

## HOUSEMADE SOUPS

<b>Ale and Onion au Gratin</b>	6.75
dark belgian ale, gruyere, paprika and crouton	
<b>Seafood Bisque</b>	6.25   7.50
baby shrimp, bay scallops and lump crab	
<b>Louisiana Chicken Gumbo</b>	5.25   6.50
andouille, rice and okra	
<b>Kennett Square Mushroom</b> •	4.50   5.95
roasted white mushrooms, sherry and cream	

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## SALAD STARTERS

<b>Mesclun Salad</b> ••	9.50
granny smith apples, pistachios, dried cranberries, vermont white cheddar, red onion and orange-vanilla bean vinaigrette	
<b>Harvest Salad</b> •	9.50
mesclun greens, poached pears, dried cherries, granny smith apples, spiced pecans, gorgonzola and sherry-maple vinaigrette	
<b>Red Beet and Goat Cheese Salad</b> •	8.95
bibb lettuce, haricots vert, toasted almonds and sherry-dijon vinaigrette	
<b>House Salad</b> •	7.50
shredded romaine and iceberg, red onion, crispy prosciutto, gorgonzola and sweet and zesty vinaigrette	
<b>Caesar Salad</b>	7.95
crisp romaine, aged pecorino romano, garlic-herb croutons and creamy housemade dressing	
<b>Garden Salad</b> •	6.95
shredded romaine and iceberg, cucumber, red onion, tomatoes, julienne carrot, mushrooms, garlic-herb croutons and herb vinaigrette	

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G O O D T A S T E S E R V E D F R E S H D A I L Y

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## BEVERAGES

<b>Handcrafted Root Beer</b>	2.95	<b>All Natural Lemonade</b>	2.95
<b>Iced Tea</b>	2.50	<b>Coke, Diet Coke, Sprite, Ginger Ale</b>	2.75
<b>Flavored Iced Tea</b>	2.95	<b>Cranberry, Orange or Tomato Juice</b>	2.95
<b>Coffee</b>	2.75	<b>Pellegrino</b>	3.25
<b>Select Hot Teas</b>	2.50	<b>Large Fiji Water</b>	4.50

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## DESSERTS

<b>Apple Crisp</b>	6.50
served warm with vanilla ice cream	
<b>Crème Brulee</b>	5.75
<b>Double Chocolate Hill</b> **	8.95
chocolate cake, warm peanut butter center, chocolate ganache and vanilla ice cream	
<b>Old Fashioned Oatmeal Cake</b> •	5.95
served warm with vanilla ice cream	
<b>Chocolate Hazelnut Mousse Cake</b>	6.50
chocolate cake, hazelnut mousse, chocolate ganache, hazelnuts and almonds	
<b>Limoncello Cake</b>	6.50
wild maine blueberry compote	
<b>Iron Hill Root Beer Float</b>	3.95
<b>Ice Cream</b>	3.95
vanilla, chocolate, mint chocolate chip, raspberry sorbet or birthday cake	

