

APPETIZERS

Vegetarian ●

Cheesesteak Egg Rolls fried onions, american cheese, ketchup and horseradish sauce	11.95	Fried Rhode Island Calamari red peppers, poblano peppers, cilantro aioli and lime zest	10.95
Mini Crab Cakes pickled red onion, mango-lime sauce and green chile-cilantro chimichurri	13.95	Voodoo Shrimp texas shrimp, spicy beer barbeque sauce, white rice, sour cream and green onion	9.95
Red Chile Spiced Chicken Quesadilla applewood smoked bacon, fire roasted poblano peppers, griddled onions, monterey jack and queso fresco, served with pico de gallo and guacamole	12.95	Honey Sriracha Chicken orange zest, cilantro and sesame seeds	9.95
Salmon Spring Rolls arugula, red onion, pickled ginger, wasabi and sesame-soy sauce	10.95	Beef Brisket Flatbread porter braised beef brisket, caramelized onions, arugula, sharp white cheddar and horseradish sauce	10.95
Vegetarian Quesadilla ● exotic mushrooms, fire roasted poblano peppers, griddled onions, monterey jack and queso fresco, served with pico de gallo and guacamole	10.95	Bruschetta ● vine-ripened tomatoes, roasted red and yellow peppers, capers, garlic, basil, feta, extra virgin olive oil and balsamic syrup	7.95
Bacon Wrapped Scallops horseradish dipping sauce and lemon	11.95	Fried Brussels Sprouts ● olive oil, lemon, black pepper, and pecorino romano	7.95
Fried Goat Cheese ● strawberry-thyme compote, onion confit, balsamic syrup and black pepper	8.50	Baja Style Fish Taco fried haddock, pico de gallo, red cabbage slaw, pickled red onion and chipotle aioli	7.50

SHARED PLATES

House Nachos ● pico de gallo, seasoned black beans, fresh jalapenos, green onion, sour cream, monterey jack and cheddar		11.95
Fajita Spiced Chicken Nachos pico de gallo, pickled red onion, mexican crema, monterey jack, cheddar, queso fresco, cilantro and guacamole		12.95
Nachos al Pastor chipotle barbeque glazed pork, pickled red onion, golden pineapple, pickled jalapenos, mexican crema, monterey jack, cheddar, queso fresco, cilantro and guacamole		13.95
Chicken Wings 10 wings 20 wings choice of classic buffalo or fiery chipotle, blue cheese dressing, carrot and celery sticks		11.95 19.95
Hummus ● garbanzo bean puree, warm pita, oregano seasoned cucumbers, grape tomatoes, kalamata olives, feta and extra virgin olive oil		11.75
Hand Cut Carolina Sweet Potato Fries ● bourbon-vanilla cream and smoked paprika aioli		9.95
Teriyaki Chicken Lettuce Wraps boston bibb, spicy peanut noodles, cucumber, red peppers, carrot, scallion and sesame-soy sauce		13.50
Guacamole and Warm Tortilla Chips ● haas avocados, tomato, onion, serrano peppers, cilantro and lime		9.95

* Consumption of raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. All beef and tuna dishes may be cooked to order. We cook with 100% trans fat free oils.

HOUSEMADE SOUPS

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Today's Soup

priced daily

Seafood Bisque baby shrimp, bay scallops and crab	8.95
Louisiana Chicken Gumbo andouille, rice and okra	6.95
Kennett Square Mushroom ● roasted white mushrooms, sherry and cream	5.95
French Onion au Gratin gruyere, paprika and crouton	6.75



SALAD STARTERS

Mesclun Salad ● granny smith apples, pistachios, dried cranberries, sharp white cheddar, red onion and orange-vanilla bean vinaigrette	9.95
Strawberry Salad ● baby spinach, goat cheese, toasted almonds, red onion and poppy seed vinaigrette	9.95
Chopped Salad romaine and iceberg, bacon, gorgonzola, grape tomatoes, garlic-herb croutons and creamy blue cheese dressing	8.50
Caesar Salad romaine, aged pecorino romano, garlic-herb croutons and creamy housemade dressing	8.50
Red Quinoa Salad ● mesclun greens, spiced pecans, mandarin oranges, dried cranberries, granny smith apples, green onion, orange-vanilla bean vinaigrette and green apple-ginger puree	9.95
House Salad romaine and iceberg, red onion, crispy prosciutto, gorgonzola, and sweet and zesty vinaigrette	8.95

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BREWHOUSE ENTREES

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› ADD ANY STARTER SALAD 5.95

