

ENTREES

Entree Sides:

Tossed Salad, Coleslaw, Red Mashed Potatoes, Roasted Carrots, Pepper Cabbage, Hand-Cut Fries, Tater Tots (add \$1.00), Sweet Potato Fries (add \$1.00)

NY Strip Steak \$32

16 oz. USDA choice beef strip steak, prepared to your liking and served with your choice of two sides. **Add sauteed mushrooms and onions for \$3.**

Mango Salmon \$29

Grilled Faroe Islands Salmon filet brushed with a House-made Mango sauce and topped with Avocado. Served with your choice of two sides.

Black & Blue Salad \$19

Spring mix with Tomato, Avocado, Applewood-smoked Bacon, Blue cheese crumbles and Cajun-seasoned grilled shrimp. Served with your choice of dressing.

Chicken Marsala \$18

A pair of boneless Chicken breasts, sauteed and smothered in a classic Marsala sauce with Mushrooms. Served with your choice of two sides.

Peach & The Pig Grilled Cheese \$14

Layers of John F. Martin Smoked Ham, Applewood-smoked Bacon, Peach slices, Bauman's Peach Butter and Smoked Gouda cheese all grilled on multigrain bread. Served with your choice of one side.

Stuffed Rigatoni \$14

Rigatoni-style pasta filled with a Ricotta cheese blend in Marinara sauce. Served with garlic bread and your choice of one side.

Bourbon BBQ Pork Sandwich \$14

Shredded Pork loin smothered in a House-made Bourbon BBQ sauce with Pickled Red onion and Cooper sharp cheese on a Brioche bun. Served with your choice of one side.

Pit Chicken Wrap \$13

Chicken fire-grilled in our Famous pit with House-made corn salsa, Lettuce, Pepper Jack cheese sauce and Avocado mayo, wrapped in a Garlic & Herb flour tortilla. Served with your choice of one side.

APPETIZERS

Smokehouse Nachos \$13

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

Fried Pork & Sauerkraut Balls \$8

Served with a creamy Mustard sauce.

Nick's Fried Mozzarella Balls \$7

DESSERTS

Homemade Raisin Crumb Pie \$8.00

Leiby's Vanilla Ice Cream w/ Homemade Blueberry Sauce \$6.00

SEASONAL BEER SELECTION

Von C Brewing Uncle Jerry's Wit \$10.00

Orange peel, lemon peel, and coriander are added to the boil to compliment the banana, clove, and pepper aromas of the yeast. Medium bodied and refreshing with the slightest lactic tartness from German sauermalz. 5.8% ABV, 16 oz. can.

Conshohocken Brewing Co. Bassetts Ice Cream IPA \$10.00

This specialty brew in collaboration with Bassetts Ice Cream features lactose and Madagascar bourbon vanilla beans, offering a creamy, sweet profile with a crisp hop finish.
6.0% ABV, 16 oz. can, *Contains Lactose*