

ENTREES

Entree Sides:

*Tossed Salad, Red Mashed Potatoes, Coleslaw,
Glazed Carrots, Homemade Applesauce, Hand-Cut Fries,
Tater Tots (add \$1.00), Sweet Potato Fries (add \$1.00)*

Grilled Salmon \$26

Grilled Faroe Islands Salmon filet seasoned with Lemon Pepper and topped with a House-made Blueberry sauce. Served with choice of two sides.

Apple Bourbon Chicken \$17

Grilled boneless chicken breast topped with sauteed Ginger Gold apple slices and a House-made apple bourbon sauce. Served with choice of two sides.

Caramel Apple Burger \$15

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

Pastrami Reuben \$14

The classic sandwich with a bit of a twist! Pastrami, Swiss cheese, sauerkraut and Thousand Island dressing grilled on Jewish Rye bread.
Served with choice of one side.

Chicken Fajita Quesadilla \$14

Grilled chicken with Cheddar & Pepper Jack cheeses, sauteed onions and Bell peppers grilled in a garlic & herb tortilla.
Served with a side of Sour Cream and choice of one side.

Baked Cheese Ravioli \$14

Cheese ravioli topped with Marinara sauce and Mozzarella cheese, baked and served with garlic bread and your choice of one side.

Autumn Salad \$13

Spring mix with Ambrosia apple slices, Goat cheese, Applewood-smoked Bacon & 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.

***NEW* Bourbon BBQ Chicken Potato Skins \$11**

Fried potato skins filled with Roasted Chicken, onion, jalapenos, house-made beer cheese sauce and Bourbon BBQ sauce and topped with sour cream.

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

Ask your server or bartender for our dessert selection

SEASONAL BEER SELECTION

Bru Daddy's Granny's Bakeshop:

Dark Chocolate Raspberry Bread Pudding Stout \$11.00

Brewed with rich dark chocolate malts and freshly baked Dark Chocolate Raspberry Bread Pudding with an added touch of milk sugar.
Fermented with Raspberry purée and conditioned on dark chocolate.
Brewery located in Allentown, PA. 10.2% ABV, 16 oz. can.

Bru Daddy's Autumn Dreamz \$10.00

This New England-style IPA is the perfect Fall companion, double dry hopped with Citra and Idaho Gem hops. Brewery located in Allentown, PA.
6.3% ABV, 16 oz. can.

Bru Daddy's Pastry Fiend: Blueberry Peach Cobbler \$10.00

Loaded with tons of fresh blueberry and peach puree and conditioned on vanilla and cinnamon. Big cobbler crust on the nose and it tastes just like a blueberry peach cobbler topped with freshly whipped cream! Brewery located in Allentown, PA.
7.3% ABV, 16 oz. can, *Contains Lactose*

River Horse Hipp-O-Lantern Pumpkin Ale \$6.50

This ingredient rich but drinkable ale combines pumpkin puree, cinnamon sticks, clove, nutmeg, fresh ginger root, vanilla beans and black strap molasses in such a balanced way, it's tough to pick one of them out. 8.1% ABV, 12 oz. bottle.

