



Dine-In & Takeout Menu

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Munchies

Hot Wings \$9

Served with carrots, celery and choice of
Bleu cheese or Ranch

Nachos \$5.75

Salsa, Cheddar cheese and sour cream
Add Onion, peppers, jalapenos - \$0.75 ea.

Jalapeno Cheddar Poppers \$6

Served with Chipotle Ranch

Potato Skins \$7.50

Bacon, Cheddar cheese, Sour cream

Pierogies \$3

Homemade Chili

Cup - \$5 Bowl - \$7

Mozzarella Sticks \$4

Served with Marinara sauce

Fried Mushrooms \$6

Onion Rings \$5

Corn Nuggets \$5

Hand-Cut Fries \$2.50

Sweet Potato Fries \$3.50

Seasoned Steak Fries \$3.50

Bountiful Baskets

*Served with our Hand-Cut Fries and choice of one sauce
Substitute Sweet Potato Fries or Seasoned Steak Fries - \$1.00*

Extra Dipping Sauce - \$0.75 ea.

*Sauces: BBQ, Bleu Cheese, Cocktail, Honey Mustard, Horseradish Sauce,
Marinara, Ranch, Tartar, Hot Sauce, Chipotle Ranch*

Fish & Chips \$13

6 oz Yuengling Battered Haddock served with Coleslaw

Breaded Shrimp Basket \$9

Chicken Tenders \$9

Kids Chicken Tenders \$6.50

Wraps & Quesadillas

All wraps use a Spinach & Herb tortilla, and are served with chips and a pickle

Chicken Caesar Wrap \$9

Crispy Chicken with lettuce and Caesar dressing

Cheesesteak Wrap \$11

8 oz. of beef steak with lettuce, tomato, onion and Ranch

Buffalo Chicken

Cheesesteak Wrap \$10.50

8 oz. of chicken steak with hot sauce, lettuce, American and Bleu cheeses

Smoked Pulled Pork

Quesadilla \$11

House-smoked pulled pork, cheddar cheese and BBQ sauce. Served with hot peppers and sour cream on the side.

On The Greens

Dressing Selection: Homemade Poppyseed, Italian, Raspberry Vinaigrette, Russian, Ranch, Chipotle Ranch, Bleu Cheese, Honey Mustard, Oil & Vinegar, Balsamic Vinaigrette

Macoby Salad \$8.50

A bed of spring mix topped with grilled chicken, veggies, Cheddar cheese and croutons

Grilled Chicken Caesar Salad \$8.50

Crispy Chicken Taco Salad \$11.50

A bed of spring mix and tortilla chips topped with crispy chicken, veggies, sour cream, salsa and cheddar cheese

Tossed Salad \$3.50

Burgers

Served with chips and a pickle

Build Your Own Burger

Choose 4 oz. Angus Beef \$5.50,

6 oz. Angus Beef \$7.50

Add Lettuce, Tomato, Onion, Mayo, Marinara - No Charge

Add Cheese (American, Sharp Cheddar, Provolone, Swiss, Monterey Jack Habenero) - \$0.75 ea.

Add Sautéed Mushrooms, Sautéed Onions, Jalapenos, Sweet Peppers - \$0.75 ea.

Add Onion Rings - \$1.00

Add Bacon, Pork Roll - \$2.00 ea.

Western Burger \$11

6 oz. Angus Beef patty with Lettuce, Tomato, Bacon, Cheddar cheese, Onion Rings and BBQ sauce

Black & Blue Burger \$10

6 oz. Cajun seasoned Angus Beef patty with Lettuce, Tomato, Onion and Bleu Cheese dressing

Sunnyside Burger \$10

6 oz. Angus Beef patty with Lettuce, Onion, Smoked Ketchup, Applewood-smoked Bacon, a Hashbrown and a Sunnyside-Up Egg

Sandwiches

Served with chips and a pickle.

