

Shareables

Hot Honey Fried Brie 12

imported triple cream brie cheese, sweet chili & apple hot honey dip

Wagyu Meatballs 12

Stonyrun Farms American Wagyu chuck, house marinara, pecorino, Asiago, whipped ricotta

Cheesesteak Egg Rolls 12

shaved sirloin, cheddar, caramelized onion, Sriracha ketchup, #BG196 BG Honey Mustard

Fried Cheese Curds 8

tempura Wisconsin cheddar curds, #BG196 Black Garlic Honey, toasted almond, scallion

Buffalo Cauliflower 8

tempura battered, celery, blue cheese dip

Wings 14

buffalo | BG Honey BBQ | garlic parm | "Randy"

Fried Calamari 14

tempura battered, lime, Serrano pepper, house-made marinara

Hummus 14

flavor of the moment, fire roasted red peppers, grilled pita, cucumber chips

Roasted Garlic Artichoke Dip 14

roasted artichoke, baby spinach, garlic confit & garlic oil, cream cheese, Asiago, corn tortilla

Handmade Pierogies 12

flavor of the moment, bacon lardon, caramelized onion, scallion, crema

Crab Nachos 18

charred jumbo lump, black bean-charred corn salsa, beer cheese, artichoke cheese sauce

German Soft Pretzel 12

w/ beer cheese & #BG196 BG Honey Mustard

Salad & Soup

Chop Salad 16

iceberg, avocado, grape tomato, pickled red onion, S.O.B. handmade bacon lardon, Gorgonzola, Green Goddess Dressing

Nuts & Berries 16

mesclun greens, fresh berries, mandarin orange, candied walnut, goat cheese, raspberry vinaigrette

Grain Salad 14

faro, Israeli couscous, quinoa, artichoke, Brussels, apple, charred citrus vinaigrette

Caesar 15

romaine, Asiago, grape tomato, baguette crouton, house garlic-Caesar dressing

add to any salad:

smokehouse chicken 5 | shrimp 9
swordfish 11 | sirloin 14

5am Onion au Gratin 11

roasted blend of shallot, leek, yellow + Vidalia onions, stock, 5am Russian Imperial Stout, baguette crostini, Swiss & provolone

Maryland Crab 12

zesty tomato broth, corn, onion, carrot, bell peppers, garlic, okra, cilantro, fried leeks

Brisket Chili CUP 9 BREAD BOWL 15

smoked brisket, 3 bean chili, roasted tomato, onions + peppers, ancho chili, cheddar & scallion (bread bowl topped w/ BBQ & beer cheese)

Thank you for making us #1!

★★★★☆ 1,200+ reviews

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please inform your server of allergies when ordering.

If requesting split checks: be up-front with your server, be sat together, order together.

An automatic 20% gratuity may be added for: parties of 6 to 8 or more, unclosed tabs, unsigned receipts, no receipt left, split checks.

Handhelds (choose a side below)

Wagyu Pub Burger 18

Stonyrun Farms American Wagyu chuck, onion-bacon jam, smoked Gouda, bibb lettuce, heirloom tomato, #BG196 Black Garlic Honey BBQ

Smokehouse Chicken BALT 16

hand-carved "smokehouse" chicken breast, S.O.B. handmade bacon, bibb lettuce, heirloom tomato, avocado, mayo

Portobello Wrap 16

marinated portobello, fire roasted peppers, spinach, cheese curds, sundried tomato tortilla

Pork & Jus 17

citrus-smoked pork, broccoli rabe, roasted red peppers, aged provolone, roasted garlic aioli

Grilled Swordfish 19

fresh Atlantic swordfish, S.O.B. handmade bacon, bibb lettuce, heirloom tomato, pesto aioli

Sides

CAPRESE SALAD: mozzarella, tomato, garlic, basil,

GREEK SALAD: cucumber, artichoke, tomato, red onion, olive, feta

GERMAN POTATO SALAD: red skin potato, onion, habanero

PASTA SALAD: cucumber, red onion, tomato, black olive, pepperoncini

BBQ COLE SLAW: red & green cabbage

BBQ BAKED BEANS: pork belly, pineapple, beans

SIGNAULTRE SOUPS +\$4

HOUSE HANDCUT FRIES +\$3

SIDE HOUSE OR CAESAR +\$2

SCRATCH COOKING AND CRAFT BEER, MADE WITH PRIDE IN POTTSTOWN

Head Brewer, RANDY YOUNG

Executive Chef, HIRAM QUINTANA

General Manager, CONRAD FLYNN

J.J. Ratigan Brewing Co., an EG Restaurant

Director of Operations, EG Restaurants, CONRAD FLYNN

Mains

Fish & Chips 26

tempura battered Atlantic Haddock, Old Bay fries, remoulade, malt vinegar

Vegetable Risotto 27

creamy faro risotto, carrot, English pea, pearl onion, spinach, smoked portobello
ADD shrimp 9 | swordfish 11 | sirloin 14

