

STARTERS

JUMBO PRETZEL & BEER CHEESE^V 17

A one and a half pound Bavarian pretzel served with beer cheese and mustard.

HUMMUS^{Ve} 12

House-made hummus with fried pita and assorted veggies.

•ROASTED GARLIC

•ROMESCO - A blend of fire roasted tomatoes, red bell peppers, and spices.

ROASTED CORN GUACAMOLE^{Ve} 11

A perfect blend of avocado, lime, onion, jalapeno, and cilantro topped with roasted sweet corn. Served with fresh corn tortilla chips.

POTATO & CHEESE PIEROGIES^V 15

A half dozen handmade, local Cop Out pierogies served with caramelized onions, sour cream, and scallions.

NACHOS GRANDE^V 13

Corn tortilla chips topped with beer cheese queso, jalapenos, and fresh pico de gallo. Served with a side of salsa and sour cream.

Add Chicken \$6 | Shaved steak \$8 | Portobellos \$6

CAULIFLOWER BITES^{Ve} 11

Hand-breaded and lightly fried cauliflower florets. Served with your choice of sauce, blue cheese or ranch dressing, and veggies.

BLISTERED BRUSCHETTA^V 11

Seasoned blistered grape tomatoes atop grilled sourdough smeared with whipped ricotta cheese and topped with fresh basil and balsamic glaze.

SALADS*

MINDFUL SALAD^V 10

Fresh greens tossed in our Honey Balsamic topped with honeycrisp apples, brown sugar pecans, dried cranberries, and blue cheese crumbles.

Add Chicken \$6 | Steak \$8 | Faroe Island salmon \$9

CAESAR SALAD^V 13

Crisp hearts of romaine gently tossed in Caesar dressing topped with shaved parmesan cheese and croutons.

Add Chicken \$6 | Steak \$8 | Faroe Island salmon \$9

MEDITERRANEAN SALAD^V 13

Fresh greens with cucumber, olive, grape tomato, quinoa, and feta with our greek dressing.

Add Chicken \$6 | Steak \$8 | Faroe Island salmon \$9

ROASTED BEET SALAD^V 12

A blend of red and gold beets atop a bed of fresh greens with brown sugar pecans, grape tomatoes and feta cheese. Drizzled with a sweet balsamic glaze.

Add Chicken \$6 | Steak \$8 | Faroe Island salmon \$9

SUSTAINABLE SALMON SALAD^V 20

Sustainable Faroe Island salmon on a bed of baby spinach tossed in our Strawberry Mint Vinaigrette and topped with crumbled feta cheese, strawberries, and brown sugar pecans.

PITTSBURGH STEAK SALAD^V 19

Our grass-fed steak, grilled to your liking, atop fresh greens, grape tomatoes, cucumbers, red onion, mozzarella and asiago cheeses, and french fries tossed in our Buttermilk Ranch dressing.

Dressings: Buttermilk Ranch, Blue Cheese, Honey Balsamic, Greek, Strawberry Mint Vinaigrette, Lemon Vinaigrette, and Caesar



FRIED CHICKEN*

BONELESS CHICKEN STRIPS 14

Hand-breaded and lightly fried chicken. Served with your choice of sauce, blue cheese or ranch dressing, and veggies.

Sauces: Hot Buffalo, Traditional BBQ, Spicy Maple, Sweet Thai Chili, Cajun Dry Rub, Honey Herbed Dijon, Horsey Sauce, Honey Chipotle

BONE-IN PRESSURE FRIED CHICKEN BREAST 19

All pressure fried chicken orders are served with a mixed green salad and your choice of side. Sub an additional side for salad \$2

•TRADITIONAL BUTTERMILK

•NASHVILLE HOT

Spicy fried chicken that will light up your senses. Garnished with pickle chips.

•CHICKEN 'N WAFFLES

Fresh Belgian waffle topped with our Traditional Buttermilk Fried Chicken and Spicy Maple sauce.

