

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 14
Spicy Red Curry Coconut 16

Sesame Encrusted Tuna Steak

Medium-Rare with Ponzu,
Cucumber & Seaweed Salad 13

Burrata

Roasted Garlic Vinaigrette,
Sea Salt & Ciabatta 14

Chicken Tenders

Baked in a Potato Chip Crust.
Honey Mustard, BBQ, Wasabi 13
Red Hot & Bleu Cheese 14

Baked Feta & Roasted Artichokes
with Tortilla Chips for Dipping 14

Sausage Meatballs

Sun-Dried Tomatoes,
Homemade Marinara & Asiago 15

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

Salads

**Add: Chicken 5 / Tuna Steak Medium-Rare 9 / Tuna Salad & Artichokes 6 /
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 15

Red Hot & Blue Chicken Tenders, Veggies, Croutons & Bleu Cheese Dressing 16

Our Handmade Dressings

NEW Herb Vinaigrette, Honey Balsamic Vinaigrette, Fresh Ginger Vinaigrette,
Honey Mustard, Creamy 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

- Turkey, Melted Swiss, Avocado, Mayo & Sprouts 14
 - Turkey Stinger, Bacon, Melted Cheddar & Chipotle Mayo 14
 - Roast Beef, Bacon, Melted Cheddar, BBQ & Mayo 15
 - Grilled Roast Beef Caesar, Melted Provolone & Caramelized Onions 15
 - Chicken Caesar Sandwich, Melted Provolone & Olive Tapenade 14
 - Ham, Melted Swiss & Pesto Mayo 13
 - Ham, Melted Brie, Dijon Mayo & Red Onion 15
 - Tarragon Chicken Salad, Cranberries & Walnuts 14
 - Pulled Pork Sandwich, on Brioche, Carolina BBQ & Mayo 14
 - Tuna Steak, on Brioche, Wasabi Dressing, Tomato & Red Onion 15
 - 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 8
- Roasted Garlic Mashed Potatoes 6
- Bleu Cheese Cole Slaw 6.5
- Grandma Utz Potato Chips 2.75
- 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

Warehouse Gourmet Meatloaf

Roasted Garlic Mashed Potatoes & Vegetable du jour 27

Cast-Iron Chicken Pot Pie

Slow-Roasted Pulled Chicken, Potatoes, Carrots, Peas and Pearl Onions
in a Creamy Brandy Sauce with Puff Pastry 28

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 28

Red Curry Coconut Chicken

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

Imperial-Style Crabcakes

Roasted Garlic Mashed Potatoes, Vegetable du jour
and Caper Tartar Sauce 30

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 Belgian-Chocolate Mousse,
Chantilly Cream & Chocolate Cookie 7

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!

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

ASK FOR A WINE LIST!