

Taproom Drinks

Craft Beer

Pastorious 4.9% ABV, 29 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

Galactic Loosey 6.9%ABV, 26 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. Not TOO hazy and not TOO hoppy. It's a perfect balance of everything that makes an East Coast IPA great!

Radioactive Blonde 5.1% ABV, 21 IBU

This honey blonde ale is a perfect for cooler 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

CH Festbier 5.5% ABV, 24 IBU

Brewed to pay homage to the beer served at Munich's Oktoberfest. This traditional German-style lager is golden, crisp, and smooth, with a lightly bready malt character, subtle hop bitterness, and a clean, refreshing finish. Prost! 7.5 / pt

Mighty Pumpkin 6.4% ABV, 25 IBU

Our bold pumpkin ale brewed with 50 pounds of pumpkin roasted in our oven with brown sugar, cinnamon, and nutmeg. 8 / pt

Puppy Love 5.9% ABV, 23 IBU

A wheat beer brewed with Raspberries and Strawberries. Ruby grapefruit in color, it tastes like your grandmother's hard candy! 7.5 / pt

Deliberance 5.5% ABV, 41 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

Hopz Brown Ale 6% ABV, 26 IBU

Named after our fuzzy 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

Hard Cider by Stone and Key Cellars

Ask what our current flavor is! 8.5 / pt

Specialty Cocktails

Pear Martini

vanilla vodka + pear nectar + orange bitters 13

Blood Orange Margarita

blanco tequila + triple sec + blood orange sour mix + sea salt or sugar rim 13

Ginny Appleseed

gin + elderflower syrup + fresh lemon juice + apple cider + fresh apple slice 12

Basil Vodka Lemonade

vodka + fresh basil + lemonade 12

Aperol Spritz

sparkling wine + bluebird amaro + club soda 14

Hugo Spritz

sparkling wine + elderflower syrup + mint + club soda 13

Cherry Bark Manhattan

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

Pumpkin Espresso Martini

vodka + coffee cordial + cold brewed coffee + pumpkin syrup + pumpkin spice dusting 13

Non-Alcoholic

Autumn Molly

pear nectar + elderflower syrup + ginger beer 6

Töst N/A Red Sangria 6.5

Sam Adams N/A Beer (21+)

Golden Lager or Hazy IPA 6.5 / can

Iced Tea 4 Lemonade 4 Arnold Palmer 4

Ginger Beer 4 Apple Juice 4

Hot Tea 5 French Press Coffee 5

Penns Woods Wine

Sauvignon Blanc

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

Blanc de Blanc Sparkling

fresh citrus & apple flavors with delicate bubbles 13

Dry Rosé

notes of grapefruit, rhubarb, strawberries, and white cherry 12

Pinot Noir

smooth with a subtle spice of cherry & raspberry 12

Cabernet Sauvignon

full bodied with notes of cherry, cranberry, and pomegranate 12

**A 3% surcharge applies to all credit card transactions.
A 20% gratuity is automatically added for parties of 8 or more.**

Taproom Food

Small Plates

Marinated Olives

castelvetroano & gaeta olives + meyer lemon + coriander + olive oil 5

White Bean Hummus

white bean hummus + roasted red peppers + olive oil + chives + broccoli + cucumbers + carrots + pita 10

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

Handhelds

Umami Philly Cheeze

add chicken +5 or tofu +3

oyster mushrooms + shiitake mushrooms + cremini mushrooms + caramelized onions + house marinade + garlic aioli + mozzarella + amoroso roll + fries 17

Smashed Chicken Burger

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

Falafel Burger

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

BBQ Beyond Burger

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

Beyond Bratwurst

peppers & onions + beer mustard + amoroso roll + fries 16

Pasta

add chicken +5 or tofu +3

Autumn Reginetti

reginetti pasta + butternut squash + sage + whipped ricotta + chili oil crunch + parsley + pumpkin seeds 15

Fiddler Mac & Cheese

pasta shells + yellow cheddar + cooper sharp + our own fiddler pilsner + gremolata 12

Salads

add chicken +5 or tofu +3

Warm Brussel Caesar

charred brussels sprouts + creamy cashew caesar + crispy chickpeas + toasted breadcrumbs + dill 15

Firepit Salad

arugula/spinach/kale blend + roasted red peppers + pickled red onion + roasted corn + avocado + vegan feta (*sub goat cheese available*) + sunflower seeds + smoked chili vinaigrette 15



Vegan



Contains Nuts



Vegan Option



Gluten Free

Taproom Food

12" Neapolitan Style Pizza

A traditional Italian pizza, characterized by a soft, chewy, and airy crust with a puffy, charred edge from being cooked quickly in a wood-fired oven (around 800°F).

Gettin' Figgy with It

shredded mozzarella + fig jam + goat cheese + roasted brussels sprouts + caramelized onions 16

Traditional

organic tomato sauce + mozzarella + parmesan & oregano mix 14
toppings available to add on!

Margherita

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

Trenton

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

White Pie

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

Presto Bianca

mozzarella + ricotta + basil pine nut pesto + parmesan & oregano mix + pine nuts 17.5

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

Pontz

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

Jersey Girl

rustic marinara sauce + shredded mozz + cup & char pepperoni + hot honey + fresh basil 17

Rustic Tomato Pie (No Cheese)

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

Desserts

S'mores Brownies

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

Ny's Pumpkin Cookies

two warmed cookies + caramel drizzle + spiced sugar 9
add soy vanilla ice cream +2.5

Bowl of Soy Vanilla Ice Cream 6

Happy Hour

Wednesday To Friday 4-6pm

\$5 Beers

\$2 off Wine + Cocktails + Cider

Marinated Olives 4

White Bean Hummus 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?

"THANK YOU!" round for our kitchen team! 12



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-  Gluten Free