Baked Eastern Shore Crab Cakes	26.95
sweet corn and potato fricassee, mesclun greens and spicy garlic vinaigrette	
Char Grilled Ribeye Steak *	34.95
16-ounce black angus cut, smashed yukon gold potatoes, asparagus spears, crispy onion rings and chimichurri	
North Atlantic Salmon	22.95
chef's daily preparation	
Pan Seared Nantucket Sea Scallops	23.95
exotic mushroom risotto, asparagus spears with pecorino romano and roasted tomato vinaigrette	
Petite Filet Mignons *	26.95
sweet corn and crab saute, smashed yukon gold potatoes, sauteed spinach and madeira wine sauce	
Jamaican Jerk Pork Porterhouse	20.95
curried sweet potato fries, golden pineapple salsa, mango sauce, crema and charred lime	
Barbeque Glazed Baby Back Ribs	
half rack full rack	16.50 24.95
coleslaw and choice of sweet potato fries or wedge fries	
Old Charleston Shrimp	20.95
andouille sausage, applewood smoked bacon, stone-ground corn cake, bell pepper, onion and spicy white wine sauce	
Seafood Pot Pie	19.95
shrimp, scallops, crab, haddock, potatoes, mushrooms, corn, peas and flaky pastry top	
Vegetable Penne ●	16.50
shiitake mushrooms, broccoli, tri-colored peppers, spinach, onions, sweet peas, pecorino romano and sun-dried tomato cream	
add chicken or shrimp 4.00	
Chicken Pot Pie	15.95
potatoes, sweet corn, peas and flaky pastry top	
Buttermilk Fried Chicken Breast	16.95
smashed yukon gold potatoes, wilted spinach, vidalia onion gravy and southern style cornbread	
Fish and Chips	16.50
batter-dipped haddock, wedge fries, coleslaw and remoulade sauce	
Meatloaf	15.95
smashed yukon gold potatoes, buttery peas and carrots and housemade gravy	

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HEALTHY SELECTIONS

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BIG TASTE. SMALLER PORTIONS. UNDER 600 CALORIES.

› ADD ANY STARTER SALAD 5.95

Pan Seared Beef Tenderloin Medallions *	23.50
smashed yukon gold potatoes, asparagus spears and madeira wine sauce	
Moroccan Salmon	18.95
smashed yukon gold potatoes, red onion jam, asparagus spears, scallion sauce and lemon	
Red Chile Shrimp	18.95
black bean cake, sweet corn and spinach saute, mexican crema and chipotle-lime sauce	
Teriyaki Grilled Chicken Breast	16.50
wasabi vinaigrette dressed greens, white rice, sesame glazed broccoli, peppers, onions and shiitake mushrooms	



Earn rewards. Feel like royalty.

Join our Rewards Club and start collecting points for your purchases and visits.

Fill out an application today and receive 150 points just for joining.

BIG SALADS

Grilled Salmon Salad	16.50
baby arugula, kalamata olives, red onion, grape tomatoes, roasted exotic mushrooms, grilled red and yellow peppers, feta, matchstick potatoes and balsamic vinaigrette without salmon ● 11.95	
Grilled Ahi Tuna Salad	17.50
served medium rare, mesclun greens, grilled green and yellow peppers, avocado, mandarin oranges, toasted almonds, crispy wonton strips and ginger-sesame vinaigrette without tuna ● 11.95	
Fajita Spiced Chicken Salad	14.95
romaine and iceberg, pico de gallo, avocado, jalapeno, queso fresco, crispy tortilla strips and chipotle ranch dressing without chicken ● 11.95	
Grilled Chicken and Red Quinoa Salad	14.95
mesclun greens, spiced pecans, mandarin oranges, dried cranberries, granny smith apples, green onion, orange-vanilla bean vinaigrette and green apple-ginger puree without chicken ● 11.95	
Naked Burger Salad *	14.95
char-grilled hamburger, romaine and iceberg, bacon, gorgonzola, grape tomatoes, red onion, matchstick potatoes and creamy blue cheese dressing without burger 11.95	
Char Grilled Flank Steak Salad *	16.50
baby spinach, grilled red and yellow peppers, red onion, grape tomatoes, asiago cheese and spicy garlic vinaigrette without steak ● 11.95	
Grilled Chicken Caesar Salad	14.95
romaine, aged pecorino romano, garlic-herb croutons and creamy housemade dressing without chicken 11.95	