## APPETIZERS

<b>Prince Edward Island Mussels</b>	<b>11.95</b>	<b>Salmon Spring Rolls</b>	<b>10.95</b>
<b>Choose One</b>		spinach, red onions, pickled ginger, wasabi and sesame-soy dipping sauce	
<b>Cochon</b> – belgian witbier, blue cheese, garlic, bacon, and leeks		<b>Buttermilk Fried Rhode Island Calamari</b>	<b>9.50</b>
<b>Brabant</b> – belgian witbier, leeks, garlic, lemon and cream		red peppers, poblano peppers, cilantro aioli and lime zest	
<b>Thai</b> – red curry-coconut sauce, cilantro and lime		<b>Voodoo Shrimp</b>	<b>8.95</b>
<b>* Ahi Tuna Tataki</b>	<b>12.50</b>	texas shrimp simmered in spicy beer barbeque sauce, white rice, sour cream and green onion	
toasted macadamia nuts, golden pineapple, sweet maui onion marmalade, pea shoots, sesame-soy drizzle and sambal		<b>Fish Soft Taco</b>	<b>7.95</b>
<b>Blue Crab Quesadilla</b>	<b>12.95</b>	cornmeal fried catfish, golden pineapple chutney, red cabbage-jalapeno slaw and cilantro aioli in flour tortilla	
sweet corn, roasted red pepper and poblano rajas, jalapeno, cheddar, monterey jack, cilantro and avocado-lime crema		<b>Bruschetta</b> •	<b>7.50</b>
<b>Beer Braised Brisket and Frites</b>	<b>10.95</b>	vine-ripened tomatoes, roasted red and yellow peppers, capers, garlic, basil, feta, extra virgin olive oil and balsamic syrup	
house cut, belgian style fries, sharp vermont cheddar, caramelized onion gravy and chives		<b>Asparagus Tempura</b> •	<b>6.95</b>
<b>Teriyaki Chicken Lettuce Wraps</b>	<b>11.95</b>	creamy horseradish dipping sauce	
sesame noodles, bean sprouts, cucumbers, carrots and sesame-soy sauce		<b>Pommes Frites</b>	<b>4.75   7.50</b>
<b>Artichoke and Goat Cheese Dip</b> •	<b>10.50</b>	house cut, belgian-style fries served with caramelized garlic-rosemary mayonnaise	
leeks, garlic, fresh herbs and grilled soft pita		<b>Grilled Alsatian Flatbread</b>	<b>7.95</b>
<b>Thai Popcorn Chicken</b>	<b>8.95</b>	beer braised onions, apple wood smoked bacon, gruyere and chives	
pea shoot and bean sprout salad, roasted peanuts, sweet and spicy sauce and cilantro			
<b>Mediterranean Lamb Meatballs</b>	<b>8.95</b>		
spiced tomato chutney, cucumbers, feta and grilled soft pita			

## SIGNATURE EGG ROLLS •

<b>Brewmaster's Sampler</b>	<b>14.95</b>
cheesesteak egg roll, buffalo chicken egg roll and oktoberfest egg roll with horseradish-chive sauce, blue cheese dressing and stone ground mustard sauce	
<b>Oktoberfest Egg Rolls</b>	<b>9.95</b>
bratwurst, sauerkraut, cheddar, monterey jack, green onion and stone ground mustard sauce	
<b>Buffalo Chicken Egg Rolls</b>	<b>9.95</b>
monterey jack, grated carrot, celery, blue cheese dressing and buffalo dipping sauce	
<b>Cheesesteak Egg Rolls</b>	<b>10.95</b>
fried onions, american cheese, crispy fried matchstick potatoes, ketchup and horseradish-chive sauce	

## SHARED PLATES

<b>Loaded Nachos</b> •	<b>15.95</b>	<b>House Nachos</b> • •	<b>10.50/12.50</b>
large portion of our house nachos with guacamole, pico de gallo and fajita spiced chicken		diced tomatoes, black beans, fresh jalapenos, green onion, sour cream, monterey jack and cheddar	
<b>Chicken Wings</b>	<b>6.50   12.50</b>	<b>Hummus</b> • •	<b>9.95</b>
choice of classic buffalo or fiery chipotle sauce, blue cheese dressing, carrot and celery sticks		garbanzo bean puree, grilled soft pita, cucumbers, olive relish, tomatoes, feta and extra virgin olive oil	
<b>Hand Cut Carolina Sweet Potato Fries</b> • •	<b>8.95</b>	<b>Guacamole and Warm Tortilla Chips</b> •	<b>8.50</b>
bourbon-vanilla cream, smoked paprika aioli and habanero-lime dipping sauce		made to order with haas avocados, tomato, jalapeno, cilantro and lime	

## BIG SALADS

- Grilled North Atlantic Salmon Salad •** 15.95  
baby arugula, kalamata olives, red onion, tomatoes, mushrooms, grilled red and yellow peppers, feta, crispy fried matchstick potatoes and balsamic vinaigrette  
**without salmon • 11.95**
- \* Seared Ahi Tuna Salad** 15.50  
chilled sushi grade tuna, mesclun greens, grilled peppers, avocado, mandarin oranges, black and tan sesame seeds, toasted almonds, crispy wontons, ginger-sesame vinaigrette and soy drizzle  
**without ahi tuna • 11.95**
- Fajita Spiced Chicken Salad •** 14.95  
shredded romaine and iceberg, pico de gallo, avocado, jalapeno, queso fresco, monterey jack, crispy tortilla strips and chipotle ranch dressing  
**without chicken • 11.95**
- Mediterranean Grilled Chicken Salad** 14.50  
shredded romaine and iceberg, feta, cucumbers, tomato-pepper relish, red onion, imported olives, pepperoncini, grilled pita and herb vinaigrette  
**without chicken • 11.95**
- \* Grilled Angus Top Sirloin Steak Salad** 15.50  
shredded romaine and iceberg, roasted exotic mushrooms, red onion, julienne carrots, matchstick potatoes and creamy horseradish dressing  
**without steak • 11.95**
- Grilled Chicken Caesar Salad** 12.95  
crisp romaine, aged pecorino romano, garlic-herb croutons and creamy housemade dressing  
**substitute salmon, shrimp or blackened ahi tuna 15.95**

