

SMALLISH PLATES

POKÈ (GR) – seasonal, sushi grade fish | sesame ginger chili sauce | bulgur wheat | cucumber | local peach | sorrel | chicken skin cracklins | nori seaweed | pea sprouts - JOOSE / STIEGEL ROSE \$13

VENISON MEATBALLS (N) – hand pulled Caputo Bros mozzarella | egyptian dukkah | charred leek ash | gouda | fried green papaya | joose shallot - KABOO/ESTATE LEMBERGER \$12

MUSHROOM + AVOCADO TOAST (V, X, GR) – warm wild mushroom + tomato + herb bruschetta | grilled sweet potato bread | avocado | hemp + sesame seeds | cured egg yolk - UDDER ONE/PINTO GRIS \$11

FRIED GREEN TOMATOES (V, GR) – frisée | grapefruit | citrus vinaigrette | truffle aioli - LULU/STIEGEL ROSE \$10

CHARCUTERIE + CHEESE (N) – A regularly changing selection of house made sausages, terrines, other preserved meats + PA creamery cheeses | seasonal pickles | fig marmalade | smoked nuts | grilled sweet potato bread | surf breaker mustard - IPA/BARON RED \$15

VEGAN CHARCUTERIE (N) – pistachio + quinoa + hemp seed terrine | carrot rillettes | seasonal pickles | seasonal fruit purée | smoked nuts | grilled sweet potato bread | surf breaker mustard - LULU/SAUVIGNON BLANC \$10

CALAMARI (GR) – cornmeal breaded | fig marmalade | Fresno chili agrodolce | pea shoot | fennel | sorrel | lemon cardamom vinaigrette - CAMP PILS/BUBBLY RIESLING \$10

THE GREENERY

WATERMELON + PEANUT (GR) – lime dressed watermelon | granny smith apple | peanuts | basil | gochugaru pepper dust | koji powder - FLUFFHEAD/GOLD RUSH MARGARITA \$9

LOCAL TOMATO + MOZZARELLA (V, GR) – heirloom tomato | cucumber | baby greens | tomato vinaigrette | crispy pork lardons | hand-pulled Caputo mozzarella | focaccia - HELLYES/NORTON \$10

MONTREAL CHICKEN – baby greens | cucumber | local tomato | carrot | radish | joose pickled shallot | gouda | Montreal grilled chicken - KABOO/GRUNER VELTLINER \$12

+ tell us: herb ranch | farmhouse gorgonzola | tomato vinaigrette | citrus vinaigrette | fermented black garlic vinaigrette

PEACH + TOMATO GRAIN BOWL (V, X) – cold bulgur wheat | local tomato | local peaches | cucumber | scallion | parsley | pea sprouts | marigold | black garlic vinaigrette - PILS/PINOT NOIR \$11

GRILLED STONE FRUIT + BRIE (V, GR) – baby greens | Keswick Creamery brie | pistachio | cucumber | carrot | pea sprouts | lemon-cardamom vinaigrette | focaccia - LULU/PINOT GRIS \$13

THAI-DRESSED SPIRALIZED VEGGIES (V, X, GR) – green papaya + zucchini + squash noodles | pea sprouts | radish | cucumber | baby kale | Napa cabbage | parsley | culantro | scallion | mint | basil | lime + sesame vinaigrette - SURF BREAKER/TANGLED \$11

KALE + PISTACHIO SLAW (V, X, GR, N) – baby kale | Napa cabbage | parsley + scallion | granny smith apple | pistachio | lemon cardamom vinaigrette - DARK NECESSITY/SAUVIGNON BLANC \$9

STEAK PANZANELLA – brioche crostini | local tomato | basil + parsley | cucumber | joose pickled shallot | tomato vinaigrette | hemp seed chimichurri | PA Wagyu flat iron steak - HELLYES/PINOT GRIS \$16

ADD TO ANY ITEM IN THE GREENERY

– chicken - \$5 | smoked trout - \$5 | ½ seafood - \$8 | ½ duck - \$8 –

HANDHELD

included: red wine ketchup + your choice of frites OR chili-lime yucca fries

BREWER'S PORK BBQ – smoked + fluffhead braised pork shoulder | dark necessity bbq | kaboo cheese sauce | joose pickles | cabbage herb slaw | focaccia - DARK NECESSITY/BARRED ROCK \$11

CUBANO – smoked + fluffhead braised pork | pork belly ham | gouda | joose pickles | surf breaker mustard | seeded brioche - JOOSE/TANGLED \$11

