

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

Pastorius Pilsner 5.1% ABV, 31 IBU

This classic Bohemian Pilsner delivers 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

Thunder Punch 5.6% ABV, 44 IBU

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

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

Two Hearts Martini

Our Featured Cocktail for Love, Chestnut Hill!
sparkling wine + vodka + strawberry puree +
two heart shaped strawberry slices 14

Wintertide Cosmo

vodka + triple sec + lemon juice +
white cranberry juice + fresh cranberries 13

Snow White Margarita

blanco tequila + triple sec + coconut puree +
lime juice + sea salt rim 12

Ruby Blossom G&T

gin + blood orange puree + hibiscus bitters +
tonic + dried blood orange wheel 12

Cherry Bark Manhattan

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

Pistachio Espresso Martini 🥜

vodka + coffee cordial + cold brewed coffee +
pistachio syrup + ground pistachios 13

Make-A-Mule

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

Spiked Hot Apple Cider

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

Basil Vodka Lemonade

vodka + fresh basil + lemonade 12

Mocktails & Soft Drinks

Blood Orange Molly

blood orange puree + hibiscus bitters + ginger beer 6

Coconut Citrus Fizz

coconut puree + lime juice + orange bitters + club soda 6

Non-Alcoholic Sam Adams Beer (21+)

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

Iced Tea 4 - Blood Orange Soda 5 - Ginger Beer 4

Lemonade 4 - Arnold Palmer 4 - Apple Juice 4

Hot Apple Cider 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

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

Beans On Toast

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

White Bean Hummus

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

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

Pasta

Cauliflower Cream Rigatoni

cauliflower cream + mushroom ragout + hazelnut dukkah + lemon + chives 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

Soup & Salads

Spicy Vegan Chili

onion + poblano pepper + fire roasted tomato + black & pinto bean + fritos + vegan sour crema + cilantro 9

Firepit Salad

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

Back to Your Roots Salad

arugula + spinach + kale + watercress + roasted beets + roasted parsnips + carrots + fennel + toasted hazelnut + goat cheese + maple fig vinaigrette 16

Warm Brussel Caesar

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

add chicken +5 or tofu +3 to a salad or chili

Handhelds

Winter Street Taco Trio

flour tortillas + blackened carrot sofrito + black bean mix + pickled cabbage + avocado spread + chipotle 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

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Taproom Food

12" Wood Fired Pizza

Ratatouille

eggplant + zucchini + roasted red pepper + red onion + calabrian chili + basil + chives + fresh oregano + vegan parmesan 16

Buffalo Chicken

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

Sub vegan mozzarella on any pizza +2

Desserts

Chocolate Chip Pecan Cookies

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

Chocolate-Dipped Peppermint Bar

rice krispies + marshmallow + chocolate peppermint ganache + crushed peppermint candy 9
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

White Bean Hummus 8

Cheese Fries 6

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

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 Contains Nuts

 Vegan option

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