

SHAREABLES



- EAGLE & THE OWL PIZZA*** *house-smoked chicken, pesto, fresh mozzarella, heirloom tomatoes, fresh greens, pine nuts* 18 | brown ale
- CHEF'S PIZZA*** *chef's daily creation* mkt | changes daily
- CHARCUTERIE*** *sopressata, prosciutto, beet-cured salmon, cheddar, gouda, citrus caper goat cheese, bagel chips, lavash, fig jam, whole grain mustard, caper berries* 20 | pilsner
- BEET-NIK HUMMUS** (*v*) *toasted pepitas and flax, bagel chips, lavash, heirloom tomatoes, carrots, celery and cucumbers* 12 | wheat
- HICKORY WINGS*** (*gf*) *house-smoked fried chicken wings, celery, carrots, blue cheese or creamy herb buttermilk dressing* 18 | belgian wit
SAUCE: bar-b-que beast, buffalo, malt vinegar old bay, spicy honey, caribbean, soy-ginger, or naked
- AVOCADO BOMB*** *avocado stuffed with tuna tartare, fried, soy-ginger glaze, sriracha aioli* 12 | ipa
- BACON WRAPPED STUFFED JALAPEÑOS*** (*gf*) *sausage, pecorino, onion, cream cheese, stout bbq, herb buttermilk* 12 | pale ale
- FRIED BRUSSELS SPROUTS*** *pancetta, bourbon glaze, citrus aioli dipping sauce* 10 | wheat
- FRIED MAC-N-CHEESE BALLS** *poblano mac-n-cheese, panko, spicy orange dipping sauce* 10 | ipa
- CRAB FOCACCIA BOULE*** *fresh blue crab, seasoned cream cheese, house-made focaccia boule, aged cheddar, old bay, carrots and celery* 13 | lager
- NACHOS*** *house-fried tortilla chips, roasted-corn black bean salsa, avocado, scallions, poblano-ale cheese sauce, stout bbq short rib, pickled jalapeños, citrus creme fraiche* 18 | blonde ale
- EAGLE & THE OWL POUTINE*** *fresh-cut fries, mozzarella curds, prosciutto cracklings, scallions*
- **STOUT BBQ SHORT RIB & POBLANO-ALE CHEESE SAUCE** 18 | stout
 - **CREAMY CRAB & OLD BAY** 16 | wheat
 - **SMOKED MUSHROOM DEMI CREAM SAUCE** 15 | stout

SOUPS

- CRAB SOUP*** 9 | pilsner
slow-cooked low country crab soup, onions, cream, celery, sherry
- WHITE CHICKEN CHILI** 9 | pale ale
northern beans, green chile, cilantro, crème fraîche, fried tortilla

SALADS

- ADD:** chicken* 4 | shrimp* 7 | beef tips* 7 | salmon* 9 | crab cake* 12
- HIGHLAND SALAD** (*gf*) 12 | pale ale
chef's garden organic baby greens, sun-dried cherries, cucumber, kalamata olives, heirloom tomatoes, candied pecans, fresh mozzarella, choice of dressing
- GRILLED CAESAR*** (*gf*) 11 | stout
grilled herb romaine, herbed croutons, fried soft-boiled egg, shaved pecorino, caesar dressing
- APPLE HARVEST SALAD** (*gf*) 15 | amber lager
chef's garden organic baby greens, sliced apples, pancetta, gorgonzola, heirloom tomatoes, onion, candied walnuts, house honey dijon

*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.

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



ENTRÉES

SERVED WITH: side house or caesar* salad or cup of soup

FRENCHED PORK CHOP* 30 | porter

grilled 10 oz bone-in chop, french onion demi, muenster & onion straws, roasted garlic mashed potatoes, braised spinach

CRAB CAKES* 36 | wheat

seared jumbo lump crab cakes, citrus-caper aioli, roasted garlic mashed potatoes, asparagus

GRILLED NEW YORK STRIP* (gf) 38 | ipa

hand-cut, ale braised onion, mushroom, gorgonzola, truffle parmesan fries, haricot vert

GRILLED STUFFED PORTABELLA* (gf/v) 22 | pilsner

blistered heirloom tomato, zucchini, squash, spinach, red onion, red rice quinoa, balsamic reduction, roasted root vegetables, haricot vert

PEACH BOURBON CEDAR PLANK SALMON* (gf) 28 | pilsner

grilled wild-caught canadian salmon, roasted root vegetables, braised spinach

BEEF SHORT RIB* (gf) 36 | stout

slow-cooked short ribs, roasted garlic demi, gremolata, roasted garlic mashed potatoes, asparagus, pancetta, wild mushroom

HOLDABLES

CHOICE OF SIDE: fresh-cut fries, maryland street corn, poblano-ale mac-n-cheese, sweet potato waffle fries, or side house/caesar* salad

CRAB CAKE SANDWICH* 19 | wheat

broiled lump crab cake, romaine, tomato, citrus aioli, brioche

PORTABELLA GRILLED CHEESE 15 | wheat

house-made bacon jam, muenster, smoked gouda, ale onions, spinach, roasted red peppers, sourdough

BUFFALO CHICKEN SANDWICH* 16 | ipa

fried chicken thigh, gorgonzola sprout slaw, vine-ripe tomato, brioche

REUBEN* 16 | stout

house-made corned beef, alpine swiss, guinness-granny smith apple sauerkraut, thousand island, grilled marble rye

SEOUL TACOS*(gf) 18 | brown ale

marinated beef flank, kimchi, red cabbage, avocado, lime, onion, cilantro, spicy aioli, corn tortillas

FRENCH DIP* 19 | pale ale

shaved prime rib, ale-braised onions, muenster cheese, horseradish sauce, french baguette, au jus

PUB FARE

CHICKEN AND BISCUIT* 17 | saison

fresh buttermilk biscuit, fried chicken thigh, dippy egg, country sausage gravy

BEEF STROGANOFF* 28 | porter

pan-seared beef medallions, wild mushrooms, pecorino, fresh herbs, smoked demi cream sauce, fresh pappardelle pasta

BURGERS / CHICKEN

ANGUS BEEF OR CHICKEN BREAST ON BRIOCHE

CHOICE OF SIDE: fresh-cut fries, maryland street corn, poblano-ale mac-n-cheese, sweet potato waffle fries, or side house/caesar* salad

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

ALPINE* 16 | brown ale

romaine, red onion, tomato

FARMHOUSE* 17 | ipa

arugula, smoked bacon jam, tomato, dippy egg, roasted red peppers

SMOKIN' GUN BURGER* 18 | stout

bacon dill aioli, red onion, smoked gouda, sausage cream cheese stuffed bacon-wrapped jalapeños, stout bbq, onion straws, focaccia