HOT CHICKEN – best damn fried chicken | fresno chili sweet + sour hot sauce | cabbage herb slaw | joose pickle | seeded brioche - SURF BREAKER/BUBBLY RIESLING \$14

KIMCHI TACOS (V, X, GR) – house kimchi | sweet potato hummus | avocado | joose pickled shallot | culantro | scallion | radish | pea shoot | corn + flour tortilla (2) - LULU/STIEGEL ROSE \$13

+ tell us: smoked pork shoulder OR mushroom

CHICKEN AVOCADO (GR) – Montreal grilled chicken | avocado puree | pea sprouts | cucumber | summer tomato | seeded sweet potato roll - PILS/GRUNER VELTLINER \$13

VEGAN BURGER (V, X, GR, N) – Beyond Meat Burger made with pea protein | cashew mozzarella | red wine ketchup | joose pickled shallots | surf breaker mustard | summer tomato | baby mixed greens | seeded sweet potato roll - ANY BEER/WINE \$13

WAGYU BEEF BURGER (GR) – choose one OR two 6 ounce patties | wallaby OR gouda cheese | red wine ketchup | joose pickled shallots | surf breaker mustard | summer tomato | baby mixed greens | seeded brioche - ANY BEER/WINE \$13 OR \$18

+ ADD ON / \$2 EACH: fried egg || house bacon || house kimchi || smoked + fluffhead braised pork shoulder

HOPPED SAUSAGE – 12" hop infused sausage | surf breaker mustard | caramelized onions | stout roll - FLUFFHEAD/PINOT NOIR \$13

ULTIMATE BLT (GR) – mesquite smoked house bacon | summer tomato | baby greens | truffle aioli | joose pickled shallots | seeded sweet potato roll - DARK NECESSITY/NORTIFIED \$12

LB BANH MI (GR, N) – 5 spice smoked bacon | mortadella | radish | joose pickled shallots | sriracha + lime aioli | mint, basil, culantro | stout roll - LULU/STIEGEL ROSE \$13

THE BEST DAMN FRIED CHICKEN SANDWICH – wallaby cheese | hop remoulade | joose pickle | frisée - ENORMOUS/PINOT GRIS \$14

BIGGER PLATES

TX STYLE BBQ BEEF BRISKET (N) – maple + scallion corn bread | joose pickle | kale + pistachio slaw | dark necessity bbq | fried green papaya - JOOSE/BARON RED \$19

FRIED CHICKEN RAMEN (V, X) – best damn fried chicken | fried green tomato | fresh, eggless ramen | soft egg | sesame-ginger-chili sauce | scallion | nori seaweed - KABOO/PINOT NOIR \$14

CAULIFLOWER STEAK (V, GR) – charcoal onion purée | chimichurri | harissa | fennel frond - PILS/GRUNER VELTLINER \$12

FRESH TOMATO + CHICKEN BUCATINI – local heirloom tomato | white wine | lemon | basil + parsley | crispy pork lardons | cured egg yolk | fresh bucatini pasta | fluffhead-brined bone-in Foxwood Run Farm's chicken breast - HELLYES/PINOT NOIR \$22

DRY-AGED PA DUCK BREAST (GR) – grilled seasonal stone fruit | maple quinoa | fried green papaya | maple demi glace | charred leek ash | joose pickled shallot - ENORMOUS/STIEGEL ROSE \$26

PORK SCHNITZEL – Rettland Farm's pork | corn meal fried | charred lemon | tomato + fennel - JOOSE/SAUVIGNON BLANC \$18

SUMMER SEAFOOD (GR) – Super fresh + ultra fly in-season seafood from our buds at Kepler's Seafood | summer veggies | citrus farro | corn puree | pomegranate-lemon foam - LULU/PINOT GRIS - MARKET

PA WAGYU FLAT IRON STEAK (GR) – TELL US: sm (4oz)? OR lg (8oz)? | 11 Oaks Wagyu | grilled cauliflower | roasted red skin potatoes | hemp seed chimichurri | charcoal onion purée | - JOOSE/NORTON 18 / 35

SIDES + SOUP

SCOTTY'S SOUP – an ever changing soup, bisque, or chowder created by our sous chef Scotty! #seasonalAF \$5

