

# ENTREES

## *Entree Sides:*

*Tossed Salad, Red Mashed Potatoes, Homemade Applesauce, Coleslaw, Roasted Butternut Squash, Hand-Cut Fries, House Seasoned Steak Fries (add \$1.00), Sweet Potato Fries (add \$1.00)*

## **Delmonico \$29**

16 ounce USDA Choice beef ribeye grilled to your liking and served with your choice of two sides. **Add sauteed mushrooms and onions for \$3.**

## **Grilled Salmon \$26**

Grilled Faroe Islands Salmon filet brushed with Bauman's Pear Butter and topped with sauteed Bosc pears. Served with your choice of two sides.

## **Pumpkin Tortelloni \$24**

Talluto's Pumpkin Tortelloni in a House-made Mascarpone & Bauman's Pumpkin Butter sauce. Served with Garlic Bread and your choice of one side.

## **Dijon Chicken \$16**

Boneless breasts of sauteed chicken, topped with a creamy Dijon mustard sauce and sauteed mushrooms. Served with your choice of two sides.

## **Caramel Apple Burger \$15**

8 oz Angus burger with sauteed Ida Red apple slices, Applewood-smoked bacon and sharp Cheddar cheese, drizzled with caramel sauce and sprinkled with salt on a Brioche bun. Served with choice of one side.

## **"The Grilled Pumpkin" Sandwich \$14**

Golden roasted Turkey, Applewood-smoked Bacon, Tomato, sharp Cheddar cheese and Bauman's Pumpkin Butter all grilled on Multigrain bread.  
Served with choice of one side.

## **Harvest Ham Wrap \$14**

John F. Martin Hickory-smoked Ham, lettuce, cheddar cheese, apple slices and honey mustard in a tomato & basil tortilla. Served with your choice of one side.

## **Autumn Salad \$13**

Spring mix with roasted Butternut squash, apple slices, Goat cheese, craisins & glazed walnuts. Served with House-made Honey Cinnamon Vinaigrette.  
**Add chicken for \$5.**

## APPETIZERS

### Smokehouse Nachos \$12

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

### Bavarian Pretzels \$6

Baked soft pretzels, brushed with butter and sprinkled with salt. Served with House-made beer cheese sauce and dijon mustard.

### French Onion Soup \$5

## DESSERTS

### Homemade S'Mores Cheesecake \$9.00

### Homemade Red Velvet Cupcake \$4.00

### Perkiomen Valley Brewery Twisted Sister IPA \$7.00

### Bru Daddy's Granddaddy Haze DIPA \$9.00

This is the Granddaddy of them all. Brewed with a hefty dose of oats and wheat give a nice soft & pillowy mouthfeel. Double Dry Hopped with Mosaic, Galaxy and Lotus. We taste huge notes of candied orange, mango, melon, and zesty resinous-dank. Brewery located in Allentown, PA. **8.3% ABV, 16 oz. can.**

### Workhorse Crushed It! \$9.00

This Belgian ale pours a hazy, straw blond color with a bright, fluffy white head of dense foam. It features aromas of orange peel, citrus, yeast phenolics, and spice, which add to its crushability. A wheat-dominated graininess is snapped by a beautifully spiced, tangy citrus finish. **5.1% ABV, 16 oz. can.**

### Levante Tickle Parts NEIPA \$9.00

Tickle Parts is an exceptionally dry-hopped New England IPA, with low bitterness, rising hop aroma and a feathery-soft mouthfeel. Anticipate chunks of pineapple and tender clementine juices on the palette, while your nostrils are gently tickled with the aroma of thawing sorbet and other fruit juices. **7.1% ABV, 16 oz. can.**

### Warsteiner Oktoberfest \$5.25

This beer is brewed with hand-selected hops, Munich-type spring barley malt and extra-soft brewing water from the Arnsberg forest nature park. Its well-balanced taste will make you feel like you are part of the Oktoberfest, wherever you are. **4.6% ABV, 16 oz. can**