SNACKS \$10.00 Grilled Cheese cheddar, gouda, swiss, garlic-tomato bisque Fish Sticks \$11.00 fried catfish, cajun remoulade, lemon, flat-leaf parsley Kobe Beef Corn Dogs \$12.00 pennsylvania grain batter, balsamic ketchup coarse grain dijon Bavarian Beer Pretzel \$8.50 cheez whiz, stout mustard, kosher salt **Buffalo Cauliflower Wings** \$12.00 scallions, house-made ranch, celery Fried Brussels \$10.50 parmesan, lemon aioli TO SHARE \$15.00 Reuben Pierogies homemade potato and cheddar pierogies, corned beef sauerkraut, swiss, chives, house thousand island Chimichurri Crostini \$15.00 flank steak, house-made chimichurri, pickled red onion Maryland Crab Dip \$14.00 old bay pita chips, parsley, lemon Hot Wings - Classic or Boneless \$9.50/16.75 carrots, celery, bleu cheese 1/2 doz. or 1 doz. classic hot, house dry rub, garlic butter, bourbon bbq \$15.00 Crabcake Sliders jumbo lump crabcakes, cajun remoulade, sweet rolls Southwest Pulled Pork Totchos \$16.00 smoked pulled pork, tater tots, black bean corn salsa crema, jalapeños, cilantro \$17.00 Tuna Tartare sushi-grade ahi, avocado, sesame oil, wonton crisps sesame seeds \$12.00 house potato chips, malt vinegar, bleu cheese bacon bits, sea salt **SOUPS** Tavern Chili \$5.50/7.50/11.50 cheddar, scallion, saltines - cup - bowl - bread bowl Garlic Tomato Bisque \$4.50/6.50/10.50 fresh basil, saltines - cup - bowl - bread bowl Soup of the Day \$4.50/6.50/10.50 cup - bowl - bread bowl **SALADS** Pittsburgh-Style Salad \$11.00 tomato, onion, carrots, celery, olives, pepperoncinis cheese, fries Cobb \$11.00 tomato, bacon, avocado, pickled red onion hard-boiled egg, bleu cheese \$11.50 romaine, house croutons, parmesan, lemon

\$12.00 little gem, house-made croutons, bacon bits, tomato

Salad Additions Wild-Caught Atlantic Salmon \$6.00 Chicken \$5.00 Flank Steak \$7.00 Veggie Burger \$6.00 Gulf Shrimp \$6.00

hard boiled egg, house-made buttermilk ranch

BOWLS

Fried Chicken & Mashed Potatoes buttermilk fried chicken, garlic mashed potatoes, sweet corn white pepper cream gravy	\$16.00
Pork Loin & Sweet Potato hogs galore loin, mashed sweet potatoes pennsylvania maple syrup, broccolini, calvados jus	\$16.50
Fried Catfish & Mashed Potatoes buttermilk fried catfish, mashed potatoes, okra stewed tomatoes, lima beans, corn	\$17.00

MAINS (dinner only, 4 - 11 p.m.)

fries, coleslaw, pickles, cajun remoulade, lemon

Filet Mignon 8oz. center cut tenderloin, duck fat roasted potatoes charred broccolini, compound butter chimichurri, bearnaise, or demi-glace	\$38.00
Beef Shortribs sous vide shortribs, garlic herb mashed potatoes, asparagus crimini mushrooms, port wine demi-glace	\$26.00
Stuffed Pork Chop florentine-stuffed hogs galore chop, heirloom carrots roasted fingerling potatoes, hollandaise	\$28.00
Atlantic Haddock Fish & Chips	\$22.00

Lemon Dijon Glazed Salmon \$26.00 wild-caught atlantic salmon, roasted seasonal vegetables fingerling potatoes, microgreens

\$36.00 Pesto Crusted Seabass chilean seabass, parmesan risotto, broccolini, microgreens

\$24.00 Penne Chicken Alfredo blackened chicken, thick-cut bacon, asparagus, garlic, shallots white wine, parmesan

BAKED POTATO BAR

(lunch only, 11 a.m. - 4 p.m.)

\$5.00 Basic Baked Potato butter, salt, pepper

Build Your Own

bacon bits \$1.50 buffalo chicken \$2.50 scallions \$.25 white onion \$.25 tavern chili \$2.00 sour cream \$.50 cheese \$.50 tortilla chips \$.25 diced tomato \$.50 pickled jalapeños \$.25 broccolini \$.50 house-made ranch \$.50 buffalo sauce \$.50 portobello mushroom \$1.50

HANDHELDS (served with house potato chips)

French Dip roast beef, provolone, au jus	\$14.50
Buttermilk Fried Chicken Sandwich butter lettuce, tomato, pickles, garlic aioli classic or hot honey	\$15.00
Stacked B.L.T.A. hogs galore thick-cut bacon, beefsteak tomato, butter lettuce	\$14.50

avocado, roasted garlic aioli \$14.50 Cheesesteak lajo's shaved rib-eye, onion, green pepper

cheez whiz, american cheese, provolone \$15.00 Bavarian Smoked Turkey Pretzel Melt pretzel roll, smoked turkey, hogs galore thick cut bacon smoked gouda, house dijon, toasted pretzel roll

\$15.00 Hot Italian Sandwich genoa salami, pepperoni, ham and capicola, provolone, tomato roasted garlic aioli, marinated greens

Asian-Style Pulled Pork Sandwich \$15.00 smoked pulled pork, asian slaw, korean bbq sauce, sesame seeds Veggie Burger \$14.00

house-made black bean patty, avocado, butter lettuce beefsteak tomato, red onion, tavern pickles

ADDITIONS

Egg: \$1.50 | Bacon: \$2.50 | Cheese \$1.50 | Avocado \$2.00

THISTLE CREEK FARMS **BURGER5** (served with house potato chips)

\$15.50 double stacked smash patties, american cheese, bearnaise roasted onion, beefsteak tomato, chipotle aioli

\$16.50 hogs galore sous vide pork belly, butter lettuce, tomato

grilled onion, secret sauce, cheddar cheese Super Smash \$14.50

double stacked patties, american cheese, butter lettuce, tomato secret sauce, tavern pickles

ADDITIONS

Egg: \$1.50 | Bacon: \$2.50 | Cheese \$1.50 | Avocado \$2.00

The Knickerbocker supports and values its relationships with Pennsylvania farmers, artisans, and foragers that make what we do possible.

Black Roosters Importers Gemelli Bakery Blocher's Meat Market Gosia's Pierogies **Dark Hollows Sugar Camp** Hogs Galore **Holland Brothers** DellaVino Imports Fox & Son Fair Foods **Hometown Market Bakery**

Lajo Genuine Italian Sausage Mechanic Coffee Co. Pacifico Bakery Philadelphia Craft Ice Co. Thistle Creek Farms