SUMMER VEGGIES – seasonal AF | changes daily \$4.5

MAPLE LIME QUINOA (V, X, GR) – \$6

ROASTED POTATOES (V, X, GR) – Montreal seasoned potatoes \$4

GRILLED CAULIFLOWER (V, X, GR) – \$4

CITRUS FARRO (V, X) – lemon + orange infused ancient grain \$6

PIZZA = LIFE

PLAIN JANE (V) – sauce | mozzarella - KABOO/BARON RED \$13

THE O.G. (MARGHERITA IF YOU FANCY) (V) – sauce | fresh basil + parsley | caputo cheese curd - UDDER ONE/TANGLED \$14

WHITE PIE (V) – no sauce | roasted garlic puree | fresh basil + parsley | caputo cheese curd + ricotta | zucchini blossoms - HELLYES/PINOT GRIS \$16

BBQ – dark necessity bbq sauce | mozzarella | gouda | brisket ends | red onion | chives - DARK NECESSITY/PINOT NOIR \$17

'RONI – sauce | mozzarella | 'da bomb pepperoni - KABOO/BARON RED \$17

BACON + PINEAPPLE – sauce | mozzarella | house bacon | pineapple - FLUFFHEAD/NORTON \$16

PROSCIUTTO + EGGS + ARUGULA (V) – charcoal onion puree | fresh parsley + basil | caputo cheese curd | prosciutto | poached eggs | arugula | charred leek ash | shaved scallion - LULU/ESTATE LEMBERGER \$17

MORTADELLA (N) – no sauce | caputo cheese curd + ricotta | fresh basil + parsley | mortadella | shaved red onion | pistachio - CAMP PILS/STIEGEL ROSE \$17

FRESH TOMATO (V) – local-only tomato | caputo cheese curd | roasted garlic puree | basil + parsley - JOOSE/PINOT GRIS \$16

THE MEAT SWEATS – sauce | mozzarella | prosciutto | pepperoni | hop sausage - HELLYES/BARON RED \$19

THE CENTRAL PA BOLI – mozzarella | prosciutto | pepperoni | beef salami | sauce (on the side for dipping) | tell us: yellow mustard? or nah? - ENORMOUS/TANGLED \$19

THE CALZONE – mozzarella | caputo ricotta | hop sausage | mortadella | sauce (on the side for dipping) - LULU/BARRED ROCK \$19

CASHEW MOZZARELLA (V, X) +\$3

– available for substitution on any pizza –



LITTLE BIRD
CRAFT KITCHEN

BREWERY SNACKS

FRIED KIMCHI (V) – waffle batter fried | sesame ginger chili sauce - LULU/PINOT NOIR \$7

PORK RINDS (GR) – tell us which flavor: \$8

– fire salt + truffle aioli - UDDER ONE/TANGLED

– Montreal seasoning + fresh herb aioli - KABOO/PINOT GRIS

SMOKED CHICKEN DRUMSTICKS – dry rubbed + smoked FoxWood Run Farm's chicken | dark necessity BBQ | corn bread | joose pickles - HELLYES/BARON RED \$9

SWEET POTATO HUMMUS (V, X, GR) – garbanzo + black beans | spent grain crackers | baby carrots | celery - FLUFFHEAD/BUBBLY RIESLING \$9

BREWERY WINGS (GR) – giant, UNCUT, crispy, saucy, whole chicken wings | finished w/celery seed + celery sticks | - JOOSE/ESTATE LEMBERGER - tell us: \$13 (½ dz) | \$24 (1 dz)

– half dozen (like 12) OR whole dozen (like 24)

– sweet + sour Fresno chili sauce OR dark necessity bbq

– farmhouse gorgonzola OR ranch dressing

SOFT PRETZELS (V) – 2 footlong York City pretzels | topped with kaboo cheese sauce + fire cheeto dust | surf breaker mustard for dipping | joose pickled shallots - KABOO/PINOT GRIS \$9

TOMATO + RICOTTA TART (V) – whipped Caputo Brothers ricotta | local-only tomato | zucchini + yellow squash | caramelized onions | parsley | basil | crispy pork lardons - LULU/GRUNER VELTLINER \$9

SMOKED BBQ NUTS (V, X, GR, N) – - ANY BEER/WINE \$3

FRIES OR TOTS? – tell us which flavor:

– plain | tell us: red wine ketchup, truffle aioli, OR ranch - ANY BEER/WINE \$6

– Montreal seasoning + fresh herb aioli - KABOO/PINOT GRIS \$6

– bacon, kaboo cheese sauce, ranch dressing - PILS/BARON RED \$9

– brisket ends, caputo cheese curd, maple demi glace - UDDER ONE/BARON RED \$9