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HEARTH BAKED PIZZAS

Vegetarian ●

CHOICE OF TRADITIONAL ARTISAN OR MALTED BARLEY DOUGH

› ADD ANY STARTER SALAD 5.95

Shrimp Lejon Pizza	14.50
bacon, green onion, horseradish sauce and mozzarella	
Voodoo Chicken Pizza	13.95
bacon, red onion, green bell pepper, smoked gouda, mozzarella and spicy barbeque sauce	
Garcia Pizza ●	12.95
roasted exotic mushrooms, garlic oil, caramelized onions, mozzarella, fontina and asiago	
Margherita Pizza ●	12.75
fresh mozzarella, tomato sauce, pecorino romano and basil	
Traditional Pizza ●	12.50
mozzarella and tomato sauce	
Additional Toppings	
exotic mushrooms, kalamata olives, broccoli, spinach or green bell peppers	1.00
pepperoni, bacon, chicken, shrimp or fresh mozzarella	2.00

TWO PIZZAS + ONE GROWLER FOR TWENTY-FIVE BUCKS

TAKE OUT ANY TWO HEARTH BAKED PIZZAS AND ONE GROWLER OF HOUSE BEER FOR 25.00

Seasonal and Belgian beers available at an additional charge.

Daily until 10:00 pm — Take out only

SANDWICHES

INCLUDES MIXED GREEN SALAD OR CHOICE OF FRENCH FRIES OR HOUSE COOKED POTATO CHIPS

› SUBSTITUTE HAND CUT SWEET POTATO FRIES 2.95

Eastern Shore Crab Cake Sandwich	16.50
remoulade sauce on toasted sesame seed bun	
Beer Braised Pulled Pork Sandwich	12.95
topped with coleslaw, bread and butter pickles on toasted bun with choice of saint louis-style barbeque sauce or carolina mustard sauce	
Grilled Chicken Sandwich	12.95
lettuce, tomato, bacon, sharp cheddar and roasted shallot-black pepper aioli on soft bun	
Club Wrap	12.95
smoked turkey, ham, bacon, lettuce, tomato and maple mayonnaise in spinach tortilla	
Pecan Chicken Salad Sandwich	11.95
granny smith apples, cranberry chutney and lettuce on multi-grain	
Mediterranean Wrap ●	10.95
hummus, cucumber, roasted red peppers, tomato, arugula, feta and balsamic syrup in spinach tortilla	

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BURGERS

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INCLUDES MIXED GREEN SALAD OR CHOICE OF FRENCH FRIES OR HOUSE COOKED POTATO CHIPS

› SUBSTITUTE HAND CUT SWEET POTATO FRIES 2.95

Zeus Burger *	14.50
lamb and beef burger topped with cucumber, red onion, feta aioli and green herb sauce on brioche bun	
Brewski Burger *	13.50
lettuce, tomato, mushrooms, bacon and choice of american, sharp cheddar or swiss on brioche bun	
Big Bold Blue Burger *	13.95
danish blue cheese, applewood smoked bacon and crispy fried onion rings on brioche bun	
Cheeseburger *	12.95
lettuce, tomato and choice of american, sharp cheddar or swiss on brioche bun	
Santa Fe Turkey Burger	13.95
guacamole, tomato, bacon, pepper jack and ancho-honey mayonnaise on brioche bun	
Salmon Burger Banh Mi	13.50
pickled vegetables, cucumber, cilantro and sriracha mayonnaise on sesame seed bun	
Vegetarian Black Bean Burger ●	12.95
pico de gallo, pickled jalapeno, pepper jack and ancho-honey mayonnaise on sesame seed bun	

DESSERTS

Triple Chocolate Hill *	8.95
double fudge brownie, vanilla ice cream, peanut butter-caramel sauce, chocolate sauce and whipped cream	
Lemon Pie	5.95
fresh berries, raspberry sauce and whipped cream	
Apple Crisp	6.50
served warm with vanilla ice cream	
Creme Brulee	5.95
Iron Hill Root Beer Float	4.50
Signature Ice Cream	5.00
<i>Made in educational partnership with University of Delaware Creamery</i>	
Vanilla — tahitian, mexican and madagascar vanilla	
Malted Bourbon Pecan — vanilla malt ice cream, pecan pralines and maker's mark bourbon	
Gold Medal Stout — chocolate ice cream made with our award-winning russian imperial stout	
Chocolate Chip Cookie Dough — vanilla ice cream and chocolate chip cookie dough	

**For each Chocolate Hill sold, 75 cents will be donated to CureSearch for Children's Cancer, and an additional 75 cents will be donated to a local charity chosen by each Iron Hill location.*

BEVERAGES

Handcrafted Root Beer	3.50	All Natural Lemonade	3.50
Iced Tea	2.95	Arnold Palmer	3.50
Flavored Iced Tea	3.50	Coke, Diet Coke, Sprite, Ginger Ale	2.95
Coffee	2.95	Cranberry, Orange or Tomato Juice	2.95
Select Hot Teas	2.50	Pellegrino Sparkling Water	3.25
Hot Chocolate	2.50	Fiji Water	3.50

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