

Black Forest Brewery

SHAREABLE

JUMBO DUTCH COUNTRY SOFT PRETZEL \$12

SERVED WITH BEER CHEESE, YELLOW MUSTARD, WHOLE GRAIN MUSTARD, AND BUFFALO CHICKEN DIP

BUFFALO CHICKEN DIP \$12

A GENEROUS PORTION OF A PUB FAVORITE SERVED WITH CORN TORTILLA CHIPS, CELERY AND CARROTS

BLACK FOREST BREWERY FRIES \$8

GENEROUS PORTION OF FRIES TOPPED WITH OUR HOUSE MADE BEER CHEESE, CARAMELIZED ONIONS, SALSA & BACON.

MACHO NACHOS \$12

CORN TORTILLA CHIPS TOPPED WITH OUR HOUSE MADE BEER CHEESE, DICED ONION, JALAPENO, SALSA, AND SOUR CREAM

FRIED DRUMSTICKS \$10

CRISPY DRUMSTICKS TOSSED IN YOUR CHOICE OF SAUCE WITH CARROTS, CELERY AND RANCH. CHOOSE HOT, MILD, HONEY MUSTARD, THAI CHILI OR CHEF DAVE'S AWARD WINNING BLACK CHERRY HABANERO

HANDHELDS

BLACK FOREST BREWERY HOT DOG \$8

GRILLED HIPPEY'S HOT DOG, CHILI CHEESE, DICED ONION AND BROWN MUSTARD

BLACK FOREST BURGER \$14

6OZ HANDCRAFTED BURGER TOPPED WITH MUENSTER CHEESE, BACON & OUR OWN BURGER SAUCE ON A BRIOCHE BUN.

GRILLED CHEESE CHEESEBURGER \$12

6OZ HANDCRAFTED BURGER BETWEEN GRILLED TEXAS TOAST WITH AMERICAN CHEESE.

FRIED CHICKEN SANDWICH \$12

HOUSE BREADED CHICKEN THIGH ON A TOASTED BRIOCHE BUN WITH PICKLES AND GARLIC DILL AIOLI

BFB BURRITO \$14

YOUR CHOICE OF FILLET TIPS, CHICKEN, SHRIMP, PORK BELLY OR MAKE IT VEGETARIAN WITH GRILLED FAJITA VEGGIES.

PREPARED WITH LETTUCE, TOMATO, CHEDDAR JACK, SOUR CREAM AND SALSA GRILLED IN A FLOUR TORTILLA.

SERVED WITH TORTILLA CHIPS AND SALSA

CHURGER \$15

BFB BURGER TOPPED WITH OUR FRIED CHICKEN THIGH, AMERICAN CHEESE & GARLIC DILL AIOLI. ON A BRIOCHE BUN

NASHVILLE HOT CHICKEN \$12

TWO FRIED CHICKEN THIGHS, SMOTHERED IN CHEF DAVE'S DIABLO SAUCE ON A BED OF PICKLES BETWEEN A BRIOCHE BUN.

HOT MESS CHEESEBURGER \$15

OPEN-FACED GRILLED CHEESE CHEESEBURGER TOPPED WITH BEER CHEESE, CHILI, CHEDDAR JACK, JALAPEÑOS AND OF COURSE THE BEST FRIES IN EPHRATA!

(ADD CHICKEN \$3, PORK BELLY \$5, STEAK TIPS \$6, SHRIMP \$6 – SUBSTITUTE FRIES \$3)

"Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness."

SMALL PLATES

CHILI BOWL \$8

THREE BEAN CHILI SERVED WITH GRILLED CORNBREAD

FRESH SEASONAL SALAD \$10

ASK YOUR SERVER FOR TODAY'S SELECTION

CRISPY PORK BELLY \$12

CRISPY PORK BELLY SERVED WITH CHEF DAVE'S AWARD WINNING BLACK CHERRY HABANERO SAUCE

FISH AND CHIPS \$12

LARGE PLATES

FILET TIPS \$18

GRILLED FILET TIPS IN A MUSHROOM RED WINE SAUCE OVER ROASTED RED POTATOES AND GRILLED VEGETABLES

GRILLED VEGETABLE GRAIN BOWL \$12

QUINOA, BROWN RICE & FARRO SERVED WITH FRESH GRILLED VEGETABLES IN A DELICATE HERB SAUCE

MAC AND CHEESE BOWL \$12

CAVATAPPI PASTA TOSSED IN OUR CREAMY HOUSE MADE CHEESE BLEND

(ADD CHICKEN \$3, PORK BELLY \$5, STEAK TIPS \$6, SHRIMP \$6)

TAP LIST

CONRAD KOLSCH 5.5 ABV, 24 IBU

EBERBACH MAIBOCK 7.7%, 26 IBU

JG BELGIAN STRONG ALE 7.3%, 27 IBU

WHISTLE STOP AMBER ALE 5.6%, 28 IBU

BFB PORTER 6%, 43 IBU

AMERICANA PALE ALE 6.5%, 64 IBU

42ND MILE IPA 8.3%, 93 IBU

LEVENGODS ORIGINAL CIDER (LANCASTER PA) 6.5%

WOLF KING IMPERIAL STOUT (RUSTY RAIL – MIFFLINBURG) 8.2%, 20 IBU

PRETTY BIRD SOUR 7.2% (SCHAYLOR – SHILLINGTON, PA)

ASK YOUR SERVER ABOUT OUR SELECTION OF WINES BY ALLEGRO AND MIXED DRINK OPTIONS