Dayboat Scallop Risotto 38

Maine dry diver scallops, creamy faro risotto, roasted red peppers, spinach

Pan Roasted Salmon 27

fresh Faroe Island Salmon, bourbon-maple glaze, bacon-BBQ Brussel's sprouts

Harissa Grilled Swordfish 34

house-made harissa chili paste, preserved lemon relish, tomato & herb Israeli couscous

Eggplant Rigatoni 27

eggplant rollatini, garlic oil, burrata, cherry tomato, hand-made black pepper rigatoni

Sausage Broccoli Rabe Pasta 22

sweet Italian sausage, broccoli rabe, garlic, crispy chili oil, pecorino, imported orecchiette

Orange Duck 27

confit duck, orange-teriyaki glaze, roasted fingerlings, apple chutney

BBQ Platter 29 DOUBLE MEAT 37

brisket, pulled pork, Irish bangers, portobello, baked beans, corn muffin, slaw, house BBQ

Steak Frites 28

8oz center-cut petite sirloin, garlic-herb butter, parmesan-truffle fries **ADD grilled shrimp +9**

Apple-Bourbon Pork Chop 37

locally farmed 14oz bone-in "premium reserve" pork chop, roasted fingerlings, apple chutney

Craft Cocktails

Black Cherry Manhattan 14

Northbound Bourbon infused with Amarena Cherry, Chat de Vie Vermouth, Angostura + Cocoa bitters

Hazelnut Old Fashioned 14

David E. Rye, hazelnut liquor, apple cider simple, molasses bitters

Spiced Paper Plane 15

Resurgent Rye, grapefruit juice, cinnamon-honey simple, cocoa + molasses bitters, egg white

Chi Tea Martini 14

Chi Tea infused Vodka, honey, lemon, cardamon + orange + ginger bitters

Sour Cherry Aviation 15

Hibiscus infused gin, lime juice, sour cherry liquor, merlot syrup

Ginger Gimlet 14

Bluecoat Gin, Falernum, ginger-carrot shrub, ancho + ginger bitters

Spicy Strawberry-Basil Marg 14

Hidden Still Gold Agave (infused with Aleppo pepper), lime, strawberry-basil reduction

House Rum Punch 12

Maggie's Farm White Rum, Galen Glen Chambourcin, pineapple, house-made grenadine, club

Crushtini 14

Bluecoat Gin, triple sec, OJ, cranberry

High St. Cosmo 14

Stateside Vodka, grapefruit, lemon, triple sec, cranberry liquor

High St. Lemondrop 14

Stateside Vodka, house-made limoncello, lemon syrup, lemon, triple sec

Bourbon & Rye

2oz pours / as a MANHATTAN or OLD FASHIONED +\$2

Eight Oaks NEW TRIPOLI, PA

Bourbon OR Rye 88° 14
Port Finished Rye 88° 17
Pinot Nior Finished Bourbon 88° 17

Hidden Still HERSHEY, PA

David E. Rye 94° 2yr 12
David E. "Black Label" 91° 3yr 11
David E. Double Oaked 97° 2yr 16
Blue Eyed Six Bourbon 92° 4yr 12
Old Farm Rye 80° 6mo 10

Kinsey PHILADELPHIA, PA

Straight Rye 86° 4yr 14
Bourbon 95° 4yr 14

Bluebird Distilling PHOENIXVILLE, PA

Four Grain Bourbon 92° 14
Four Grain Barrel Strength 112° 7yr 24
Four Grain Double Barrel 100° 7yr 22
Four Grain Jamaican Rum Barrel 92° 7yr 22
Straight Rye 82° 14
American Wheat 92° 4yr 14

Resurgent ELVERSON, PA

Young American Bourbon 104° 2yr 14
Straight Rye 90° 4yr 16
Custom Cask 100 100° 4yr 26

