

ENTREES

Grilled Salmon \$22

Lightly seasoned, grilled Norwegian salmon filet drizzled with a creamy lemon dill sauce.

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 Sofrito and cheddar cheese in a crispy spinach & herb tortilla.

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

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

Baked Ham \$17

Served with Mac & Cheese, stewed tomatoes 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.

DESSERTS

Homemade Strawberry Pie \$6.00

Homemade Blueberry Crumb Pie \$5.75

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**

Double Nickel Ripe IPA \$8.00

Fresh off the tree and ripe for the drinking, Ripe is a tangerine & blood orange juicy IPA. Coming in at 7.1% ABV, Ripe is tangy, hoppy, and full of love for those warm weather tree fruits. **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.

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!

