

ENTREES

Entree Sides:

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

Grilled Salmon \$26

Grilled Faroe Islands Salmon filet brushed with Bauman's Cranberry Pear Butter.
Served with your choice of two sides.

Aloha Chicken \$17

Chicken breast crusted with Panko bread crumbs and Coconut flakes, baked and
served with grilled pineapple and a side of Golden BBQ sauce.
Served with choice of two sides.

Honey Lime Chicken \$17

A pair of sauteed boneless chicken breasts topped with caramelized red onions
in a honey lime sauce. Served with your 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.

Christmas Feast Grilled Cheese \$14

John F. Martin Artisan Ham, Applewood-smoked bacon,
Smoked Gouda cheese, Ambrosia apple slices, and Bauman's Plum Butter,
all grilled on multigrain bread. Served with your choice of one side.

Yuletide Salad \$13

Mixed baby greens with Granny Smith apple slices, Applewood-smoked bacon,
grilled pineapple, craisins, glazed walnuts and goat cheese.
Served with a Honey Cinnamon Vinaigrette. **Add chicken for \$5.**

Cheese Tortellini Alfredo \$13

Pasta rings filled with a blend of cheeses, smothered in a classic
Alfredo sauce. Served with Garlic Bread and 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.

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.