Thistle Finch LANCASTER, PA

Straight Rye 90° 16
Black Coffee Rye 80° 14
Black Pepper Rye 80° 14

Staff Favorites

Forefathers Heritage Bourbon 96° 15
Forefathers Monongahela Rye 96° 14
Wigle Deep Cut Rye 118.6° SB/CS 24
Thistle Finch Burley Bourbon 86° 4yr 12
Brotherhood Irish Whiskey 90° 4yr 14

Wine

6oz / 9oz / bottle

DRY RIESLING⁺⁺⁺ Galen Glenn 11 / 13 / 39

GRÜNER⁺⁺⁺⁺ Galen Glen 11 / 13 / 39

CHARDONAY Karamoor Estate 10 / 13 / 36

VIDAL BLANC Galen Glen 9 / 12 / 34

SPARKLING BRUT Mazza 9 / 12 / 36

BUBBLY BLANC Galen Glen 9 / 12 / 34

ROSÉ Galen Glen 9 / 12 / 36

BUBBLY ROSÉ Galen Glen 9 / 12 / 36

CHAMBOURCIN Galen Glen 10 / 12 / 36

CAB FRANC Karamoor Estate 11 / 13 / 39

MONTEPULCIANO⁺⁺ Feudi Bizantini 13 / 15 / 45

GERMAN BLEND "Red German Bastard" 13 / 15 / 41

ITALIAN BLEND "Licchiano Osco Rosso" 9 / 12 / 36

⁺⁺⁺ 2019, 2020 Sommelier Judgment "Best in State"

⁺⁺⁺⁺ 2017 Vintage, James Suckling, 92 points

⁺⁺ 2019 Vintage, DOC, Luca Maroni, 98 points, "Best Italian Red"

SANGRIAS BY FOLINO ESTATE

LAVENDER LEMON 9 / 12 / 36

WHITE PEACH ELDERFLOWER 9 / 12 / 36

Soft Drinks

16oz FOUNTAIN DRINKS 3

Coca-Cola, Diet, Sprite, Seagram's Ginger Ale, Seagram's Tonic, Minute Maid Lemonade, Minute Maid Cranberry

12oz BOYLAN CANE SUGAR SODA 6

Crema Soda, Root Beer

6oz HONEST KIDS JUICE 4

Appley, Fruit Punch, Berry Lemonade, Grape

8oz HORIZON ORGANIC MILK 4

Whole Milk, Low-fat Chocolate

22oz CRAFT ICED TEA 6

Lemon/Lime, Cucumber, Mint, Passion Fruit, Blackberry

Make any CRAFT ICED TEA an "ICE PICK"

Choose: Boardroom +\$6 / Bluecoat or Stateside +\$8

Seltzer & Cider

12oz BOARDROOM VODKA SELTZER 6

Choose: Pineapple-Mango, Cherry Berry, Grapefruit-Citrus, Cran-Lime, Lemon Iced Tea

12oz WYNDRIDGE CIDER CANS 7

Choose: Cranberry, Original, Black Cherry, Pineapple-Mango, Peach Bellini

After Dinner

HOUSEMADE DESSERTS

Cheesecake 10

NY-Style cheesecake, *selections change daily*

Crema Brulee 9

vanilla bean custard with brulee sugar topping, fruit

Tiramisu 12

Lady fingers, *mascarpone* sweet cream, coffee
Maggie's Farm Aged Rum, Maggie's Farm Coffee Liqueur

COFFEE & ESPRESSO

French Press Coffee 12

Pear Tree Coffee Roasters PHOENIXVILLE, PA
Choose: dark roast (Honduras), medium roast, decaf (Columbia)

French Press Tea 7

by Harney & Sons MILLERTON, NY
Choose: Darjeeling, Breakfast, Japanese Sencha, Cinnamon

Italian Espresso 6

Lavazza Armonico TORINO, ITALY
Choose: Double Shot, Americano, Ristretto or Lungo
Or choose: Cappuccino OR Macchiato 8

AFTER DINNER SIPS

Cold Brew Martini FAN FAV! 14

House Limoncello MADE HERE! 9

Maggie's Farm Coffee Liqueur 9

Vieux Carré Absinthe Supérieure 15

FOLINO ESTATE Dessert Wine CHAMBOURCIN 12

Liberty Pole Bourbon Cream IF YOU LOVE IRISH CREAM! 12

White Russian of the Moment 14