

Taproom Drinks

Craft Beer

Pastorius 4.9% ABV, 30 ABV

This classic Bohemian Pilsner is crafted using 100% floor-malted Pilsner malt and authentic Saaz hops from the Czech Republic. Expect 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

Puppy Love 6% ABV, 13 IBU

Two parts raspberry and one part strawberry combine to make this fruited Belgian wheat ale. 7.5 / pt

Radioactive Blonde 5.3% ABV, 20 IBU

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

Galactic Loosey 6.8% ABV, 23 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

Motra 7% ABV, 65 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

Thunder Punch 5.2% ABV, 45 IBU

This hazy pale ale delivers a THUNDER PUNCH of stone fruitiness along with an UPPERCUT of juicy, piney goodness. 7.5 / pt

Chur Mate 5.2% ABV, 46 IBU

To New Zealanders, "Chur" means No Worries! This pale ale is brewed with Nelson, Sauvignon, and Citra hops unleashing a burst of tropical passion fruit, white grape, and fresh crushed gooseberries. 7.5 / pt

Hard Cider by Stone and Key Cellars

Ask what our current flavor is! 8.5 / pt

Specialty Cocktails

Purple Rain Martini

vanilla vodka + blue curacao + grenadine + limeade 13

Coconut Rum Punch

coconut rum + pineapple orange fruit punch + dried tropical fruit mix 13

Tajin Paloma

blanco tequila + grapefruit juice + lime juice + simple syrup + club soda + tajin spice rim 13

Guava G & T

gin + guava puree + tonic + dried strawberries 12

Basil Vodka Lemonade

vodka + fresh basil + lemonade 12

Make-A-Mule

choice of vodka, white rum, spiced rum, or whiskey + lime juice + ginger beer + copper mug 11

Summer In Manhattan

whiskey + peach schnapps + lemon juice + orange bitters + maraschino cherry 15

Mocha Martini

chocolate vodka + cold brew coffee + coffee cordial + cocoa powder 13

Non-Alcoholic

🐾 Barley's Bark 🐾

pineapple orange fruit punch + ginger beer + tropical fruit 6

Zesty Philoma

grapefruit juice + lime juice + simple syrup + club soda + tajin rim 6

Non-Alcoholic Beer (21+)

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

Iced Tea 3 - Lemonade or Arnold Palmer 4 - Ginger Beer 4

Apple Juice 4 - Pineapple Orange Fruit Punch 6

Hot Tea or French Press Coffee 5

Penns Woods Wine

Sauvignon Blanc

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

Chardonnay Reserve

succulent citrus acidity with a bit of minerality 12

Dry Rosé

notes of rhubarb, strawberry, white cherry & grapefruit 12

Pinot Noir

smooth with a subtle spice of cherry & raspberry 12

Cabernet Reserve

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

Taproom Food

Small Plates

Summer Panzanella

sweet peppers + cucumber + heirloom tomato +
peaches + pickled shallots + red sorrel +
shaved gouda + toasted baguette +
roasted tomato vinaigrette 13

Heirloom Tomato & Garlic Hummus

heirloom tomatoes + basil + cucumber + pita 10

Harold's Fried Pickles

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

Bang Bang Broccoli

tempura broccoli + sweet chili + peanuts +
scallions 11

Buffalo Cauliflower

carrots + celery + ranch (regular or vegan) 14.5

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

Marinated Olives

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

Salads

Firepit Salad

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

Crunchy Caesar Salad

arugula + spinach + kale + watercress + broccoli stem
+ celery heart + radish + parsley + shaved parmesan +
caesar dressing 13

add chicken +5 or tofu +3 to any salad

Pasta

Fiddler Mac 'n Cheese

shells + yellow cheddar + cooper sharp +
our own fiddler pilsner + gremolata 12
add calabrian chili crisp +1

add chicken +5 or tofu +3 to any pasta

Handhelds

Chipotle Zucchini Street Taco Trio

flour tortillas + zucchini + corn + onions +
black beans + cotija cheese + avocado +
chipotle crema + cilantro 14
add chicken +5 or tofu +3

Heirloom Tomato Sammy

heirloom tomato + vegan mayo + basil + dill +
trail fries (tossed in old bay seasoning) 13

Spicy Smashed Chicken Burger

vermont white cheddar + calabrian chili aioli +
lettuce + tomato + onion + sweet potato bun +
plain fries 17

BBQ Beyond Burger

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

Falafel Burger

house made falafel patty + pickled red cabbage +
fresh herbs + vegan tzatziki + sweet potato bun +
plain fries 14


upgrade to trail fries  +1

upgrade to party fries  +5

sub mixed greens w/cucumbers  +2

 **Vegan**

 **Contains Nuts**

 **Vegetarian, can be made Vegan**

 **Gluten Free**

Taproom Food

12" Wood Fired Pizza

Heirloom Caprese

fresh mozz + shredded mozzarella +
heirloom tomatoes + balsamic + basil 17

Ricotta Have It

shredded mozzarella + asparagus + corn +
whipped hot honey ricotta + rosemary 17

BBQ Chicken

mozzarella + smoked gouda + red onion +
chives 18

Traditional

organic tomato sauce + mozzarella +
parmesan & oregano mix 14
add pepperoni +2.5

Rustic Tomato (No Cheese)

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

Trenton

"upside down" shredded mozzarella + tomato
sauce + parmesan oregano mix + fresh garlic 13.5

Margherita

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

Veggie Modena

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

White Pie

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

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 mozzarella +
cup and char pepperoni + hot honey +
fresh basil 17

Sub vegan mozzarella on any pizza +2

Desserts

S'mores Brownie

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

Peanut Butter & Chocolate Chip Cookies

chocolate chips + peanut butter chips + peanut butter
+ oatmeal + caramel drizzle 9
make it an ice cream sandwich +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- Friday 4pm-6pm

\$5 beers | \$2 off wine + cocktails + cider

Rustic Tomato Pie 8

Marinated Olives 4

Harold's Fried Pickles 8

Heirloom Tomato & Garlic

Hummus 8

For the Dogs!

Spent Grain Dog Biscuit

spent grain + peanut butter + flour + egg +
stamped with our logo! 3

Pup Cup 2 - Pup Cup Flight 5

Enjoy Your Meal?

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

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