dressing.

6 Wings / \$10

Pittsburgh Pierogies (V)

Local, handmade potato and cheese pierogies topped with caramelized onion and served with a side of sour cream.

4 Pierogies / \$10

Butcher Plate (GF)

Chef's selection of charcuterie and sausages, house-made pickles, fig jam, sweet Bavarian mustard and flatbread wedges. \$14

Cheese Plate (GF, V)

Chef's selection of artisan cheeses, grapes, fig jam, olives and flatbread wedges. \$14

Buff Chick Dip

Pub cheese meets Buffalo chicken!

Served with carrots, celery and flatbread wedges for dipping. \$10

Flatbreads

For a gluten-free cauliflower crust - Add \$4

BBQ Chicken Flatbread

Fall-apart tender chicken shredded in our tangy BBQ sauce, topped with bacon, onion, and Cheddar-Jack cheese. \$13

Nana's Flatbread

Cheese tortellini, sliced kielbasa, roasted tomato, garlic butter, mozzarella and provolone cheeses. \$13

Brat Flatbread

Bavarian mustard, applesauce, caramelized onion, sauerkraut, bratwurst, Swiss and Muenster cheeses. \$13

Veggie Flatbread (V)

Packed with goodies from the garden: artichokes, tomatoes, red onion, and Kalamata olives, plus mozzarella, provolone, and feta cheeses. \$13

Salads

Spinach Salad

Baby spinach, cranberries, red onion, hard-cooked egg, bacon, feta, and cherry tomato with warm bacon vinaigrette. \$11

Chef Salad (GF)

Fresh romaine and spring mix layered with roast turkey, ham, Swiss and Cheddar cheeses, chopped egg, cucumber and grape tomatoes with your choice of dressing. \$14

House Salad (GF, V)

Mixed greens, cherry tomato, cucumber, red onion and croutons. \$6 / Small \$9 / Large

Dressings

Ranch - Blue Cheese - Weizen Vinaigrette

Warm Bacon Vinaigrette - Russian

Blood Orange Vinaigrette - Greek Feta

***All are gluten-free except Weizen Vinaigrette**

Soup

Tomato Bisque (V)

\$4 / Cup

Soup Du Jour

\$4 / Cup

*V - Vegetarian GF - May be made Gluten Free. *Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish and eggs may increase your risk of food borne illness.*

Handhelds

All handhelds served with choice of side.

Grilled Cheese (V)

Our classic three-cheese grilled cheese made with Muenster, mozzarella and provolone cheeses on Breadworks whole wheat bread served with either a side or a cup of soup. \$10

Wurst Baguette

Choice of Penn Pilsner bratwurst, spicy kielbasa or vegan chorizo. Served with sauerkraut and sweet Bavarian mustard. \$11

Rachel

Thinly sliced smoked turkey, Swiss cheese, cole slaw and our Russian dressing on Breadworks marble rye. \$13

Tri Frikadellen

Heritage ground pork shoulder and smoked belly burger with ham, bacon, mozzarella cheese and caramelized onion on a Breadworks brioche bun. \$13

Tuna Melt

Tuna salad, Cheddar cheese and tomato on Breadworks whole wheat bread. \$11

Classic Reuben

Shaved corned beef, Swiss cheese, sauerkraut and Russian dressing on Breadworks marble rye. \$13

Cordon Brew

Oven-roasted chicken breast, Black Forest ham, Swiss cheese and house-made honey mustard on a Breadworks brioche bun. \$13

Baked Italian

Ham, salami, cappicola, mozzarella, artichoke pesto, Greek vinaigrette, lettuce, tomato, and red onion. \$14

Tap Room Burger

Chuck/short rib burger, with your choice of Swiss, Muenster, Cheddar or provolone cheese. Served with leaf lettuce, tomato and red onion on a Breadworks brioche bun. \$13

German Reuben

One half pound thinly sliced kielbasa with Muenster cheese, braised red cabbage and hot bacon dressing on Breadworks pumpernickel bread. \$14

BBQ Chicken Sandwich

Marinated chicken breast, BBQ sauce, Cheddar-Jack cheese, bacon, lettuce, tomato and red onion on a Breadworks brioche bun. \$13

Sides

Red Skin Dijon Potato Salad (GF, V) - \$2

House-made Sauerkraut (V) - \$2

Creamy Cucumber Salad (V) - \$2

Chips (V) - \$2

Braised Red Cabbage (GF, V) - \$2

Tortellini Salad (V) - \$2

Potato Tots (V) - \$2

Desserts

Apple Strudel

Served with bourbon caramel sauce and whipped cream. \$5

Ice Cream Sandwich

by Nightingale. \$5

*V - Vegetarian GF - May be made Gluten Free. *Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish and eggs may increase your risk of food borne illness.*