

APPETIZERS

GARLIC PARM TOTS GF* | VT

TATER TOTS TOSSED IN GARLIC OIL AND TOPPED WITH SHAVED PARMESAN.

12

TOMATO FETA BRUSCHETTA VT

CROSTINIS TOPPED WITH WHIPPED FETA, LOCAL TOMATOES, BASIL, BALSAMIC GLAZE, AND WILDFLOWER HONEY.

11

SHRIMP SCAMPI SKEWERS GF*

GRILLED JUMBO SHRIMP BRUSHED WITH OUR HOUSE MADE GARLIC LEMON SCAMPI SAUCE.

12

FRIED PICKLE CHIPS VT | VGO | DFO

DILL PICKLE CHIPS BATTERED AND FRIED TO ORDER. SERVED WITH OUR CAMPFIRE SAUCE.

8

JUMBO SOFT PRETZEL VT | DFO

GIANT SOFT PRETZEL SERVED WARM WITH OUR EPHRATA FAMOUS BEER CHEESE.

13

POKE TUNA WONTONS DFO

SEARED SESAME CRUSTED TUNA ON FRIED WONTON CHIPS. TOPPED WITH SEAWEED SALAD, SCALLIONS, SESAME SEEDS, AND SRIRACHA MAYO.

16

CRAB CROSTINI DFO

FIVE CROSTINI TOPPED WITH LUMP CRAB, TOMATOES, RED ONIONS, LEMON, AND AVOCADO MASH.

12

BUFFALO CHICKEN DIP GF*

SPICY AND CHEESY BUFFALO CHICKEN DIP SERVED WITH TORTILLA CHIPS CARROTS, CELERY, AND CROSTINI.

13

PULLED PORK FRIES

EXTRA CRISPY FRIES TOPPED WITH BEER CHEESE, BLACK CHERRY HABANERO BBQ, COLESLAW, AND PULLED PORK.

16

ROASTED CARROTS GF* | VT | VGO | DFO

CARROTS RUBBED IN OUR KANSAS BBQ RUB AND ROASTED UNTIL TENDER. TOPPED WITH CHOPPED WALNUTS, AND GRATED CURED EGG.

10

ONION PETALS VT | VGO | DFO

RED ONION PETALS BATTERED AND FRIED TO ORDER. SERVED WITH OUR CAMPFIRE SAUCE.

8

FRIED CHICKEN BITES GF*

BASKET OF BREADED CHICKEN BITES TOSSED IN YOUR CHOICE OF:

>>> NASHVILLE HOT, BLACK CHERRY HABANERO, GOCHUJANG, CAROLINA BBQ, OR GARLIC PARM.

>>> MAKE IT A MEAL WITH FRIES OR TOTS FOR \$4

13



BLACKFOREST BREWERY

EPHRATA, PA • EST. 2014

SOUPS & SALADS

GRILLED CHICKEN ROMAINE GF*

18

GRILLED ROMAINE HEARTS TOPPED WITH RED ONION, BLISTERED TOMATOES, SHAVED PARMESAN, AND A GRILLED CHICKEN THIGH. SERVED WITH CAESAR DRESSING.

BLT CHOP GF*

15

ROMAINE TOSSED WITH BLISTERED TOMATOES, BLUE CHEESE CRUMBLES, MARINATED BACON PIECES, AND OUR HOUSE MADE ROASTED GARLIC RANCH DRESSING.

SUMMER SALAD GF* | DFO | VT

15

SPRING MIX TOSSED WITH LOCAL STRAWBERRIES, CANDIED PECANS, FETA, AND OUR RASPBERRY BALSAMIC VINAIGRETTE.

FRENCH ONION SOUP GF* | DFO

8

ONIONS SIMMERED IN OUR RICH FRENCH ONION BEEF STOCK AND TOPPED WITH MELTED PROVOLONE AND SWISS CHEESE. FINISHED WITH A CROSTINI ON TOP.

HARTER'S CHILI GF* | DFO

11

OUR FAMOUS THREE BEAN AND BEEF CHILI. SERVED WITH TORTILLA CHIPS.

>>> GET IT LOADED WITH JALAPEÑOS, ONIONS, CHEESE, AND SOUR CREAM (\$1)

KIDS

CHEESEBURGER SLIDERS

10

TWO BURGER SLIDERS WITH AMERICAN CHEESE AND SERVED WITH CHIPS.

MAC & CHEESE

8

A HALF SIZE OF OUR HOUSE MAC & CHEESE.

PLAIN HOT DOG & CHIPS

7

PLAIN HOT DOG SERVED WITH CHIPS.

GRILLED CHEESE & CHIPS

8

TEXAS TOAST GRILLED CHEESE WITH AMERICAN CHEESE.

JOIN OUR BREWERY BUCKS
PROGRAM AND EARN POINTS
BY BEING AWESOME!



HANDHELDS

SERVED WITH CHIPS
SUBSTITUTE FRIES OR TOTS FOR \$4
GLUTEN FREE BUN AVAILABLE FOR \$2

FRIED CHICKEN SANDWICH GF* 16

HAND BATTERED CHICKEN THIGH WITH PICKLES AND OUR EPHRATA FAMOUS GARLIC DILL AIOLI. SERVED ON A BRIOCHE BUN.

- >>> WANT SPICY? ASK TO GET IT TOSSED IN NASHVILLE HOT SAUCE
- >>> STAY ON THE HEALTHIER SIDE AND GET IT GRILLED

APPLE CAROLINA PULLED PORK 15

SLOW ROASTED AND PULLED PORK SHOULDER TOPPED WITH CAROLINA BBQ SAUCE AND OUR FRESH APPLE SLAW. SERVED ON A BRIOCHE BUN.

