

Shareables

STEAMED PEI MUSSELS* | 15⁹⁵

prince edward island mussels, white wine saffron broth, diced roma tomatoes, garlic, scallions, and grilled bread

PALE ALE / PORTER

VEGETABLE TEMPURA | 8⁹⁵

tempura battered button mushrooms, zucchini & yellow squash, broccoli, carrots, and sriracha aioli

PALE ALE / PORTER

EAGLE & THE OWL PIZZA | 13⁹⁵

smoked chicken, basil pesto, fresh mozzarella, house roasted tomatoes, and pine nuts, finished w/ garden red asian mustard greens

AMERICAN STRONG ALE / BROWN ALE

CRAB DIP | 14⁹⁵

fresh blue crab, seasoned cream cheese and ale braised spinach, served with fresh herb baguette

LAGER

BRAISED JACK RIBS | 14⁹⁵

slow cooked baby rack tossed in pennsylvania peach & jack daniel's sour mash bbq sauce

IMPERIAL IPA / BROWN ALE

NACHOS BLUES | 12⁹⁵

house-fried blue tortilla chips, topped with avocado, roma tomatoes, cheddar cheese sauce, chili, pickled jalapeños, and tequila sour cream

IPA

Sandwiches and Burgers

with choice of potato wedges, sweet potato waffle fries, side salad, or today's special side

CRAB CAKE SANDWICH | 16⁹⁵

fresh blue crab cake topped w/ tomatoes, lettuce & citrus aioli, on a toasted potato bun

WHEAT ALE / IPA

REUBEN OR RACHEL | 12⁹⁵

house-made corned beef or smoked turkey, layered w/ guinness-granny smith apple sauerkraut, alpine swiss, and thousand island, on toasted rye

PILSNER / STOUT

TURKEY CROISSANT | 14⁹⁵

sliced house-smoked turkey layered w/ brie, granny smith apples, cilantro, and herb aioli, on a toasted croissant

WHEAT ALE / CIDER

JALAPEÑO CHICKEN WRAP* | 12⁹⁵

herb buttermilk jalapeño chicken tossed in buffalo sauce, w/ lettuce, diced roma tomatoes, cheddar cheese, in a tomato wrap

IMPERIAL IPA / SCOTTISH ALE

FALAFEL | 10⁹⁵

house-made falafel served w/ feta, roma tomatoes, spanish onions, hummus, and house field greens, on toasted pita

BROWN ALE / BELGIAN WIT

INDICATES BEER PAIRINGS

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

CHARCUTERIE | 19⁹⁵

cured meats & artisan cheeses (*changes daily*) w/ grilled french bread, fig jam, whole grain mustard, marinated olives, oil & aged balsamic

PALE ALE / PORTER

HICKORY STICK WINGS* | 14⁹⁵

wood-fired chicken wings w/ carrots, celery and house blue cheese dressing
choice of sauce: *spicy honey glaze, bourbon bbq or soy-garlic*

BELGIAN WIT / IPA

CHEF'S PIZZA | *market price*

chef's daily creation w/ fresh ingredients

CHANGES DAILY

PARM AIOLI | 8⁹⁵

toasted bread covered with melted pecorino parmesan aioli

IPA / PALE ALE

Entrées

CHEF'S FEATURE*

chef's creation that changes daily

CHANGES DAILY

PENNE VODKA* | 16⁹⁵

penne pasta tossed w/ pancetta lardons, vodka, tomato cream sauce, pecorino cheese, and fresh herbs

BROWN PALE ALE / SCOTTISH ALE

CEDAR PLANK SALMON* | 24⁹⁵

grilled salmon on cedar plank served w/ lemon-caper butter sauce, mashed root vegetables, and haircot vert

PALE ALE

HIGHLAND BURGER* | 16⁹⁵

grilled wagyu topped w/ dill-bacon spread, romaine, onion & tomatoes, **choice of cheese:** *aged cheddar, american, gorgonzola, gouda, swiss or provolone*, on a potato bun

PALE ALE / PORTER

FARMHOUSE BURGER* | 14⁹⁵

grilled ground chuck, arugula, smoked bacon jam, roasted red bell peppers, sliced vine ripe tomato, **choice of cheese:** *aged cheddar, american, gorgonzola, gouda, swiss, or provolone*, on a potato bun

IPA / BROWN ALE

LE SOLFERINO BURGER* | 15⁹⁵

grilled ground chuck w/ roasted chili and tomato cheese sauce, wild mushrooms, caramelized onions, lettuce, and tomato, on a potato bun

SPICED ALE / PALE ALE

ALPINE BURGER* | 13⁹⁵

ground chuck with lettuce, tomato, **choice of cheese** *aged cheddar, american, gorgonzola, gouda, swiss, or provolone*, on a potato bun

BROWN ALE / BELGIAN WIT



Salads

ADD: *CHICKEN 3 *BEEF TIPS 4 *SHRIMP 5

LATE HARVEST | 12⁹⁵

chef's garden greens tossed w/ roasted beets, crumbled goat cheese, toasted almonds, pickled onions, scallions, and warm house bacon-cranberry vinaigrette

PORTER

GRILLED CAESAR* | 9⁹⁵

grilled herb romaine, w/ fried egg, herbed croutons, shaved pecorino & caesar dressing

IMPERIAL IPA / PORTER

HIGHLAND SALAD | 9⁹⁵

chef's garden organic baby greens, sun-dried cherries, kalamata olives, roasted roma tomatoes, sliced cucumber, candied pecans, and fresh mozzarella, choice of dressing: *caesar, creamy fresh herb, blue cheese, thousand island, honey mustard, white balsamic vinaigrette, fat-free raspberry*

PALE ALE / MILK STOUT

Soups

COWBOY CHILI* | 8⁹⁵

diced ribeye, ground beef, tomato, kidney beans & texas spices, topped w/ pickled jalapeños, tequila sour cream, & aged cheddar

IPA

CRAB SOUP* | 8⁹⁵

slow cooked low country crab soup w/ spanish onions, cream, celery, and sherry

BROWN ALE / PILSNER

Desserts

IRV'S COBBLER | 8⁹⁵

granny smith apples, fall spices, oatmeal crust, & vanilla bean ice cream

STOUT

CHOCOLATE DOME | 8⁹⁵

dark chocolate mousse on chocolate cake, w/ cocoa nibs & fresh berries

PORTER

KEY LIME CHEESECAKE | 8⁹⁵

slow cooked cheesecake w/ chantilly cream & fresh berries

SCOTTISH ALE

SEMIFREDDO | 8⁹⁵

lemon semifreddo topped w/ baked meringue, fresh berries

WHEAT

6% Pennsylvania State sales tax and gratuity are not included. An 18% gratuity will be added to parties of six or more.