

Taproom Drinks

Craft Beer

Fiddler 5% ABV, 26 IBU

Single Malt Pilsner. The nose on this beer is very fragrant with flowery and herbal hop aromas coming from the classic German and Czech noble hop varieties. 7.5 / pt

Pastorious 5.1% ABV, 30 IBU

This classic Bohemian Pilsner has a crisp, golden pour with delicate notes of honey and biscuit on the palate, complemented by earthy, herbal aromas for a balanced and refreshing finish. 7.5 / pt

Radioactive Blonde 4.9% ABV, 20 IBU

This honey blonde ale is a perfect defense for the warmer days ahead! It's very dry with a subtle earthy German hop note accompanied by a touch of honey at the end. 7.5 / pt

Deliberance 5.1% ABV, 68 IBU

A hazy pale ale brewed with German Pilsner malt, wheat and oats. Strong notes of orange, pineapple, passionfruit that love to linger on the palette. 7.5 / pt

Motra 7.1% ABV, 70 IBU

A traditional West Coast IPA with aggressive and bold hop aromas and bitterness. Brewed with Mosaic and Citra hops, combined to create its name. Aromas of stone fruit, pine, and citrus. 7.5 / pt

Galactic Loosey 6.8% ABV, 22 IBU

A true fan favorite! This hazy and juicy New England IPA is brewed with Mosaic, Citra, and Galaxy hops (from Australia) to create a citrusy, passion fruit-laced paradise. 8 / pt

Hopz Brown Ale 6.5% ABV, 25 IBU

Named after our furry mascot, this American Brown Ale is fuller in body with a balanced ratio of malt to hop. Notes of espresso, chocolate, caramel and toffee. 7.5 / pt

Catherine's Anchor 8.8% ABV, 72 IBU

This rich and full-bodied Russian Imperial Stout is packed with bold roasted chocolate flavors. It delivers a robust, indulgent experience. 7.5 / 10oz

Hard Cider by Stone and Key Cellars

Ask what our current flavor is! 8.5 / pt

Specialty Cocktails

Rosé Drop Martini

vodka + non-alcoholic sparkling rosé + fresh lemon juice + sugar rim 14

Strawberry Blush Margarita

blanco tequila + triple sec + strawberry sour mix + sea salt rim + fresh strawberry garnish 13

Passionate Rum

white rum + triple sec + passion fruit pineapple juice 13

Spring Garden Rickey

gin + muddled cucumber & mint + ruby red juice + club soda 13

Basil Vodka Lemonade

vodka + fresh basil + lemonade 12

Make-A-Mule

choice of vodka, tequila, white rum, gin, or whiskey + lime juice + ginger beer + copper mug 12

Cherry Bark Manhattan

whiskey + sweet vermouth + cherry bark vanilla bitters + maraschino cherry 16.5

Mocha Latte Martini

chocolate vodka + coffee cordial + cold brewed coffee + oat milk + cocoa powder 14

Mocktails & Soft Drinks

Pick-A-Molly

your choice of strawberry or passion fruit pineapple + orange bitters + ginger beer 6

Non-Alcoholic Töst Sparkling Rosé 6.5

Non-Alcoholic Sam Adams Beer (21+)

N/A Golden Lager or N/A Hazy IPA 6.5 / can

Iced Tea 4 Lemonade 4 Arnold Palmer 4 Ginger Beer 4

Strawberry Lime Soda 5 Passion Fruit Pineapple Soda 5

Apple Juice 4 Hot Tea 5 French Press Coffee 5

Penns Woods Wine

Pinot Noir

smooth with a subtle spice of cherry & raspberry 12

Cabernet Reserve

cranberry, pomegranate, herbs & oak lead to a bold finish 15

Chardonnay Reserve

succulent citrus acidity with a bit of minerality 12

Sauvignon Blanc

light with notes of lime zest, blood orange & lemongrass 12

Dry Rosé

bright & refreshing, notes of rose petal & red fruit 12

We apply a 3% surcharge on credit card payments to help offset processing fees. This amount is not more than what we pay in fees. Cash or debit payments do not incur this fee. Sales tax also applies.

