

# WAREHOUSE GOURMET

## Bistro & Brew Pub

### Soups

- Bistro French Onion Soup 6
- Dilled Tomato Soup 5
- Cream of Crab 8

### Dips & Bread

- Crab Fondue 13
- Hummus & Veggies 12
- Baked Brie & Toasted Almonds 14

### Appetizers

#### Mussels 2-Ways & Grilled Ciabatta

- White Wine & Garlic Broth 13
- Spicy Red Curry Coconut 15
- Sesame Encrusted Tuna Steak**
- Medium-Rare with Ponzu,  
Cucumber & Seaweed Salad 12

#### Burrata

- Roasted Garlic Vinaigrette,  
Sea Salt & Ciabatta 14

#### Chicken Tenders

- Baked in a Potato Chip Crust.  
Honey Mustard, BBQ, Wasabi 12.5
- Red Hot & Bleu Cheese 13.5

- Baked Feta & Roasted Artichokes**  
with Tortilla Chips for Dipping 13

#### Sausage Meatballs

- Sun-Dried Tomatoes,  
Homemade Marinara & Asiago 14

*Gluten Free Bread add \$2, for 2 slices / \$4, for 4 slices*

### Salads

- Add: Chicken 4 / Tuna Steak Medium-Rare 8 / Tuna Salad & Artichokes 5 /  
Portabella Mushroom 4 / Old Bay Shrimp 7 / Salmon 13.5**

Simply Tossed Salad or Caesar 8 (both with croutons)

- Quinoa Greek Salad Bowl, Feta, Chickpeas, Veggies, Olive Tapenade  
& Fresh Spinach 13

Goat Cheese, Apple, Pecans & Honey Balsamic Vinaigrette 13

Tarragon Chicken Salad, Cranberries, Walnuts & Honey Balsamic Vinaigrette 13

Chicken Tenders, Cheddar, Veggies, Croutons & Honey Mustard 14

Red Hot & Blue Chicken Tenders, Veggies, Croutons & Bleu Cheese Dressing 15

#### *Our Handmade Dressings*

- Honey Balsamic Vinaigrette, Fresh Ginger Vinaigrette, Spicy Italian,  
Honey Mustard, Sun-Dried Tomato, Bleu Cheese or Ranch (Extra Dressing add 1)

## Sandwiches

*On Our Handmade Bread. Served with 2oz. Bleu Cheese Cole Slaw & Dill Pickle Spear*

- Roast Beef, Bacon, Melted Cheddar, BBQ & Mayo 14
  - Grilled Roast Beef Caesar, Melted Provolone & Caramelized Onions 14
  - Chicken Caesar Sandwich, Melted Provolone & Olive Tapenade 13
  - Turkey Stinger, Bacon, Melted Cheddar & Chipotle Mayo 14
  - Turkey, Melted Swiss, Avocado, Mayo & Sprouts 14
  - Ham, Melted Brie, Red Onion & Dijon Mayo 14
  - Ham, Melted Swiss & Pesto Mayo 13
  - Tarragon Chicken Salad, Cranberries & Walnuts 14
  - Pulled Pork Sandwich, on Brioche, Carolina BBQ & Mayo 14
  - Tuna Steak, on Brioche, Wasabi Dressing, Tomato & Red Onion 14
  - Portabella Mushroom, Caramelized Onions & Wasabi Dressing 13 *(Vegan Option)*
  - Crab Grilled Cheese & Melted Cheddar 15
  - Add Tomato 1 / Add Applewood Smoked Bacon 3
  - Imperial-Style Claw Crabcake Sandwich on Brioche with Caper Tartar Sauce 17
- Gluten Free Bread for Sandwiches add \$4*

## Sides

- Steak Fries 7
- Gourmet Shells & 6 Cheeses with Crouton Topping 7.5
- Roasted Garlic Mashed Potatoes 6
- Bleu Cheese Cole Slaw 6.5
- Grandma Utz Potato Chips 2.50
- Side Salad or Side Caesar 5 (both with croutons)

## Lunchtime Wraps *with Mayo & Fresh Spinach*

*(Served until 3pm)*

- Turkey Caesar & Tomato 8
- Ham, Swiss & Honey Mustard 8
- Tuna Salad, Roasted Artichokes & Cilantro 8
- Tarragon Chicken Salad, Cranberries & Walnuts 8
- Chicken Tenders, Cheddar, Honey Mustard & Tomato 8
- Spicy Buffalo Chicken Tenders, Cheddar & Bleu Cheese 8
- Hummus, Sriracha, Avocado, Bell Pepper & Red Onion 8 *(Vegan Option)*