PHILLY CHEESESTEAK 16

10" AMOROSO ROLL FILLED WITH THIN SLICED MARINATED STEAK, CARAMELIZED ONIONS, AND PROVOLONE CHEESE.

- >>> SUBSTITUTE BEER CHEESE, MUENSTER, SWISS OR AMERICAN.

CHICKEN QUESADILLA 16

FLOUR TORTILLA FILLED WITH DICED CHICKEN, CHEDDAR JACK, MOZZARELLA, RED ONIONS, AND BELL PEPPERS. SERVED WITH CHIPS & PICO DE GALLO.

- >>> SUBSTITUTE PULLED PORK OR SHRIMP (\$3)

AHI TUNA BLT DFO | GF* 16

SEARED AHI TUNA ON AN AMOROSO ROLL TOPPED WITH BACON, LETTUCE, TOMATO, AND OUR LEMON CAPER AIOLI.

CHIMI IMPOSSIBLE WRAP GF* | DFO | VT | VGO 18

IMPOSSIBLE BURGER WITH HOUSE MADE CHIMICHURRI, GRILLED SQUASH, TOMATOES, AND RED ONIONS WRAPPED INTO A FLOUR TORTILLA. SERVED WITH A SIDE SALAD WITH RASPBERRY BALSAMIC VINAIGRETTE.

PULLED PORK TACO GF* | DFO 15

THREE FLOUR OR CORN TORTILLAS FILLED WITH SLOW ROASTED PORK SHOULDER AND TOPPED WITH PICKLED RED ONIONS, SLAW, AND BLACK CHERRY HABANERO BBQ.

CRAB CAKE SANDWICH 19

OUR HOUSE MADE LUMP CRAB CAKE BROILED AND SERVED ON A BRIOCHE BUN WITH LETTUCE AND TOMATO.

DRINKS

COKE DIET COKE SPRITE ICED TEA LEMONADE
TONIC SELTZER CRANBERRY JUICE

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD,
SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

GF* - GLUTEN FRIENDLY | VT - VEGETARIAN | VGO - VEGAN OPTION | DFO - DAIRY FREE OPTION

BURGERS

SERVED WITH CHIPS
SUBSTITUTE FRIES OR TOTS FOR \$4
GLUTEN FREE BUN AVAILABLE FOR \$2

BLACK FOREST BURGER GF* 17

TOPPED WITH MUENSTER, BACON, BFB BURGER SAUCE, LETTUCE, TOMATO, AND RED ONION. SERVED ON A BRIOCHE BUN.

RODEO BURGER 17

TOPPED WITH PEPPER JACK, BACON, ONION RINGS, BLACK CHERRY HABANERO BBQ, AND COWBOY CANDIES. SERVED ON A BRIOCHE BUN.

PUB HOUSE BURGER 16

TOPPED WITH MARINATED BACON PIECES, CARAMELIZED ONIONS, AND BEER CHEESE. SERVED ON BRIOCHE BUN.

TOASTED CHEESEBURGER 16

OUR TAKE ON THE CLASSIC PATTY MELT. TEXAS TOAST GRILLED WITH AMERICAN CHEESE.

FIG & BRIE BURGER GF* 18

TOPPED WITH MELTY BRIE, FIG JAM, AND MARINATED APPLES. SERVED ON A BRIOCHE BUN.

STEAKHOUSE BURGER GF* 17

SMOTHERED WITH A CREAMY CARAMELIZED ONION AND MUSHROOM SAUCE WITH MELTY SWISS CHEESE. SERVED ON A BRIOCHE BUN.

MAINS

SHRIMP & GRITS GF* 19

SEARED SHRIMP ON CHEESY GRITS TOPPED WITH A CREAMY CAJUN SAUSAGE, ONION, AND RED PEPPER SAUCE.

MEATLOAF & MASH 18

CHEESY ROASTED GARLIC WHIPPED POTATOES TOPPED WITH TWO THICK SLABS OF MEATLOAF.

CRAB MAC & BRIE 23

CAVATAPPI PASTA TOSSED IN CREAMY BRIE CHEESE AND MOZZARELLA TOPPED WITH LUMP CRAB AND PAPRIKA.

MAC & CHEESE VT 16

CAVATAPPI PASTA TOSSED IN BEER CHEESE AND CHEDDAR JACK.

- >>> ADD CHICKEN (\$5), PULLED PORK (\$5), OR SHRIMP (\$7)

GARDEN PESTO CAVATAPPI DFO | VT | VGO 17

CAVATAPPI PASTA TOSSED IN OUR HOUSE MADE PESTO WITH TOMATOES, SEASONAL VEGGIES, AND SHAVED PARMESAN.

- >>> ADD CHICKEN (\$5), PULLED PORK (\$5), OR SHRIMP (\$7)

FISH & CHIPS DFO 16

BFB BEER BATTERED COD ON A BED OF FRIES. SERVED WITH A SIDE OF MALT VINEGAR, COCKTAIL, OR TARTAR SAUCE.

CRAB CAKE ENTREE 22

OUR HOUSE MADE CRAB CAKE BROILED AND SERVED WITH A SIDE OF HERB ROASTED POTATOES AND GRILLED SEASONAL VEGGIES.

- >>> ADD AN ADDITIONAL CRAB CAKE FOR \$14