

Committed to Fresh, Local & Sustainable Products - Chef Dylan Graziano

Share

CAULIFLOWER WINGS

Hot, Mild, BBQ, Teriyaki, Jerk, Garlic Parm or Creepin' Dog XXX Hot* | 14 add bleu cheese & celery | 2

BREWERY WINGS *GF*

Hot, Mild, BBQ, Teriyaki, Jerk, Garlic Parm or Creepin' Dog XXX Hot* | 14 .5 add bleu cheese & celery | 2

BONELESS CHICKEN BITES

Hot, Mild, BBQ, Teriyaki, Jerk, Garlic Parm or Creepin' Dog XXX Hot* | 11 add bleu cheese & celery | 2

BRAIDED SOFT PRETZEL

cheddar/ale/mustard fondue | 9.5

TEX MEX NACHOS

pulled pork, queso cheese, pickled onion, roasted corn pico, lime sour cream, jalapenos | 17.5

BAKED BLUE CRAB DIP

pretzel crostini | 16

PIEROGIES

tomato bacon jam, sauteed onions, cheddar/jack | 13

FRESH-CUT TRUFFLE FRIES

garlic aioli, truffle, parmigiano | 9

SWEET POTATO FRIES

tri color sweet potatoes, cherry pepper aioli | 8.5

SOUTHERN FRIED PICKLE CHIPS

comeback dipping sauce | 9.5

TERIYAKI GLAZED BRUSSEL SPROUTS

garlic/ginger roasted, sriracha, toasted sesame | 13

THIN CRUST

Pizza

substitute really good gluten free crust \$3

PHILLY CHEESESTEAK PIZZA

sliced ribeye, onions, cooper sharp american, mozzarella, sesame crust, with/without red sauce | 18

SPANAKO-PIZZA

spinach, feta, aged mozzarella, fresh herbs, extra virgin olive oil | 14.5

CHICKEN BACON RANCH

grilled chicken breast, bacon, BBQ, aged mozzarella, red onion, ranch drizzle, scallions | 16

FUN-GUY & FIG

roasted mushrooms, creamy ricotta white sauce, aged mozzarella, fig/balsamic glaze | 14.5

HOT HONEY PEPPERONI

aged mozzarella, red sauce, oregano | 15.5

SOUP & GREENS

ORIGINAL LBC WHITE CHILI

chicken breast, cheddar, scallions, tortilla chips
CUP | 8 BOWL | 10

SCRATCH MADE SOUP CUP | 6 BOWL | 8

GREEK SALAD

fresh greens, local tomato, red onion, cucumber, bell pepper, imported greek feta, stuffed grape leaf, kalamata olives, greek vinaigrette | 13.5

PITTSBURGH STEAK SALAD*

USDA prime sirloin steak, mixed greens, red onion, cucumber, tomato, house-cut fries, cheddar/jack, ranch | 23

APPLE & SPINACH SALAD

baby spinach, mixed greens, sliced apples, candied walnuts, bleu cheese, apple cider vinaigrette | 14.5

HARVEST QUINOA BOWL

mixed greens, radicchio, fried butternut squash, edamame, roasted brussel sprouts, toasted pumpkin seeds, honey balsamic dressing | 13.5

CLASSIC CAESAR SALAD

romaine, garlic croutons, shredded parmigiano | 13.5

MEDITERRANEAN PLATE

pita bread, housemade hummus, fresh veggies, kalamata olives, Greek feta, stuffed grape leaves, pepperoncini | 13.5

.....	USDA PRIME SIRLOIN STEAK*	13
	GREAT GRILLED CHICKEN	7
	SALAD PULLED PORK	5
	SAUTEED JUMBO SHRIMP	10
	ADDITIONS JAIL ISLAND SALMON*	12
.....	PLANT BASED CRISPY CHICKEN	9

SALAD DRESSINGS

Apple Cider Vinaigrette, Caesar, Bleu Cheese, Ranch, Honey Balsamic Vinaigrette, Greek Vinaigrette

Here in the historic Edward McGovern Building, our inspired collective of Brewers, Distillers, Chefs and Service Staff members welcome you to an excellent meal, internationally award winning beverages, great company and lasting memories.

