

SHAREABLES

EAGLE & THE OWL PIZZA* house-smoked chicken, pesto, fresh mozzarella, roasted tomatoes, fresh greens, pine nuts	17 / BROWN ALE
CHEF'S PIZZA* chef's daily creation	mkt / CHANGES DAILY
BACON WRAPPED TATER TOTS house-made tater tots, applewood smoked bacon, jalapeños, caribbean sauce, cheddar	14 / IPA
HICKORY WINGS* house-smoked fried chicken wings, celery, carrots, blue cheese or creamy fresh herb buttermilk dressing CHOICE OF SAUCE: <i>original bar-b-que beast, buffalo, spicy bar-b-que beast, old bay and malt, or caribbean</i>	18 / BELGIAN WIT
NACHOS BLUES* (choice of topping) bbq pulled short rib & poblano-ale cheese sauce creamy crab & old bay smoked chicken & poblano-ale cheese sauce house-fried blue tortilla chips, corn-black bean salsa, cheddar, avocado, scallions, pickled jalapeños, citrus creme fraîche	18 / IPA 16 / WHEAT 16 / IPA
JONAH CRAB DEVILED EGGS* deviled eggs, jonah crab, fennel slaw, prosciutto cracklings	14 / IPA
CHARCUTERIE cured meats and artisan cheeses (change daily), toasted house brioche, whole grain mustard, fig jam, tapenade	20 / CHANGES DAILY
SPINACH ARTICHOKE DIP spinach, cream cheese, wild mushrooms, panko, cheddar, crostini	14 / LAGER
ROASTED GARLIC HUMMUS (v) hummus, sliced beets, arugula, avocado, micro greens, toasted pumpkin seeds, lemon, herbed grilled flatbread	12 / WHEAT ALE
MASA CALAMARI* calamari, masa harina, pickled jalapeños, smoky chili-lime dipping sauce	17 / WHEAT ALE
CHEF'S SPECIALTY POUTINE* (choice of topping) bbq short rib & poblano-ale cheese sauce creamy crab & old bay wild mushroom ragout fresh-cut fries, mozzarella curds, prosciutto cracklings, scallions	18 / STOUT 16 / WHEAT 16 / STOUT



SALADS

**ADD: chicken* 3 shrimp* 5 beef tips* 6
salmon* 9 crab cake* 12**

HIGHLAND SALAD 12 / STOUT
chef's garden baby greens, sun-dried cherries,
kalamata olives, roasted roma tomatoes,
cucumber, candied pecans, fresh mozzarella

GRILLED CAESAR* 11 / IMPERIAL IPA
grilled herb romaine, fried soft-boiled egg,
croutons, pecorino, caesar dressing

RED PEAR SALAD 15 / PILSNER
chef's garden baby greens, sliced red pear,
bermuda onions, avocado, dried cherries,
beets, candied pecan crusted goat cheese,
balsamic glaze, fresh lemon

HOUSE-MADE DRESSINGS:
caesar*; creamy fresh herb buttermilk,
blue cheese, thousand island, honey mustard,
white balsamic vinaigrette
ALSO AVAILABLE: fat-free raspberry

SOUPS

CRAB SOUP*
slow-cooked low country crab soup,
onions, cream, celery, sherry
9 / PILSNER

COWBOY CHILI*
smoked beef, ground beef,
citrus creme fraîche, cheddar,
pickled jalapeños
9 / IPA

PUB FARE

BURNT END MAC & CHEESE*
house-cured pastrami, spicy bar-b-que beast,
poblano-ale cheese sauce
22 / BROWN ALE

CHICKEN AND BISCUIT*
boneless fried chicken breast, fresh buttermilk biscuit,
dippy egg, country sausage gravy
19 / STOUT



BURGERS / CHICKEN (grilled wagyu beef or chicken breast)

CHOICE OF: fresh-cut fries, sweet potato waffle fries, poblano-ale mac & cheese, broccoli salad, or side house / caesar* salad

CHOICE OF CHEESE: gouda, swiss, provolone, aged cheddar, gorgonzola, or american

FARMHOUSE*

17 / LAGER

arugula, smoked bacon jam, dippy egg, tomato, brioche bun

ALPINE*

16 / BROWN ALE

lettuce, spanish onion, tomato, brioche bun

CAJUN*

17 / IPA

tabasco remoulade, grilled andouille, pickled tomato, lettuce, spanish onion, brioche bun

HOLDABLES

CHOICE OF: fresh-cut fries, sweet potato waffle fries, poblano-ale mac & cheese, broccoli salad, or side house/caesar* salad

CRAB CAKE SANDWICH*

19 / WHEAT

broiled lump crab cake, lettuce, tomato, citrus-caper aioli, toasted brioche bun

BISON TACOS*

19 / IPA

blend of chipotle bison skirt steak and beef steak, avocado, roasted corn salsa, cheddar, pickled jalapeños, citrus crème fraiche, flour tortillas

TURKEY DEVONSHIRE*

14 / PILSNER

house-smoked turkey, cheddar sauce, tomatoes, applewood smoked bacon, grilled house brioche (open-faced)

PHILLY CALZONE*

20 / IPA

prime rib, sautéed onions, provolone cheese, fresh mozzarella, bacon-dill aioli, fried banana peppers

VEGGIE WRAP (v)

14 / WHEAT

roasted fennel, beets, brussels sprouts, toasted pumpkin seeds, chef's garden greens, pickled tomatoes, avocado, hummus, grilled flatbread

FRIED BOLOGNA

13 / STOUT

pan-fried mortadella, herb buttermilk spread, cheddar, corn chips, toasted sourdough bread

PASTRAMI WRAP*

16 / PILSNER

warm pastrami, swiss, broccoli salad, bbq-dijon mustard, fresh-cut fries, jalapeños, pickles, grilled flatbread

ENTRÉES

SERVED WITH: side house or caesar* salad / *substitute soup*⁵³

BEEF SHORT RIB*

short ribs, roasted garlic demi, gremolata, herbed mashed potatoes, tasso collards

34 / PORTER

GRILLED NEW YORK STRIP*

hand-cut, ike's 16 sauce, roasted fingerling potatoes, haricot vert

36 / BROWN ALE

CRAB CAKES*

broiled lump crab cakes, citrus-caper aioli, herbed mashed potatoes, asparagus

36 / WHEAT

SOUTHERN BBQ CHICKEN*

slow-cooked chicken, bar-b-que beast sauce, poblano-ale mac & cheese, tasso collards

25 / LAGER

SHRIMP & LINGUINI*

shrimp, pesto, kalamata olives, tomatoes, pine nuts, sun-dried cherries, garlic, white wine, parsley, pecorino

24 / WHEAT

GRILLED SALMON*

norwegian salmon, roasted garlic-goat cheese cream sauce, gremolata, herbed mashed potatoes, sautéed spinach

28 / WHEAT

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

6% Pennsylvania State sales tax and gratuity are not included. An 18% gratuity will be added to parties of six or more.

Menu is subject to change.