



DINNER MENU

SCRATCH HOUSE | WOOD-FIRE GRILL

DINNER MENU HOURS
4:00 pm – 8:30 pm

570.424.0990

526 River Road • Shawnee on Delaware • Pennsylvania 18356



SHAWNEECRAFT® BEER
TRUE TO NATURE. TRUE TO THE CRAFT™

APPETIZERS

SOUP OF THE DAY

Homemade soup served in a crock

FRENCH ONION SOUP 7

Topped with homemade croutons & provolone

VEGETARIAN CHILI 8

Our hearty homemade chili topped with Cheddar cheese

add sour cream **+.50**

add chopped red onion **+.50**

CHILI* 8

Our hearty homemade chili topped with cheddar cheese

add sour cream **+.50**

add chopped red onion **+.50**

DOZEN STEAMED CLAMS*

White wine herb sauce **13**

Bloody mary sauce **14**

WINGS* (8-pieces) 15

Served with bleu cheese or ranch & celery.

Choose one sauce:

- Mango Habanero
- Lemon Pepper
- Buffalo
- Teriyaki
- BBQ
- Garlic Parmesan
- Cajun Creole Dry Rub

Add extra sauce **+.50**

DEEP FRIED PICKLES 10

Deep fried pickle chips, served with homemade ranch for dipping

CHEDDAR ALE DIP 9

ShawneeCraft® ale in a warm cheddar dip, served with two soft pretzels & homemade honey mustard

SPINACH & ARTICHOKE DIP 14

Creamy spinach and artichoke dip, served warm with garlic buttered crostini

HUMMUS & OLIVE TAPENADE 11

Homemade seasonal hummus & olive tapenade served with toasted flatbread

QUESADILLA (Choose one) 12

• Pulled chicken • Vegetable

• Slow-roasted pulled pork

Served in a flour tortilla with tomato, and mixed cheese

LOADED NACHOS 12

Choice of meat chili, vegetarian chili, or pulled chicken topped with mixed cheese, tomatoes & jalapenos. Served with sour cream and salsa

SWEET POTATO FRY POUTINE 14

Sweet potato fries topped with pork belly, goat cheese, scallions, & cranberries. Drizzled with brown sugar glaze

WHIPPED PISTACHIO DIP 15

Whipped feta, goat cheese & pistachios served with toasted naan

SALADS

Add a Grilled Protein

Chicken **+4** • (5) Shrimp **+10**,
Falafel Balls **+5** • Salmon **+12**
Portobello Mushroom **+4**

HARVEST SALAD 14

Mixed greens topped with blue cheese crumbles, black mission dried figs, sliced apples and candied walnuts. Drizzled with mulled cider vinaigrette

FLAT IRON STEAK 20

Mixed greens topped with tomato, crispy onion straws, bacon crumble, cheddar cheese and wood fire grilled steak, served with ranch dressing

MEDITERRANEAN SALAD 15

Mixed greens topped with feta, sundried tomatoes, mixed olives, pepperoncini, watermelon radishes & deep fried falafel balls, served with Mediterranean vinaigrette

FROM THE WOOD FIRE GRILL

THE GEM BURGER* 14

Served on a toasted brioche roll with lettuce, tomato, onion, served with fries

THE IMPOSSIBLE BURGER 15

A plant-based burger that tastes just like your standard burger. Completely vegetarian, served with lettuce, tomato, onion & side of fries

GRILLED CHICKEN SANDWICH 11

Served on a toasted brioche roll with lettuce, tomato, onion & a side of kettle chips

Substitute for a gluten-free roll **+2**

TOPPERS

each **+4.00**

SMOTHERED

Sautéed mushrooms, caramelized onions & cheddar cheese

BACON-ONION JAM

Homemade bacon-onion jam & mozzarella cheese

THE BBQ MELT

Cheddar, BBQ sauce & onion ring

BEER CHEESE

Beer cheese, bacon & crispy onions

FRIED PICKLE

Deep fried pickle chips with honey mustard and melted smoked gouda

20% gratuity will be added to parties of 8 or more. A 10% gratuity will be applied to take out orders.

Menu & Hours of Operation are subject to change without notice.

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

