

Seasonal cuisine, handcrafted beer, local tradition.



DINNER

WINTER
MENUS



APPETIZERS

CHEDDAR ALE DIP \$8 (B) (F)

SHAWNEECRAFT® ALE IN A WARM CHEDDAR DIP SERVED WITH SOFT PRETZEL TWISTS

ARTISAN CHEESE PLATE \$10

ONE OF OUR FEATURED ARTISAN CHEESES SERVED WITH SEASONAL ACCOMPANIMENTS AND FLATBREAD CRISPS

CHILI \$7 (B)

A BOWL OF OUR SAVORY WINTER CHILI MADE WITH SHAWNEECRAFT® BEER TOPPED WITH MOUNTAIN VALLEY CHEDDAR AND SERVED WITH TORTILLA CHIPS

ICEBERG WEDGE \$7

CRISP LETTUCE WITH BLEU CHEESE CRUMBLES, BACON, RED ONION AND CROUTONS SERVED WITH HOMEMADE RANCH DRESSING

PENNSYLVANIA MUSHROOM TARTLET \$6 (F)

MUSHROOMS, SAUSAGE, BABY SPINACH AND SUN-DRIED TOMATOES IN A FLAKY PUFF PASTRY CRUST

ROASTED RED PEPPER HUMMUS \$7

SWEET FIRE ROASTED RED PEPPERS, GARLIC, TAHINI AND CHIC PEAS SERVED WITH WARM PITA

CRAB DIP \$10 (B)

JUMBO LUMP CRAB MEAT IN A LIGHTLY SEASONED, CREAMY SHAWNEECRAFT® DIP SERVED WITH TOASTED BAGUETTES

VEGETARIAN CHILI \$7

OUR ONE OF A KIND CHILI WITH BLACK BEANS, LENTILS, AND BARLEY TOPPED WITH CHEDDAR CHEESE AND SERVED WITH WARM TORTILLA CHIPS

SALADS

ADD CHICKEN \$4

ADD SALMON \$6

CHEDDAR APPLE SALAD \$12 (F)

CRISP APPLES AND CRUMBLLED MOUNTAIN VALLEY CHEDDAR OVER MIXED GREENS WITH DRIED CHERRIES, TOASTED ALMONDS, AND HOMEMADE HONEY MUSTARD DRESSING

WINTER GREEK SALAD \$10

MIXED GREENS TOPPED WITH CHICK PEAS, SUN-DRIED TOMATOES, MARINATED ONIONS AND FETA CHEESE

HEARTS OF ROMAINE \$9

WITH HOMEMADE CAESAR STYLE DRESSING, SEASONED CROUTONS, AND PARMESAN CHEESE

Daily food features on the blackboard.

Food from near: Limestone Springs (trout), Calkins Creamery (cheese), our own Great Shawna Farm (produce & honey).

(B) = "BEER FROM HERE"
Made with our own beer

(F) = "FOOD FROM NEAR"
Made with locally-sourced ingredients



FIDELIS IN NATURAM  IN ARTEM FIDELIS

SHAWNEECRAFT

GemAndKeystone.com 570-424-0990 | ShawneeCraftBrewingCompany.com

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

Ask about
our
ShawneeCraft
t-shirts!

Growlers to go!

PUB FARE

THE PULLED PORK SANDWICH \$9 ^(B)

HAND SEASONED PORK SHOULDER SLOW COOKED IN ONE OF OUR SHAWNEECRAFT® BEERS SERVED PULLED ON A TOASTED BRIOCHE ROLL FINISHED WITH OUR HOMEMADE BARBEQUE SAUCE AND ACCOMPANIED BY A SIDE OF FRIES

* A WOOD GRILLED BURGER \$10

EIGHT OUNCES OF FRESH BEEF COOKED TO YOUR LIKING ON A TOASTED BRIOCHE ROLL WITH LETTUCE, TOMATO, AND ONION. SERVED WITH FRIES

OUR CHICKEN QUESADILLA \$9

SMOKEY CHIPOLTE PULLED CHICKEN WITH CHEDDAR, JACK, AND TOMATO FOLDED UP IN A FLOUR TORTILLA THEN SERVED WITH SOUR CREAM AND HOMEMADE SALSA

THE CHEDDAR ALE CHEESESTEAK \$14 ^(B)

HAND RUBBED, SLOW COOKED BEEF SLICED THIN AND SMOTHERED WITH MUSHROOMS, ONIONS, AND SHAWNEECRAFT® CHEDDAR ALE CHEESE SAUCE SERVED ON A TOASTED ROLL WITH A SIDE OF FRIES

BEER BRAISED BRAT \$11 ^(B)

PREPARED IN ONE OF OUR SHAWNEECRAFT® BEERS AND FINISHED ON A WOOD FIRED GRILL, SERVED ON A TOASTED HERO ROLL TOPPED WITH A SWEET AND SOUR RED CABBAGE SLAW, DIJON MUSTARD, AND ACCOMPANIED BY A SIDE OF FRIES