Taproom Food

Small Plates

Olive Me Bruschetta

tomatoes + red onion + black olives + feta + basil + crostini 13

White Bean Hummus

EVOO + Za'tar + fresh herbs + pita + cucumber + carrots 10

Marinated Olives

castelvetrano & gaeta olives + meyer lemon + coriander + extra virgin olive oil 5

Bang Bang Broccoli

tempura broccoli + sweet chili + peanuts + scallions 11

Buffalo Cauliflower

carrots + celery + ranch (regular or vegan) 14.5

Harold's Fried Pickles

tempura pickles + vegan parmesan + chives + sweet chili sauce + ranch (regular or vegan) 10.5

Soft Pretzel Trio

three bavarian pretzels + yellow & dijon mustards 14
add on side of fiddler cheese sauce (not vegan) +2

Party Fries

truffle oil + parmesan + fresh herbs + garlic aioli 13
add on side of fiddler cheese sauce (not vegan) +2

Basket of Trail Fries

tossed in old bay seasoning 7
add on side of fiddler cheese sauce (not vegan) +2

Salads

Firepit Salad

arugula + spinach + kale + roasted red peppers + pickled red onion + roasted corn + feta + avocado + sunflower seeds + smoked chili vinaigrette 15

Kale Caesar

lacinato kale + shaved brussels sprouts + vegan parmesan + toasted breadcrumbs + crispy chickpeas + creamy cashew caesar dressing 15

add chicken +5 or tofu +3 to a salad

Handhelds

Tinga Chickpea Taco Trio

flour tortillas + tinga chickpeas + corn salsa + pickled fresno chiles + avocado crema + cilantro 14.50
add chicken +5 or add tofu +3

Falafel Burger

pickled red cabbage + fresh herbs + vegan tzatziki + sweet potato bun + fries 14

Smashed Chicken Burger

vermont white cheddar + garlic aioli + lettuce + tomato + onion + sweet potato bun + fries 17

BBQ Beyond Burger

beyond meat-less patty + lettuce + tomato + onion + bbq sauce + "bacon" mushrooms + sweet potato bun + fries 17
add vegan cheese or white cheddar cheese +2

upgrade to trail fries  +1

upgrade to party fries  +5

sub mixed greens w/cucumbers  +2

Pasta

Spring Pesto Rigatoni

arugula hazelnut pesto + asparagus + green peas + vegan parmesan + breadcrumbs 15

Fiddler Mac 'n Cheese

shells + yellow cheddar + cooper sharp + our own Fiddler Pilsner + gremolata 12

add chicken +5 or tofu +3 to a pasta

 **Vegan**
 **Contains Nuts**

 **Vegan Option**
 **Gluten Free**

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Taproom Food

12" Wood Fired Pizza

Street Corn

roasted corn + red onion + pickled fresno chiles + shredded mozzarella + crema + cotija + cilantro 15

Spartichoke

whipped spinach ricotta + marinated artichokes + goat cheese + shredded mozzarella + parmesan + dill 18

Traditional

organic tomato sauce + mozzarella + parmesan & oregano mix 14

Trenton

shredded mozzarella on the bottom + tomato sauce on the top + parmesan & oregano mix + fresh garlic 13.5

Margherita

organic tomato sauce + fresh mozzarella + basil + parmesan & oregano mix + olive oil 15

White Pie

mozzarella + ricotta + fresh garlic + parmesan & oregano mix + parsley 14.5

Rustic Tomato Pie (No Cheese)

slow cooked rustic marinara sauce + fresh oregano + extra virgin olive oil 10

Veggie Modena

organic tomato sauce + shredded mozzarella + spinach + cremini mushrooms + onions + parmesan & oregano mix + aged balsamic 15

Forager

mozzarella + parmesan & oregano mix + mushrooms (cremini + oyster + shitake) + black garlic aioli + fried shallots + chives 17

Presto Bianca

mozzarella + ricotta + arugula pine nut pesto + parmesan oregano mix + pine nuts 17.5

Pontz

tomato sauce + mozzarella + parmesan & oregano mix + sausage + mushrooms + onions 17

Jersey Girl

rustic tomato sauce + shredded mozz + pepperoni + Mike's hot honey + fresh basil 17

Buffalo Chicken

shredded buffalo tossed chicken + shredded mozzarella + smoked gouda + blue cheese crumbles + green onions 18

Desserts

Chocolate Chip Pecan Cookies

warmed cookies + caramel drizzle + maldon salt 10
add soy vanilla ice cream +2.5

S'mores Brownie

graham cracker + marshmallow + chocolate chips 8
add soy vanilla ice cream +2.5

Bowl of Soy Vanilla Ice Cream 6

Craft Beer Float

soy vanilla ice cream + your choice of craft beer in a frosted mug 12

Happy Hour

Wednesday To Friday 4-6pm

\$5 Beers

\$2 off Wine + Cocktails + Cider

Marinated Olives 4

White Bean Hummus 8

Olive Me Bruschetta 10

Harold's Fried Pickles 8

Cheese Fries 6

Rustic Tomato Pie 8

For the Dogs!

Spent Grain Dog Biscuit

our spent grain + peanut butter + flour + egg + stamped with our logo! (made in-house) 3

Pup Cup 2

Enjoy Your Meal?

Say "THANK YOU!" with a cold beer after work for ALL of our kitchen staff! 12

 Vegan

 Contains Nuts

 Vegan option

 Gluten Free

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