

APPETIZERS

FRIED PICKLE SPEARS 12

Breaded and Fried Pickle Spears with Sriracha Ranch Dipping Sauce

GIANT BAVARIAN PRETZEL 12

Giant Baked Soft Pretzel Served With Homemade American Cheese Sauce & Brown Mustard

FRIED CHEESE CURDS 12

Fried Breaded Cheese Curds With Sriracha Ranch Dipping Sauce

CRISPY CAULIFLOWER TACOS 12

Lightly Battered Cauliflower, With Citrus Slaw & Chipotle Crema

TASTY TOTS 13

Crispy Tots Topped With Hollandaise, Parmesan Cheese, Chives & Truffle Oil

CHICKEN FINGERS & FRIES 14

Breaded Chicken Tenders With French Fries & Your Choice Of Dipping Sauce

CHEESESTEAK PIEROGIES 14

Our Housemade Pierogies Filled With Cooper Sharp American & Shaved Steak Meat. Served With Spicy Ketchup

SHRIMP TACOS 15

Blackened Shrimp, Pineapple Salsa & Lime Crema on Flour or Corn Tortillas

AHI TUNA 15

Sesame Crusted Ahi Tuna topped with a Soy Ginger Glaze & Green Onions

MEDITERRANEAN PLATTER 16

Homemade Hummus, Feta Cheese, Extra Virgin Olive Oil, Kalamata Olives, Roasted Red Peppers, Cucumbers & Toasted Naan Bread

THAI CHICKEN LETTUCE WRAPS 16

Chicken Satay, Pickled Carrots & Jicama, Spicy Cucumbers, Mandarin Oranges, Fried Rice Noodles & Boston Leaf Lettuce served with Thai Peanut Sauce & Soy Ginger Glaze

SALADS

HOUSE SALAD 10

Mixed Greens, Grape Tomato, Cucumber & Housemade Croutons

CAESAR SALAD 10

Chopped Romain, Parmesan & Housemade Croutons

BUTTERNUT SQUASH SALAD 17

Mixed Greens & Romaine Lettuce Base, Roasted Butternut Squash, Feta Cheese, Grape Tomatoes, Cucumbers, Dried Cranberries, & Candied Walnuts. Tossed In A Balsamic Vinaigrette

ASIAN CHICKEN SALAD 17

Sesame Marinated Grilled Chicken Breast, Mixed Greens & Romaine, Tomatoes, Cucumbers, Mandarin Oranges, Edamame, Fried Rice Noodles, Sesame Seeds & Green Onions tossed in Toasted Sesame Dressing

COBB SALAD 20

Romaine Lettuce and Spring Mix Base, Diced Chicken, Bacon Bits, Hard Boiled Egg, Avocado, Grape Tomato, & Blue Cheese Crumbles. Your Choice Of Dressing

Add To Any Salad:

Chicken +\$8 Shrimp +\$10 6oz Salmon +\$10

WINGS

Wings Include Ranch or Bleu Cheese & Celery

BONELESS WINGS 12

10 JUMBO WINGS 15

FRIED CAULIFLOWER 13

HAND BREADED & FRIED SHRIMP 15

WING SAUCES

Mild, House (Medium), Hot, BBQ, Mango Habanero, Garlic Parmesan, Sweet Thai Chili

SOUPS

FRENCH ONION SOUP CROCK 7

CHILI

\$6 Cup / \$8 Bowl

SOUP OF THE DAY

\$5 Cup / \$7 Bowl

Ask Your Server About Today's Soup!

ENTREES

BONE-IN HONEY GARLIC PRIME PORK CHOP 30

Bone-In Pork Chop, Grilled To Temp, & Topped With A Honey Garlic Glaze. Served With Your Choice of Two Sides

GARLIC AND HERB SIRLOIN 28

8oz Sirloin Steak topped with a Housemade Roasted Garlic and Herb Butter, served with Roasted Potato Wedges and Green Beans

CRAB CAKES 28

Two 4oz Panko Crusted Crab Cakes Served With French Fries & Cole Slaw

BOURBON GLAZED SALMON 28

Housemade Bourbon Glaze on Icelandic Salmon, served over Coconut Rice and Crispy Maple Brussel Sprouts

CHICKEN PARMESAN & LINGUINE 19

Breaded Chicken Breast With Fresh Mozzarella & Marinara Sauce

PENNE VODKA WITH CHICKEN 18

Penne Pasta in a Creamy Vodka Sauce, topped with Grilled Chicken and Parmesan Cheese

