

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)

Seafood Cakes \$18

Panko-breaded salmon and crab patties, fried until golden brown and served with your choice of Tartar or Cocktail sauce and two sides.

Apple Bourbon Pork \$18

Grilled boneless pork loin topped with Sautéed apple slices and a House-made apple bourbon sauce. Served with your choice of two sides.

Smoked Chicken Alfredo \$17

Penne-style pasta, House-smoked chicken and steamed broccoli smothered in Alfredo sauce. Served with garlic bread & 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.

Oktoberfest Burger \$14

8 oz Angus burger with Dijon mustard, John F. Martin Hickory Smoked Ham, caramelized onions and house-made beer cheese sauce on a Brioche bun.

Served with choice of one side.

Grilled Reuben \$14

The classic...Corned beef, Swiss cheese, sauerkraut and Thousand Island dressing grilled on Jewish Rye 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.

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 Lemon Sponge Pie \$5.00

Homemade Chocolate Peanut Butter Cupcakes \$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