

ENTREES

Hawaiian Chicken \$17

A pair of grilled chicken breasts brushed with a Hawaiian glaze and topped with grilled pineapple and John F. Martin Artisan Ham.

Kielbasa Grilled Cheese \$12

Leidy's hardwood-smoked Kielbasa, Dijon mustard, Pepper Jack cheese and caramelized onions grilled on Rye bread.

Pulled Chicken Quesadilla \$12

House-roasted chicken pulled off the bone with avocado and cheddar cheese in a crispy tomato & basil tortilla.

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

*Tossed Salad, Red Mashed Potatoes, Pepper Cabbage,
Roasted Cauliflower, Cucumber Salad, Coleslaw, Hand-Cut Fries,
House Seasoned Steak Fries (add \$1.00), Sweet Potato Fries (add \$1.00)*

Baked Ham \$16

Served with homemade Pineapple stuffing and your choice of one side.

Chicken & Blueberry Pancake Tacos \$14

Fried chicken tenders with homemade Blueberry Bourbon Jam and Sullivan County Maple Syrup served in a Blueberry pancake taco-style.

Summer Lovin' Salad \$11

Mixed greens with watermelon, pineapple, blueberries, and glazed walnuts. Served with homemade poppy seed dressing. Add chicken for \$3.

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.

Cream of Mushroom Soup ~ Cup \$4, Bowl \$5.50

DESSERTS

Homemade Chipwich \$5.00

SEASONAL BEER

Double Nickel Hoverbird IPA \$8.00

Flying in at high speed but low altitude at 7.3% ABV, Hoverbird really lets you smell the roses with big sweeping floral notes coupled with an oomph of zest and a twist of tang on the back end. This is one balanced bird! **16 oz. can**

Conshohocken Type A IPA \$7.00

Type A is a West coast-style IPA aggressively hopped with a blend of Citra, Mosaic, and Simcoe hops against a backbone of pale and pilsner malts. Intense hop aroma, flavor, and a dry finish define this American IPA. 7.0% ABV. **16 oz. can**

Wicked Weed Pernicious IPA \$5.50

Pernicious implies influence that is harmful in a way not easily noticed. This beer is harmful, not because of overwhelming hop bitterness, but because its balanced brightness insidiously ruins your expectations for all other IPAs. This hop delivery vehicle is crafted to enjoy fresh and often and because of its drinkability and clean finish you'll never look at IPA the same again. The harm is done. 7.3% ABV.

River Horse Wuddermelon Kolsch \$4.75

A traditional Kolsch style beer as the base, with the late addition of Cascade hops giving it nice citrusy notes and aroma, and watermelon puree added during fermentation.
This is a refreshing, crisp, summer time beer!