Choice of White, Wheat, Rye or Multigrain

BLT \$6

Grilled Cheese \$5.50

Add Tomatoes - \$0.50

Add Bacon - \$2.00

Pork Roll Sandwich \$5

Served on Hamburger Bun

Add Cheese - \$0.75

Hot Dog \$2.75

Add Cheese, Chili or Sauerkraut - \$0.75 each

Cobra \$10

Grilled chicken breast, Applewood-smoked bacon, avocado, lettuce, tomato, onion and Chipotle Ranch with Monterey Jack Habanero Cheese.

Served on a Kaiser roll with Hand-cut fries.

Smoked Pulled Pork Sandwich \$9

House-smoked pulled pork with BBQ sauce. Served on a Kaiser roll with Hand-cut fries and coleslaw.

ENTREES

Dijon Chicken \$16

Two boneless breasts of chicken sauteed with mushrooms and white wine. Topped with a Dijon mustard cream sauce.

Blueberry Bourbon Pork Loin \$17

A pair of grilled, boneless pork chops brushed with a blueberry bourbon glaze.

Beef & Ale Grilled Cheese \$13

Slow roasted beef eye round with horseradish, sharp cheddar cheese, caramelized onions and House-made beer cheese sauce on seeded Rye bread.

The Pittsburger \$12

A 6 ounce Angus patty with tomato and American cheese and topped with our House Seasoned steak fries and coleslaw.

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

*Red Mashed Potatoes, Tossed Salad,
Coleslaw, Glazed Carrots, Hand-Cut Fries,
House Seasoned Steak Fries (add \$1.00), Sweet Potato Fries (add \$1.00)*

Farfalle Supreme \$14

Bowtie pasta tossed with pepperoni, sweet peppers, black olives, onions, mushrooms and marinara sauce. Topped with mozzarella cheese and baked until golden brown. Served with garlic bread and your choice of one side.

Cobb Salad \$12

Spring mix with seasonal vegetables, hard-boiled egg, Applewood-smoked bacon, avocado and grilled chicken breast. Served with your choice of dressing.

APPETIZERS

Vegetable Spring Rolls \$5

Filled with cabbage, carrots, green beans, onion and spices.
Served with sides of soy sauce and duck sauce.

Bavarian Pretzel \$6

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

Smokehouse Nachos \$10

Corn tortilla chips piled with House-smoked Pulled Pork, Jalapenos and diced onion.
Drizzled with house-made beer cheese sauce and BBQ sauce.

Chicken Noodle Soup ~ Cup \$4, Bowl \$5.50

DESSERTS

Homemade Pound Cake \$6.00

With Strawberries and Freshly Whipped Cream

Homemade Chocolate Chip Cheesecake \$6.00

SEASONAL BEER

Double Nickel Dot Matrix \$8.00

Dot Matrix is a 6.5% ABV kettle sour jam packed with blackberries and raspberries. Tart and tangy with a luscious nicely balanced juiciness, Dot Matrix is a fruit pop in a can. **16 oz. can**

Double Nickel SUPER MEGA DANK 420 CHRONIC KUSH GRAND DADDY SUPREME \$8.00

Super Mega Dank 420 Chronic Kush Grand Daddy Supreme (7.0% ABV) allows you to elevate to a higher plane and into the dank juicy clouds of hop-powered tangerine, peach, and apricot. A thick, coating mouth feel with an intense fruity hoppiness lets you celebrate 4/20 the way it was meant to be done, dank and hazed out. **16 oz. can**

Yards Big Hayes-y Double IPA \$8.00

Named for Philadelphia Flyers' star Kevin Hayes, Big Hayes-y is an 8.7% ABV Hazy Double IPA that explodes through the offensive zone with orange & tropical fruit. This beauty of a beer is superbly balanced & pours a bright, hazy orange color. **16 oz. can**

Ommegang Apripeche \$6.50

The juicy sweetness of peaches, the delicate acidity of apricots; closely related, but distinctly different. Apripêche marries these delectable stone fruits into a

thirst-quenching Belgian-style witbier, then adds just the right amount of a tart
Flemish golden ale. 6.3% ABV.