POT ROAST 18

Sauteed Carrots and Celery, Short Rib & Demi-Glace served over Mashed Potatoes

FISH N' CHIPS 18

House Breaded and Fried To Order Cod Served With French Fries & Coleslaw

SIDES

Extra Sides \$6

House Salad, Caesar Salad, Mashed Potatoes, Potato Wedges, Mac N' Cheese, French Fries, Tater Tots, Cole Slaw, Sweet Potato Fries, Green Beans, Coconut White Rice

Extra Sides \$8

Brussel Sprouts, Broccolini, Asian Vegetable Blend (Broccoli, Brussel Sprouts, Kohlrabi, Snow Peas, Edamame, Carrots, Kale)

PLEASE DISCLOSE ALLERGIES TO SERVER

WE ARE NOT A GLUTEN FREE KITCHEN AND CANNOT GUARANTEE CROSS CONTAMINATION WILL NOT OCCUR

PIZZAS

10x10 Square Personal Pies
Gluten Free Cauliflower Crust \$4

PLAIN PIZZA 12

Add Pepperoni +\$1

BBQ CHICKEN BACON RANCH 15

BBQ Grilled Chicken Breast, Bacon Bits, Mozzarella, Cheddar Jack Cheese & BBQ Ranch Drizzle

SHORT RIB 15

Slow Cooked Short Rib, Pickled Onions, Creamy Horseradish Sauce & Mozzarella Cheese

WILD MUSHROOM WHITE 15

Wild Mushroom Blend, Roasted Mushroom Cream, Mozzarella Cheese, Parmesan & Truffle Oil Drizzle

BURGERS

Local Angus Beef On Toasted Brioche Bun With Fries & A Speared Pickle

Sub Fries With Any Side (with an additional upcharge)

Gluten Free Bun \$2

RAMBURGER 13

Cooper Sharp American Cheese

GREEN JACKET 14

Roasted Green Chilis, Cooper Sharp American Cheese & Sweet Jalapeño Aioli

THE "CUZ" 15

Sharp Cheddar, Brown Sugar Black Pepper Bacon & Caramelized Onions

MUSHROOM GRUYERE 15

Lager Beer Braised Mushrooms, Melted Gruyere Cheese & Roasted Garlic Aioli

THE OLD FASHIONED 16

Canadian Bacon, Beer Cheese, Chef's Secret Sauce, Shredded Lettuce & Caramelized Onions

THE BIG DILL 17

Brown Sugar Black Pepper Bacon, Fried Pickles, Gruyere Cheese, Shredded Lettuce & Secret Sauce

BEYOND BURGER 18

Vegan Plant Based Burger That Tastes Like Beef! Topped With Lettuce, Tomato, & Red Onion with Chef's Secret Sauce On A Vegan Pretzel Bun

Secret Sauce Not Vegan

SANDWICHES

Served With Fries & A Speared Pickle
Gluten Free Bun \$2

MEDITERRANEAN WRAP 15

Balsamic Chicken, Feta Cheese, Spring Mix, Roasted Red Peppers, Black Olives & Tzatziki Sauce on a Garlic Herb Wrap

ROAST PORK SANDWICH 15

House Roasted Pork, Provolone Cheese, Roasted Peppers & Broccolini on a Seeded Conshohocken Shad Roll. Served with Au Jus

SHORT RIB GRILLED CHEESE 15

Slow Cooked Short Rib, Gruyere & Provolone Cheese, Creamy Horseradish & Caramelized Onions On Toasted Sourdough

RAM CHEESESTEAK 15

Chopped Steak & Cooper Sharp American On A Seeded Conshohocken Shad Roll (Unseeded Roll Available)

CHICKEN CHEESESTEAK 15

Grilled & Shredded Chicken Breast With Cooper Sharp American On A Seeded Conshohocken Shad Roll
Buffalo Style Add \$1
Choice of Blue Cheese or Ranch

CHICKEN GRUYERE SANDWICH 15

Grilled Chicken Breast, Gruyere Cheese, Brown Sugar Peppered Bacon, & Garlic Aioli Served On A Toasted Brioche Bun

TURKEY CLUB 15

Oven Roasted Turkey, Bacon, Tomato, Lettuce & Mayo on Toasted Ancient Grain

SOUTHERN CHICKEN SANDWICH 15

Breaded & Fried Chicken, Homemade Pickles, Lettuce, Tomato & Mayo

NASHVILLE CHICKEN SANDWICH 16

Breaded & Fried Chicken, Nashville Hot Sauce, Cole Slaw & Homemade Pickles

CRAB CAKE SANDWICH 18

4oz Homemade Broiled Crab Cake, Lettuce, Tomato & Remoulade On A Toasted Brioche Bun

