

Appetizers

Roasted Fall Parsnip Soup

Walnut Pesto & Spiced Crouton \$7.00

Wings

Yuengling BBQ, Hot or Mild

Carrots, Celery & Bleu Cheese \$10.50

Whiskey Battered Onion Rings

House Bourbon BBQ \$6.00

Beer Battered Twisted Fries \$5.00

Pan Seared Pierogies

Caramelized Onions, Sour Cream \$6.00Ca

Salads

Fall Harvest Salad

Tuscan Kale, Red Oak, Roasted Butternut Squash, Dried Cherries, Pumpkin Seeds, Torn Croutons, Apple Cider Vinaigrette \$8.00

Grilled Chicken Caesar

Grilled Romaine Hearts, Herb Marinated Chicken, Parmigiano Reggiano, Brioche Crouton, House Caesar Dressing \$9.00

Flatbread

Tomato Mozzarella

House Tomato Sauce, Mozzarella Cheese, Fried Basil \$10.00

Meatlover

House Tomato Sauce, Bacon, Sausage, Prosciutto, Asiago, Micro Greens \$12.00

Entrees

Musikfest Burger

Custom Grind 8oz Angus Burger, Vermont Aged Cheddar, Lettuce, Tomato, Red Onion, Pickle
Chips and served with House Made Kettle Chips \$13
Add Thick Cut Bacon \$2

Housemade Vegan Lentil Burger

Potato Roll, Beef Steak Tomato, Local Sprouts, Harissa Hummus,
Served with House Made Kettle Chips \$12

Crab Cake Sandwich

Spiced Romesco Sauce, Crisp Fennel & Arugula Salad, Brioche Roll
Served with House Made Kettle Chips \$16.00

Pickle Brined Chicken Sandwich

Sriracha Kale Slaw, Peppered Bacon, Potato Roll
Served with House Made Kettle Chips \$13.00

BBQ Ribs

Glazed with Yuengling Black & Tan Sauce
Served with Twisted Fries & Cole Slaw
Half Rack \$14
Full Rack \$19

Additions:

Add Twisted Fries or Onion Rings to any Entrée \$3.00

Dessert

Cheesecake \$8

Fall Fruit Compote, Almond Crumble \$8.00

Roasted Apple & Pear Bread Pudding

Dulce de Leche, Cardamom Cream \$8.00

Warm Brownie Sundae

Warm Fudge, Vanilla Bean Ice Cream, Chocolate Chips, Whipped Cream

Specials:

Smoked Brisket Arancini \$9

Tomato Coulis, Parmigiano Reggiano