WINGS \$9

CHOOSE ONE OF OUR HOMEMADE SAUCES INCLUDING BUFFALO, ASIAN SESAME, HONEY BBQ, OR OUR SEASONAL TANGY CRANBERRY. COMES COMPLETE WITH CELERY, CARROTS AND BLEU CHEESE DRESSING

NACHOS \$9

WITH REFRIED BEANS, TOMATO, MIXED CHEESE, JALAPEÑOS AND YOUR CHOICE OF CHIPOLTE PULLED CHICKEN, CHILI, OR BOTH ACCOMPANIED BY SOUR CREAM AND HOMEMADE SALSA

HONEY MUSTARD CHICKEN SANDWICH \$8

GRILLED BREAST OF CHICKEN FINISHED WITH OUR SWEET AND TANGY HONEY MUSTARD GLAZE ON A TOASTED BRIOCHE ROLL WITH LETTUCE, TOMATO AND ONION SERVED WITH FRIES

FALAFEL BURGER \$10

ON A TOASTED ROLL WITH LETTUCE, TOMATO, ONION, FETA CHEESE, AND A SPICY YOGURT SAUCE SERVED WITH FRIES

JUMBO LUMP CRAB CAKE SANDWICH \$12

ON A TOASTED BRIOCHE ROLL WITH LETTUCE, TOMATO, ONION, AND A SIDE OF OUR HOMEMADE REMOULADE AND FRIES

FISH AND CHIPS \$14 ^(B)

SHAWNEECRAFT® BEER BATTERED COD SERVED WITH FRIES, COLESLAW, AND TARTAR SAUCE

PORTABELLA PANINI \$9 ^(F)

A MARINATED AND GRILLED PORTABELLA MUSHROOM CAP ON A TOASTED ROSEMARY CIABATTA ROLL WITH BABY SPINACH, SUN DRIED TOMATO PESTO, AND SWISS CHEESE SERVED WITH OUR VEGETABLE OF THE DAY

ENTRÉES

* SIRLOIN \$18

HAND CUT AND GRILLED TO YOUR LIKING. TOPPED WITH CARAMELIZED ONIONS AND SERVED WITH POTATO AND VEGETABLE

* FILET MIGNON \$26

WOOD GRILLED, HAND CUT FILET OF BEEF TENDERLOIN TOPPED WITH OUR TRIPLE GARLIC BUTTER SERVED WITH POTATO AND VEGETABLE

* HAND CUT RIBEYE \$24

12 OZ WOOD GRILLED RIBEYE FINISHED WITH HOMEMADE DEMI-GLACE AND SERVED WITH POTATO AND VEGETABLE

SLOW COOKED POT ROAST \$15

EYE OF ROUND SLOW COOKED UNTIL FORK TENDER SERVED WITH A MEDLEY OF AUTUMN ROOT VEGETABLES AND A SAVORY GRAVY

HOUSE SMOKED BABY BACK RIBS \$17 ^(B)

ONE HALF RACK OF OUR HOUSE SMOKED, SLOW COOKED RIBS TOPPED WITH A MADE-FROM-SCRATCH SHAWNEECRAFT® BBQ SAUCE SERVED WITH FRIES AND COLESLAW

* GRILLED PORK CHOP \$17

TOPPED WITH AN APPLE AND DATE COMPOTE SERVED WITH MASHED POTATOES AND BEER BRAISED CABBAGE

* LIMESTONE SPRINGS TROUT \$18 ^(F)

LOCALLY SOURCED FILET OF TROUT LIGHTLY SEASONED AND PAN ROASTED FINISHED WITH A GARLIC AND WHITE WINE COMPOUND BUTTER SERVED WITH RICE AND VEGETABLE

CRAB CAKES \$21

TWO OF OUR EVER POPULAR JUMBO LUMP CRAB CAKES AND HOMEMADE RÉMOULADE SERVED WITH SEASONED RICE AND VEGETABLE

* SALMON \$18

WOOD GRILLED SALMON FINISHED WITH A SUN-DRIED TOMATO COMPOUND BUTTER AND SERVED WITH SEASONED RICE AND VEGETABLE

HERB ROASTED CHICKEN \$17 ^(B)

A WHOLE, SHAWNEECRAFT® HAND SEASONED, SLOW COOKED CHICKEN SERVED WITH MASHED POTATOES AND VEGETABLE

MUSHROOM TORRE \$16 ^(F)

WOOD GRILLED PENNSYLVANIAN MUSHROOM CAPS TOPPED WITH DER VAUDEN BABY SWISS OVER WHOLE GRAIN PENNE IN A HOMEMADE SUN DRIED TOMATO PESTO TOSSED WITH BABY SPINACH

CREAMY PASTA ALFREDO \$15 ^(F)

ANGEL HAIR PASTA, TOMATO AND BABY SPINACH TOSSED IN A HOMEMADE ALFREDO SAUCE WITH YOUR CHOICE OF GRILLED SHRIMP, GRILLED CHICKEN, OR MARINATED PENNSYLVANIAN PORTABELLA MUSHROOM



FOR A PERSONAL
BREWERY TOUR
PLEASE CALL
570-424-4000 x1295

An 18% gratuity will be applied to parties of 8 or more.

Locally-roasted coffee
... French-pressed

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