



A P P S

Beer Cheese Soup Amber ale, cheddar, peppers, bacon	4/6
Butcher Board Smoked coppa, golfetta salami, napoletana piccante, house pickles, grilled bread	15
Calamari Marinara and lemon aioli	12
Pork Empanadas Black bean, tomato, peppers, queso fresco	12
Mussels Andouille sausage, tomato, fennel, baby spinach	12
Nachos Jerk chicken, mornay sauce, smoked jalapeno cream, avocado and pineapple salsa	11
Wings Buffalo sauce, blue cheese	11
Cozy Piggies Whiskey fennel sausage, mustard aioli, honey	12
Hummus Falafel, cucumber yogurt, pita	11

G R E E N S

House Field greens, tomato, cucumber, carrot, pickled onion, white balsamic vinaigrette	5/10
Caesar Baby romaine, white anchovy, parmesan, crouton	5/10
Fruit and Grain Wheat berries, kale, apple, celery, raisin, pecan, goat cheese, cider vinaigrette	11
Roasted Carrot Spinach, chickpeas, feta, sesame vinaigrette	11
Beet Mache, pear, radish, pistachio, blue cheese, dijon vinaigrette	11

Add chicken, calamari, salmon or shrimp to any salad above @ \$5 each.

M A I N S

New York Strip Punched potatoes, garlic and herb butter	28
Cioppino Shrimp, scallops, mussels, clams, calamari, leeks, tomato, burgundy, garlic bread	24
Fried Chicken and Biscuits Smoked cheddar biscuit, kale, bacon, house pickle	20
Fish and Chips Beer battered cod, cabbage slaw, house made tartar, fries	18
Polenta Maitake mushroom, white bean and tomato ragout, baby kale, aged balsamic	20
Vegan Bolognese Tempeh, porcini, shiitake, cherry tomato, cashew ricotta	20

BEER TO GO 64 oz. \$20/15 32 oz. \$13/8



S A N D W I C H E S

Ribeye Gouda cheese, spinach, oyster mushroom, balsamic onions, cherry pepper mayonnaise	13
Smoked Chicken Salad Celery, asian pears, watercress, croissant	12
Smoked Turkey Panini Brie, applewood bacon, arugula, fig jam	12
Barbecued Brisket Pimento cheese, pickled jalapeno, fried onions	13
Bacon Lettuce and Tomato Nueske bacon, tomato, black pepper mayonnaise	12
Veggie Burger Quinoa, chickpea, preserved lemon, roasted pepper relish, smoked paprika yogurt	12
Triumph Burger House blend grass fed beef, pickle, fries	14
Add American, cheddar, pepper jack, provolone, goat, swiss, blue, bacon, fried egg, caramelized onion, mushroom, @ \$1 each.	

All sandwiches served with your choice of chips, caesar or house salad.
Substitute fries, add \$1.

S N A C K S *\$5 snacks during happy hour M-F 4-6:30pm*

Loaded Tots Leeks, cured ham, cherry peppers, parmesan	7
Boneless Wings Honey chipotle, Alabama white barbecue sauce, or buffalo	9
House Made Pretzels House made mustard, cheese fondue	8
Cheddar Cheese Curds Smoked tomato aioli	7
Corn Dog House spicy ketchup, house mustard	8
Jalapeno Poppers Poblano cream cheese	8

D E S S E R T S

Peanut Butter Mousse Chocolate cake, peanut brittle	8
Tiramisu Vanilla genoise, mascarpone, dark cocoa, Kahlua, brandy, espresso	8
Gingerbread Creme Brulee Whipped cream, crystallized ginger	8
Pear Upside Down Cake Cranberry coulis, pistachio lace cookie	8
The Bent Spoon Ice cream and sorbet	6

SOURCES: All chicken is organic free range from Shenandoah Valley Organic Farm, all beef is grass fed from Silver Fern Farms. Other sources include Blue Moon Acres, Castle Valley Mill, Solebury Orchards, Yonder Fruit Farms, Dagele Brothers Produce, Jasper Hill, Doe Run Farm, Kennett Square Specialties. Our soda is made with real cane sugar from fountainhead gourmet craft sodas.