

ENTREES

Grilled Salmon \$25

Lightly seasoned, grilled Norwegian salmon filet topped with a House-made Strawberry & Blueberry Salsa.

Blueberry Bourbon Pork \$20

Grilled Boneless Pork Loin brushed with a House-made Blueberry Bourbon glaze.

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

Tossed Salad, Coleslaw, Garlic Bread

Red Mashed Potatoes, Glazed Carrots, Hand-Cut Fries,

House Seasoned Steak Fries (add \$1.00), Sweet Potato Fries (add \$1.00)

Chicken Parmesan \$20

Panko-breaded fried chicken breast, topped with Mozzarella cheese and Marinara Sauce on a bed of Penne pasta. Served with Garlic Bread and choice of one side.

Cooper Pork Sandwich \$16

Thinly sliced House-roasted Pork Loin with sauteed onions and Cooper sharp cheese on a grilled Italian roll. Served with choice of one side.

John's Peanut Butter Burger \$14

6 oz. Angus patty with Lettuce, Applewood-smoked Bacon, American cheese and Chipotle Peanut Butter on a Brioche bun. Served with choice of one side.

Chicken Fajita Wrap \$14

House-roasted chicken with Lettuce, Sauteed Onions & Bell Peppers and sour cream wrapped in a spinach & herb tortilla. Served with choice of one side.

Summer Lovin' Salad \$12

Mixed baby greens with strawberries, pineapple, blueberries and glazed walnuts. Served with homemade poppy seed dressing. **Add chicken for \$5.**

APPETIZERS

Smokehouse Nachos \$11

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

Stuffed Jalapenos \$6

Jalapeno peppers stuffed with Sweet Italian sausage and cream cheese filling.

Bavarian Pretzels \$6

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

DESSERTS

Homemade Wetlands' Chipwich \$5.50

SEASONAL BEER SELECTION

Double Nickel SOUR DADDY DIESEL SUPREME \$9.00

Fruity, tart notes of mango and pineapple are amplified by some acidity and roll up perfectly together with the OG hop forward flavors from the double dry-hopping of Mosaic, Citra, and Azacca. With Sour Daddy Diesel Supreme you get the best of both worlds; hazy, hoppy, fruity, and a bit sour... Now that's dank. **16 oz. can, 7.0% ABV.**

Workhorse Crooked King IPA \$9.00

In a world full of many hazy brews, His Grace stands out due to brilliant clarity and hop-driven flavors and aromas. The liberal use of experimental hop varieties gives this 8.3% sipper sweet aromatic notes of lime, stone fruit, and orange. Long may he reign! **16 oz. can.**

Workhorse Czech'd Out \$7.50

Brewed with Bohemian Pilsner malt, this traditional Czech Pilsner has a crisp, clean complex malt character of white bread. The use of Saaz hops gives this golden-blond lager a pleasant herbal and floral aroma with a slight hop bitterness. **16 oz. can, 5.4% ABV.**

Conshohocken WOODERMELON \$7.50

Conditioned on Watermelon puree, WOODERMELON features the light sweetness of a fresh sliced watermelon on a refreshing wheat and pale malt base. Best enjoyed by the "wooder" while soaking up the Philly (or Green Lane) Summer sun. **16 oz. can, 6.0% ABV.**

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Troegs Sunshine Pilsner \$6.00

It take the right ingredients, people and processes to nail the complex balance of two-row barley, zesty Saaz hops and lager yeast. Secondary fermentation creates natural carbonation that delivers soft notes of fresh-cut straw and flowering herbs. In the end, this bright and refreshingly clean American craft pilsner is our go-to when the sun is shining and makes us happy when skies are gray. **16 oz. can, 4.5% ABV.**

Great Divide Strawberry Rhubarb Sour Ale \$5.75

Strawberry is the yin to rhubarb's yang—the sweet to the tart. This beautiful partnership creates a beer that glows ruby, bursts with strawberry aroma, and bites with every sip. Bright and effervescent, this sour is a fun and refreshing, lip-puckering treat perfect for every occasion, any time of the year. **12 oz. can, 6.2% ABV.**

Yards Philthy Peach IPA \$4.75

Brewed with puréed peaches and dry hopped with Mosaic and Azacca hops, this Hazy IPA is bursting with flavors of peaches, tropical fruit, and citrus.. **12 oz. can, 6.5% ABV.**

CIDERS & SELTZERS

1911 Black Cherry Hard Cider \$7.00

Light up the night with the electrifyingly crisp and slightly tart flavor of 1911 Black Cherry. **6.9% ABV, 16 oz. can.**

Bud Light Seltzer & Truly Hard Seltzer \$4.50

5.0% ABV, 12 oz. can ~ Ask your server/bartender for available flavors