DRAFT BEER



BOTTLE/CANNED BEER



SEASONAL COCKTAILS, BEERS & CIDERS



KIDS MENU

\$10 - Includes a Kids Drink & Chocolate or Vanilla Ice Cream

KIDS CHICKEN FINGERS & FRIES

KIDS GRILLED CHEESE & FRIES

KIDS BURGER & FRIES

KIDS PIZZA
PLAIN OR PEPPERONI

KIDS PASTA
RED SAUCE, BUTTER, OR CHEESE

KIDS (10 AND UNDER)
EAT FREE ON MONDAYS!

CRAFTED COCKTAILS

ASK ABOUT OUR SEASONAL COCKTAILS!

LADY RAM 14

TITO'S VODKA, ELDERFLOWER LIQUEUR,
MUDDLED MINT & BLACKBERRIES, LEMON JUICE, SPRITE

SMOKE BREAK 14

1800 TEQUILA, HIBISCUS SYRUP, BLUEBERRIES,
LIME JUICE, GINGER BEER

ESPRESSO MARTINI 13

THREE OLIVES ESPRESSO VODKA, COLD BREW, SIMPLE SYRUP

WATERMELON SOUR 13

STATESIDE VODKA, MELA WATERMELON WATER,
AGAVE NECTAR, LIME JUICE

RASPBERRY COSMO 13

RASPBERRY VODKA, TRIPLE SEC,
CRANBERRY JUICE, LIME JUICE

HAPPY HOUR

Monday-Friday 4:00PM - 6:00PM

\$1 OFF HAPPY HOUR BEERS

ASK YOUR SERVER ABOUT THIS
WEEKS FEATURED BEERS!

\$2 OFF HOUSE WINES

\$5 WELL MIXED DRINKS

\$2 OFF PIZZAS

\$2 OFF APPETIZERS

10/\$10 WINGS

CRAFTED MOCKTAILS

ALCOHOL FREE!

BLUEBERRY HIBISCUS FIZZ 8

HIBISCUS SYRUP, MUDDLED BLUEBERRIES,
LIME JUICE, GINGER BEER

CITRUS SPRITZ 8

ORANGE JUICE, GRAPEFRUIT JUICE, LIME JUICE, SPRITE

VIRGIN BLACKBERRY MOJITO 8

MUDDLED BLACKBERRIES & MINT,
LIME JUICE, SIMPLE SYRUP, GINGER ALE

THE PINK BEE 8

MUDDLED RASPBERRIES, RASPBERRY SYRUP,
LEMON JUICE, CLUB SODA

THE ELECTROLYTE 8

COCONUT WATER, ORANGE JUICE, LIME JUICE,
TRES AGAVES ORGANIC AGAVE NECTAR, SALT RIM

NON-ALCOHOLIC BEER



WINE MENU

HOUSE RED

GLASS \$8 / BY THE BOTTLE \$26
CABERNET SAUVIGNON, PINOT NOIR, MERLOT

HOUSE WHITE

GLASS \$8 / BY THE BOTTLE \$26
PINOT GRIGIO, SAUVIGNON BLANC,
CHARDONNAY, MOSCATO, WHITE ZINFANDEL

HOUSE SPARKLING WINE

GLASS \$8 / BY THE BOTTLE \$26

HOUSE ROSÉ

GLASS \$8 / BY THE BOTTLE \$26

UPGRADE YOUR GLASS

GLASS / BY THE BOTTLE

STELLA PINOT GRIGIO \$10 / \$32

TRE VENEZIE, ITALY

GIESEN SAUVIGNON BLANC \$10 / \$32

MARLBOROUGH, NEW ZEALAND

AVIARY CHARDONNAY \$12 / \$36

NAPA VALLEY, CALIFORNIA

MINIMALISTA MALBEC \$10 / \$32

MENDOZA, ARGENTINA

UNCONDITIONAL PINOT NOIR \$13 / \$38

OREGON

OCNAUTIC CABERNET SAUVIGNON \$10 / \$32

PASO ROBLES, CALIFORNIA

AVIARY CABERNET SAUVIGNON \$12 / \$36

NAPA VALLEY, CALIFORNIA

THE ARBORIST RED BLEND \$11 / \$34

PASO ROBLES, CALIFORNIA