PIZZA*

MINDFUL MARGHERITA^V 18

House-made sweet tomato sauce, fresh mozzarella, and basil.

BIANCA^V 21

Grape tomatoes, basil, a mozzarella and asiago cheese blend, and house-made fresh ricotta over roasted garlic and herb infused oil.

BUFFALO CHICKEN 22

Pickled red onions and a blend of mozzarella, asiago, and white cheddar cheeses on house-made Hot Buffalo sauce topped with our Buttermilk Ranch drizzle.

WILD MUSHROOM^V 21

Crimini, shiitake, and portobello mushrooms, gruyere and mozzarella cheese with our signature sweet red sauce.

KIDDOS*

Ages 12 and under

All kids meals are served with your choice of side.

GRILLED CHEESE^{Ve} 8

GRILLED OR 8

FRYED CHICKEN FINGERS 8

KID'S CHEESE PIZZA^V 8

GRASS-FED KID'S BURGERS 8

ORGANIC MILK - Regular or Chocolate 2

ORGANIC 100% APPLE JUICE 2

NON-ALCOHOLIC BEVERAGES

Ask your server about our daily selection of our non-alcoholic beverages!

"Ve" indicates vegan friendly menu items.

"V" indicates vegetarian items.

SANDWICHES & BURGERS*

All sandwiches & burgers are served with your choice of side. Substitute gluten free bun for \$1

CHICKEN SAMMIE 15

Buttermilk battered fried chicken breast on a toasted bun with your choice of side.

•TRADITIONAL - Fresh greens, tomato, bacon, and herb mayo.

•NASHVILLE HOT - Fresh greens, tomato, Nashville Hot sauce, and pickle chips.

•SWEET & SPICY - Fresh greens, tomato, Spicy Maple sauce, bacon, and a fried egg.

SUSTAINABLE SALMON BLT 19

Faroe Island salmon, fresh greens, tomato, bacon, and herb mayo on a toasted bun.

CAPRESE SANDWICH^V 13

Fresh mozzarella, thick-cut tomato, and basil on a bed of arugula with a sweet yellow pepper coulis and a balsamic drizzle. Served on sourdough bread.

Add bacon \$2 | Chicken \$6 | Fried Egg \$1 | Faroe Island salmon \$9

STEAK SANDWICH 18

House seasoned shaved ribeye steak atop arugula, caramelized onions, and shredded cheese with a horseradish mayo on a toasted ciabatta bun.

PORTOBELLO SANDWICH^{Ve} 14

Marinated portobello cap mushroom on sourdough bread with arugula, roasted red peppers, and beer mustard.

PLAIN JANE 14

Grass-fed beef patty on a bed of fresh greens, tomato, and onion.

Add Cheese \$1 (White Cheddar, Gruyere, Blue Cheese, or Provolone) Fried Egg \$1 | Bacon \$2

SALTED CARAMEL APPLE BURGER 15

Grass-fed beef patty on a bed of fresh greens topped with fried sweet apples, sea salt, beer caramel, and white cheddar cheese.

CALIFORNIA SWEET POTATO & BLACK BEAN BURGER^V 14

House-made sweet potato & black bean burger on a bed of micro greens and tomato. Topped with avocado and herb mayo.

G-S-O BURGER 16

Grass-fed beef patty on a bed of arugula with oven roasted mushrooms, gruyere cheese, and topped with fried onions and horseradish aioli.

TURKEY BURGER 14

All natural turkey burger on a bed of greens topped with roasted red peppers, provolone cheese, and pesto mayo.

SIDES

MIXED GREEN SALAD^{Ve} 5

MAC 'N CHEESE^V 5

FRENCH FRIES^{Ve} 5

ROASTED GARLIC CAULIFLOWER^{Ve} 5

HONEY BRUSSELL SLAW^V 5

ASK YOUR SERVER ABOUT OUR SEASONAL DESSERTS*

Please make your server or bartender aware of any food allergies. While we take great care in preparing everyone's food to specific needs and requests, all food items are processed in a shared environment on shared equipment and still risk cross contact.