

Taproom Drinks

Craft Beer

Radioactive Blonde 5.3% ABV, 20 IBU

This honey blonde ale is 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

CH Festbier 5.8% ABV, 24 IBU

Our traditional Oktoberfest style lager, great for the cooler fall weather, made with German Pilsner and specialty malts and traditional noble hops. German malts bring a medium aroma of a rich, slightly toasted, bread quality. 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

Puppy Love 6% ABV, 13 IBU

Two parts raspberry and one part strawberry combine to make this fruited Belgian wheat ale. 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, which combine to create its name. Aromas of stone fruit, pine, and citrus. 7.5 / pt

Mighty Pumpkin 6.5% ABV, 23 IBU

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

CH Bière de Garde 6.9% ABV, 16 IBU

A very dry, malt-forward French Saison with aromas of apple and pear spice and a hint of chocolate and roast that reminds the brewer of chocolate covered dried fruit and nuts. 7.5 / pt

Hard Cider by Stone and Key Cellars

Ask what our current flavor is! 8.5 / pt

Specialty Cocktails

Elder Pear Martini

vodka + pear nectar + elderflower syrup + lemon juice + dried pear garnish 13

Autumn Rose G&T

gin + pomegranate & rosemary juice + tonic + fresh rosemary sprig 12

Lil' Spicy Margarita

muddled fresh jalapeno + blanco tequila + triple sec + fresh sour mix + sea salt rim 12

Basil Vodka Lemonade

vodka + fresh basil + lemonade 12

Make-A-Mule

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

Spiked Hot Apple Cider

choice of vodka, tequila, spiced rum, gin or whiskey + cinnamon sugar rim + cinnamon stick 12

Cherry Bark Manhattan

whiskey + sweet vermouth + cherry bark vanilla bitters + maraschino cherry 15

Pumpkin Espresso Martini

vodka + coffee cordial + cold brew coffee + pumpkin spice syrup 13

Non-Alcoholic

Fall Soda

pomegranate & rosemary juice + club soda + lemon 6

Sparkling Ginger Pear

pear nectar + ginger beer + cinnamon sugar rim + dried pear garnish 6

Hot Apple Cider

cinnamon sugar rim 4

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 - Cranberry 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 of Pinot Noir

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

Taproom Food

Small Plates

Beans On Toast

whipped ricotta + gigandes beans + pickled chilies + country loaf + pimento oil + cilantro 10

Pumpkin Hummus

pumpkin + mediterranean chips + pumpkin seed + cranberry + rosemary 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

Pasta

Autumn Reginetti

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

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

Salads

Firepit Salad

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

Warm Brussel Caesar

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

Harvest Salad

arugula + spinach + kale + watercress + shaved fennel + dried cranberries + roasted butternut squash + candied almonds + goat cheese + honeycrisp apple + blood orange vinaigrette 15

add chicken +5 or tofu +3 to any salad

Handhelds

Fall Festive Tacos

three flour tortillas + spiced sweet potato + black bean mix + peppered vegan feta + shredded cabbage + cranberry BBQ compote + cilantro 14.50
add chicken +5 or add tofu +3

Falafel Burger

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

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

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

Getting Figgy With It

shredded mozzarella + fig jam + goat cheese +
roasted brussels sprouts + caramelized onions 15

Pickle Pizza

shredded mozzarella + shredded asiago cheese +
pickles + dill pickle ranch + parmesan + oregano +
fried shallots + chives + dill 17

Pollo Verde

shredded mozzarella + smoked gouda + onion +
chicken + garlic + parmesan + oregano + basil
pesto + herb gremolata 18

Traditional

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

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

Apple Crumb Cake

sautéed buttered apples in a light flakey crust baked
with a hint of spice + cinnamon butter streusel 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- Friday 4pm-6pm

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

Rustic Tomato Pie 8

Marinated Olives 4

Harold's Fried Pickles 8

Pumpkin Hummus 8

Cheese Fries 6

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

Yappy Hour every Thursday 4pm-6pm

A portion of proceeds benefits Home at Last
Dog Rescue!

Enjoy Your Meal?

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

 **Vegan**

 **Contains Nuts**

 **Vegetarian, can be made Vegan**

 **Gluten Free**