Our latest passion is making great whiskey, along with Rum, Gin, Vodka and Liqueurs from grain to glass. We're proud to offer a unique perspective borne of reverence for great whiskey and over 30 years of craft brewing and culinary expertise. Cheers!



Large Plates

add a cup of white chili or house salad for \$3.5

B
sliced corned beef, housemade kraut, melted swiss, deli
marble rye, 1000 island, house chips | 15.5

B B
alaskan cod, lettuce, creole tartar, house-cut fries | 15.5

B B
crispy chicken breast, pickles, red onion/cabbage slaw,
ranch sauce, Nashville hot sauce, house chips | 15.5

B FFFBB + B
bourbon bbq sauce, cole slaw, pickles, chips | 14.5

F TUBYB B
tender slow roasted beef loin, caramelized onions,
melted swiss, horseradish aioli, house-cut fries | 17

B B B
romaine lettuce, cherry tomatoes, shaved parmigiano,
garlic herb wrap, house chips | 16

B B
blackened jumbo shrimp, pico de gallo, lime crema,
flour tortilla, house made chips & salsa | 15.5

S B
1/2 lb ground bratwurst, smoked gouda, caramelized onion,
pretzel bun, bavarian mustard sauce, hand-cut fries | 17

FSTB UFF FS PF
1/2 pound of our shortrib/chuck/sirloin grind, cheddar,
lettuce, tomato, red onion, house-cut fries | 16

ADD BACON | 2 MUSHROOMS & SWISS | 1

B B
roasted red peppers, swiss, lettuce, tomato, red onion,
cherry pepper aioli, house chips | 14.5

CLASSIC MILK SHAKES

\$7

B
CF FBFC C FF

SPIKED MILK SHAKES

Y FBB + Y
B B B C B FY
B B

B BB
cajun style brown roux, signature 5 cheese blend

w/**SAUSAGE** | 19.5 w/**STEAK** | 28 w/**JUMBO SHRIMP** | 26

B YF B'
USDA PRIME® Sirloin
fresh-cut fries, chimichurri | 27

B B BB
organic yellow grits, sauteed spinach, charred
cherry tomatoes, andouille sausage | 26

B BB
wild caught cod, hand-cut fries, slaw, tartar sauce | 19.5

B B B B
barley risotto, roasted broccoli, butternut squash puree | 25

B B B B'
house-cut fries, slaw, bourbon spiked BBQ sauce
1/2 RACK | 22 | FULL RACK | 29

T B BB B B
100% hormone & antibiotic free chicken
fresh vegetables, golden crust, house-cut fries | 18.5

FSTB FC F C
mashed redskin potatoes, maple glazed carrots,
Milk Stout mushroom gravy | 19.5

B B
sauteed spinach, mushrooms, creamy
gorgonzola sauce, toasted pine nuts | 19.5

w/**CHICKEN** | 22 w/**STEAK** | 28.5 w/**JUMBO SHRIMP** | 26.5

B B
100% hormone & antibiotic free
mashed redskin potatoes, roasted seasonal
vegetables, bavarian mustard/honey sauce | 20

DESSERTS

B B
cinnamon, vanilla glaze | 8.5
T B E
vanilla ice cream, caramel sauce, whipped cream | 10

B E
fresh berry sauce | 8.5

B E B
spiced chantilly cream, cinnamon | 8.5
+ B B' E \$5.5

American Farmland Trust
SAVING THE LAND THAT SUSTAINS US
NO FARMS...NO FOOD

YYB B B B
B B B B
BC C B Y YP
BB B
BC BFF BB

