

# Fall Classics



## ENTREES

### *Reuben Burger ~ \$12*

6 oz. Angus burger topped with sauerkraut, Swiss cheese and Russian dressing.

### *Eggplant Caprese Sandwich ~ \$11*

Grilled eggplant stacked high with fresh mozzarella, homegrown tomatoes, balsamic glaze and pesto mayo on a Brioche bun.

**\*Add Chicken breast for \$3\***

### *Yuengling Haddock ~ \$11*

Yuengling Lager is the secret in this flaky battered haddock filet.

### *Cuban ~ \$13*

Juicy sliced pork loin, baked ham, Swiss cheese and sliced pickles grilled on a buttered roll, that's a traditional Cuban. Honey mustard sauce served on the side for your dipping pleasure.

### *Grilled Brie ~ \$14*

Multigrain bread spread with fig jam, filled with brie cheese, sliced prosciutto, homegrown tomatoes and drizzled with fig balsamic glaze.

*~ The above entrees are served with 2 sides of your choice: ~  
Tossed Salad, Coleslaw, Macaroni Salad, Homemade Applesauce,  
Hand-Cut Fries, Spicy Fries (add \$ 1.00), Sweet Potato Fries (add \$ 1.00)*

### *Baked Cheese Ravioli ~ \$11*

Pasta pillows filled with a blend of parmesan, ricotta & mozzarella cheeses, seasoned with basil and topped with Marinara sauce and sharp provolone cheese.  
Served with garlic bread and choice of one side.

### *September Salad ~ \$10*

A bed of Spring mix with Bartlett pears, Applewood smoked bacon, cranberry cinnamon goat cheese and pecans. Try our homemade honey mustard on the side.

**\*Add chicken breast for \$3\***

## APPETIZERS

Smoked Trout ~ \$9

Vegetable Potstickers ~ \$5

## DESSERTS

Leiby's Vanilla Ice Cream ~ \$3

Homemade Dessert of the Day

## DRINK SPECIALS

### Two Roads Area 2 Prickly Pear Synopsis ~ \$7.00

A unique, 6.4% ABV sour ale fermented with bacteria and also with wild and cultured yeast strains. It's then aged on wood and abundantly fruited with real prickly pear cacti for a complex, refreshingly tart beer.

### Two Roads Area 2 Black Currant Synopsis ~ \$7.00

Fruited sour ale that's a unique kettle soured, brett-fermented ale aged on wood for a sour, slightly acedid flavor. The mixed-fermentation process created a subtle funk while the black currant adds a dark berry fruitiness and earthy tone. 6.4% ABV.

### Lancaster Brewing Co. Baked Pumpkin Ale ~ \$5.00

Have your pie and drink it too! Bold in flavor with a deep amber color, Baked Pumpkin Ale is sure to remind you of Grandma's pumpkin pie. Its lasting vanilla finish will leave your taste buds craving another. 7.5% ABV.

### Double Nickel Jetro IPA ~ \$7.00

Jetro is a heavily oated NE IPA brewed with a tasteful amount of lactose and double dry hopped with Galaxy and Azacca, making for a refreshing burst of passionfruit and apricot with a citrusy backdrop.



### Captain Lawrence Autumn Blaze ~ \$3.75

Brewed with puréed pumpkins added directly to the mash, and traditional pumpkin pie spices add to the end of the boil, this beer packs a ton of flavor into a malty and smooth amber-colored ale. 5.0% ABV.

### Warsteiner Oktoberfest ~ \$4.00

Celebrate German heritage with this authentic, German Specialty Beer. This special edition has a well-balanced, mild and smooth taste with a uniquely soft, hoppy aftertaste and 5.9% ABV.

### 1911 Cider Donut Hard Cider ~ \$6.00

1911 Cider Donut hard cider is blended with brown sugar and spices to create the warm, toasty, "perfect Fall" flavor of this favorite treat. 6.9% ABV, 16 oz. can.

### Deschutes Marionberry Lavender Sour ~ \$5.00

A luscious infusion of intricate flavors, this American sour ale drifts through tart patches of Oregon marionberry and aromatic lavender to a light, lemony finish. 4.5% ABV.

### Pabst Blue Ribbon Hard Coffee ~ \$6.00

Featuring a blend of Arabica and Robusta coffee beans, "rich, creamy American milk" and malt liquor, this new concoction is a combination of most Americans' favorite vices – coffee and alcohol. 5.0% ABV.

### Monkey Fist GW's Little White Lie ~ \$5.50

A Belgian ale, using traditional Belgian yeast with local Tart & Sweet Michigan cherries added post-fermentation. 5.8% ABV.