# Entrees

Served with Side Salad & Choice of Dressing

Upgrade to a Goat Cheese, Apple & Pecan Side Salad 2.5

*Complimentary Basket of Bread with Cayenne Honey Butter available upon request*

## Beef Bourguignon

Polenta, Roasted Carrots, Pearl Onions and Bacon  
with a Rich Burgundy Gravy 30

## Cast-Iron Chicken Pot Pie

Slow-Roasted Pulled Chicken, Potatoes, Carrots, Peas and Pearl Onions  
in a Creamy Brandy Sauce with Puff Pastry 27

## Parmesan Crusted Salmon

Dijon Cream, Roasted Potatoes and Vegetable du jour 29

## Rosemary-Goat Cheese Stuffed Portabella Mushroom

Roasted Tomato-Sweet Corn Risotto & Vegetable du jour 26

## Red Curry Coconut Chicken

Coconut Milk, Bell Peppers & Jasmine Rice 18 with Shrimp 24  
Veggie Broccoli & Bell Pepper 18 (*Vegan*)

## Warehouse Gourmet Meatloaf

Roasted Garlic Mashed Potatoes & Vegetable du jour 25

## Sun-Dried Tomato Sausage Meatballs

Housemade Marinara, Burrata & Pesto with Grilled Ciabatta 28

# Our Housemade Desserts

Vanilla Bean Cheesecake 8 / with Strawberries Grand Marnier 1.5

Chocolate Chip Espresso Brownie 4

Raspberry Linzer Bar with a Shortbread Crust 4.5

Pot De Crème

Perfect Sized Chocolate Mousse with Chantilly Cream & Chocolate Cookie 6.5

THE FDA ADVISES CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY,  
SEAFOOD OR EGGS INCREASES YOUR RISK OF FOOD BORNE ILLNESS

# Welcome to Our Bistro

Robust Soups. Crusty Breads. Our Own Craft Brews.  
Colorful Salads. Hearty Sandwiches. Just the Right Sized Wraps.  
Warm & Inviting Entrees. Decadent Desserts.  
All Handmade here at The Warehouse.  
For you, your friends and family.  
Enjoy!

## **ASK FOR A WINE LIST!**

### Our Craft Beers

From the following list, we always have 6 beers on rotation.  
Note chalkboards depicting "What's on Tap" including new and seasonal beers.

- CREAM VAN BEAN Cream Ale, light, creamy and subtle vanilla flavor. 4.6%
- LEGGY BLONDE Imperial Blonde Ale, sweet and malty, faint hop character. 7%
- PAPA PASSIVE AGGRESSIVE PALE ALE American Pale Ale, 5.5%
- SMALL TOWN BROWN Brown Ale, tasty, chocolate, malt forward, 5.3%
- HOP KNOCKER American IPA, dry hopped with Mt. Hood and Cascade hops. 6.5%
- DARK, DANK & OMINOUS Black IPA, hints of chocolate, grapefruit and a hemp-like aroma. 7%
- SCREAMING PEACOCK SMOKED PORTER, very light smoked character. Not hoppy. 6%
- CEZANNE SAISON Belgian Saison, spiced with orange peel, a touch of hop character. 5%
- STEAM PUNK OATMEAL STOUT toasty, coffee flavors, a creamy & fuller mouthfeel 6.5%
- BEER SAVE THE QUEEN ESB English Ale, caramel malts and traditional hops. 5.6%
- C4 American Double IPA, multiple hop additions for complex citrus and tropical fruit flavors 8%
- MALTELLA PORTER, brewed with cocoa nibs and hazelnuts. 5.5%
- DUE BENEVOLENCE Belgian Style Dubbel, brewed in the style of Belgian monks. 7%
- CTRL ALT DEL German Alt-Style, German-style ale with lots of malty flavor. 6%
- HOPPIN' JUICY New England IPA, hazy with lots of citrus and tropical fruit hop character. 7%
- WAREHOUSE OCCUPATION Imperial Saison, spicy, fruity, yet smooth. 9%
- P-STRONG American IPA, light caramel sweetness with aggressive bitter hop character. 6.5%

### Pennsylvania Spirits 7.5

- Gin & Tonic
- Rum & Coke
- Arnold Palmer
- Coconut Rum & Coke
- Vodka Cranberry
- Whiskey Lemonade

### Pennsylvania Cocktails

- Moscow Mule 9.5
- Whiskey Sour 10
- Rum Runner 10
- Old Fashioned 11
- Cosmo 10
- Orange Crush 9.5

### Warehouse Bistro & Brewpub's

#### COHO Hard Seltzer

with Fresh Ginger 6

