



SHAREABLES

EAGLE & THE OWL PIZZA* <i>house-smoked chicken, pesto, fresh mozzarella, roasted tomatoes, fresh greens, pine nuts</i>	17 brown ale
CHEF'S PIZZA* <i>chef's daily creation</i>	mkt changes daily
SHRIMP COCKTAIL* <i>(gf) cocktail sauce, lemon wedges, ginger infused grilled watermelon</i>	12 wheat
BACON WRAPPED HOUSE-MADE TATER TOTS <i>jalapeños, caribbean sauce, cheddar</i>	14 ipa
HICKORY WINGS* <i>(gf) house-smoked fried chicken wings, celery, carrots, blue cheese or creamy herb buttermilk dressing</i>	18 belgian wit
SAUCE: original, spicy, or carolina bar-b-que beast, buffalo, old bay and malt, or caribbean	
AVOCADO BOMB* <i>avocado stuffed with tuna tartare, fried, soy-ginger glaze, sriracha aioli</i>	12 ipa
FRIED OYSTERS* <i>black and white sesame seeds, arugula, miso dipping sauce</i>	18 pilsner
FRIED BRUSSELS SPROUTS <i>bourbon glaze, citrus aioli dipping sauce</i>	10 wheat
BBQ RIBS* <i>slow-cooked then fried, carolina bar-b-que beast sauce</i>	14 wheat
CALAMARI* <i>(gf) masa harina, pickled jalapeños, smoky chili-lime dipping sauce</i>	17 wheat
NACHOS BLUES* <i>house-fried blue tortilla chips, cheddar cheese, roasted corn pico de gallo, avocado, scallions, pastrami burnt ends, poblano-ale cheese sauce, pickled jalapeños, citrus creme fraiche</i>	18 ipa
CHEF'S SPECIALTY POUTINE* <i>fresh-cut fries, mozzarella curds, prosciutto cracklings, scallions</i>	
CHOICE OF TOPPING:	
PASTRAMI BURNT ENDS WITH JACK DANIEL'S BOURBON SAUCE	16 stout
CREAMY CRAB & OLD BAY	16 wheat
SMOKED MUSHROOM DEMI CREAM SAUCE	15 stout

SOUPS

CRAB SOUP*	9 pilsner
<i>slow-cooked low country crab soup, onions, cream, celery, sherry</i>	
SOUP OF THE DAY*	9 varies

SALADS

ADD: chicken* 3 shrimp* 7 beef tips* 6 salmon* 9 crab cake* 12	
HIGHLAND SALAD <i>(gf)</i>	12 stout
<i>chef's garden baby greens, sun-dried cherries, kalamata olives, roasted roma tomatoes, cucumber, candied pecans, fresh mozzarella</i>	
GRILLED CAESAR*	11 stout
<i>grilled herb romaine, herbed croutons, fried soft-boiled egg, shaved pecorino, caesar dressing</i>	
RED PEAR SALAD <i>(gf)</i>	15 pilsner
<i>chef's garden baby greens, sliced red pear, bermuda onions, avocado, dried cherries, beets, candied pecan crusted goat cheese, balsamic glaze</i>	

*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*, creamy herb buttermilk, blue cheese, thousand island, honey mustard, white balsamic vinaigrette
ALSO AVAILABLE: fat-free raspberry



ENTRÉES

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

FLANK STEAK*	28 porter
<i>roasted corn chimichurri sauce, poblano mac-n-cheese, sautéed spinach</i>	
CRAB CAKES*	36 wheat
<i>broiled lump crab cakes, citrus-caper aioli, herbed mashed potatoes, asparagus</i>	
SHRIMP OR PORTABELLA LINGUINI*	24 wheat
<i>pesto, kalamata olives, tomatoes, pine nuts, sun-dried cherries, garlic, white wine, parsley, pecorino</i>	
GRILLED NEW YORK STRIP* (gf).....	36 brown ale
<i>hand-cut, roasted marrow butter, mashed herbed potatoes, haricot vert</i>	
PERUVIAN CHICKEN* (gf).....	26 porter
<i>slow-cooked half chicken, salsa verde, whole fresh corn, jasmine rice pilaf, pan jus</i>	
GRILLED SALMON* (gf).....	28 wheat
<i>norwegian salmon, soy-ginger sauce, braised squash, onions, mushrooms, jasmine rice pilaf</i>	
BBQ RIBS*	34 porter
<i>slow-cooked baby rack ribs, carolina bar-b-q beast sauce, poblano mac-n-cheese, sautéed spinach</i>	

HOLDABLES

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

CRAB CAKE SANDWICH*	19 wheat
<i>broiled lump crab cake, lettuce, tomato, citrus-caper aioli, toasted brioche</i>	
HARVEST GRILLED CHEESE	15 wheat
<i>house-made apple butter, aged cheddar, grilled portabella mushroom, smoked onions, field greens, sourdough</i>	
MONSTER CLUB*	16 stout
<i>smoked turkey, cheddar, provolone, lettuce, tomato, bacon, bacon-dill spread, wheat</i>	
PASTRAMI PANINI*	17 pilsner
<i>swiss, broccoli salad, bacon-dill spread, jalapeños, sourdough</i>	
GROUPE TACOS*	18 ipa
<i>beer battered grouper, brussels sprouts slaw, avocado, cilantro, pickled jalapeños, smoked chili aioli, flour tortillas</i>	
FRENCH DIP*	18 pale ale
<i>shaved prime rib, ale braised onions, provolone, horseradish sauce, au jus, baguette</i>	

PUB FARE

BUFFALO CHICKEN QUESADILLA*	14 ipa
<i>grilled chicken breast, buffalo sauce, onions, celery, aged cheddar, gorgonzola, creamy herb buttermilk, tortilla</i>	
HOFFMAN'S BIER BRAT*	14 imperial ipa
<i>whole grain mustard, ale braised onions, old bay, crab, poblano mac-n-cheese, toasted bun</i>	

BURGERS / CHICKEN

GRILLED WAGYU BEEF OR CHICKEN BREAST ON A BRIOCHE BUN	
CHOICE OF SIDE: fresh-cut french fries, sweet potato waffle fries, side salad, poblano mac-n-cheese, maryland street corn, or broccoli salad	
CHOICE OF CHEESE: gouda, swiss, provolone, gorgonzola, aged cheddar, or american	
ALPINE*	16 brown ale
<i>lettuce, spanish onion, tomato</i>	
RAYMOND*	17 ipa
<i>roasted jalapeño aioli, pickled cucumber ribbons, goat cheese, red wine caramelized onions</i>	
FARMHOUSE*	17 lager
<i>arugula, smoked bacon jam, dippy egg, tomato</i>	