

ENTREES

Turkey Burger ~ \$13

Turkey patty with apple butter, spring mix, caramelized onions and cranberry cinnamon goat cheese on a pretzel bun.

Cooper Pork Grilled Cheese ~ \$12

Thinly sliced pork loin with Cooper cheese, caramelized onions and apple butter on multigrain bread.

Apple Bourbon Chicken ~ \$15

Grilled chicken breast topped with sautéed apple slices and an apple-bourbon sauce.

Pot Roast ~ \$12

This slow roasted beef eye round with gravy is the definition of comfort food.

Stuffed Pork Chop ~ \$16

Stuffed with an Apple-Butternut Squash bread filling. Topped with a pork gravy.

Maple Glazed Salmon ~ \$19

Grilled Chilean salmon filet brushed with a maple glaze.

Yuengling Haddock ~ \$12

Served with cocktail or tartar sauce.



The above entrees are served with 2 sides of your choice:



Tossed Salad, Roasted Butternut Squash, Red Mashed Potatoes, Garlic Bread, Hand-Cut Fries, Spicy Fries (add \$1.00), Sweet Potato Fries (add \$1.00)

Baked Cheese Ravioli ~ \$12

Topped with marinara sauce and mozzarella cheese, and baked until golden brown.
Served with garlic bread and your choice of one side.

Harvest Salad ~ \$11

Spring mix with crisp apple slices, roasted butternut squash, raisins, glazed walnuts and goat cheese.
Served with our house-made cinnamon vinaigrette. Add grilled chicken \$3.

APPETIZERS

Bavarian Pretzel ~ \$5

A pair of baked soft pretzels, brushed with butter and sprinkled with salt. Served with house-made beer cheese sauce.

Vegetable Egg Rolls ~ \$5

Filled with cabbage, celery, bean sprouts, red bell pepper and spices. Served with a side of duck sauce.

Smoked Trout ~ \$9