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FRESH FROM SCRATCH ~ ALL DAY, EVERY DAY

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## HEARTH BAKED PIZZAS

> ADD ANY STARTER SALAD 5.95

CHOICE OF TRADITIONAL ARTISAN OR MALTED BARLEY DOUGH

### Additional Toppings

- pepperoni, imported olives, bacon, broccoli or green peppers 1.50  
herb roasted mushrooms, roasted chicken 2.50  
florida rock shrimp 3.50

### Voodoo Chicken Pizza 12.95

bacon, red onion, green bell peppers, smoked gouda, mozzarella and spicy barbeque sauce

### Lejon Pizza • 13.95

florida rock shrimp, bacon, green onion, mozzarella and horseradish sauce

### Parma Pizza 12.50

prosciutto, wilted spinach, balsamic glazed onions, asiago, mozzarella and garlic sauce

### Garcia Pizza • 11.95

herb roasted kennett square mushrooms, garlic oil, beer braised onions, mozzarella, fontina and asiago

### Goat Cheese Pizza • 11.95

roma tomatoes, garlic oil, mozzarella and basil

### Traditional Pizza • 10.95

mozzarella and tomato sauce

## 8 OZ BEEF BURGERS\*

TURKEY BURGERS\* AVAILABLE UPON REQUEST > TOSSED SALAD OR FRENCH FRIES, COLESLAW + PICKLE  
> SUBSTITUTE HAND CUT SWEET POTATO FRIES OR POMMES FRITES \$2.75

<b>Sonoma Burger</b>	<b>12.50</b>
red onion jam, baby arugula and goat cheese-artichoke spread	
<b>Kennett Square Burger</b>	<b>11.95</b>
herb roasted exotic mushrooms, smoked gouda and shallot-black pepper aioli	
<b>Brewski Burger</b> •	<b>11.95</b>
lettuce, tomato, mushrooms, bacon and choice of american, sharp cheddar or swiss	
<b>Alpine</b>	<b>12.50</b>
bacon, crispy fried onion rings, swiss and horseradish sauce	
<b>Cheeseburger</b>	<b>10.95</b>
lettuce, tomato and choice of american, sharp cheddar or swiss	
<b>Bacon Cheeseburger</b>	<b>11.50</b>
lettuce, tomato and choice of american, sharp cheddar or swiss	

### TWO PIZZAS + ONE GROWLER = 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

> TOSSED SALAD OR FRENCH FRIES, COLESLAW + PICKLE  
> SUBSTITUTE HAND CUT SWEET POTATO FRIES OR POMMES FRITES \$2.75

<b>Jumbo Lump Crab Cake Sandwich</b>	<b>14.50</b>
lettuce and remoulade sauce on toasted bun	
<b>Turkey Burger</b> •	<b>10.95</b>
guacamole, tomato, bacon, pepper jack and ancho-honey mayonnaise on soft bun	
<b>House Smoked Pork Sandwich</b> •	<b>10.95</b>
hickory smoked pulled pork in memphis style barbeque sauce on toasted bun	
<b>Fajita Spiced Chicken Sandwich</b>	<b>10.95</b>
lettuce, tomato, pepper jack and green chile aioli on soft bun	
<b>Southwestern Black Bean Burger</b> •	<b>10.50</b>
housemade with black beans, mushrooms, sweet potatoes, bell peppers, corn, tomato, pepper jack and green chile aioli on soft bun	
<b>Salmon BLT Burger</b>	<b>11.50</b>
honey barbeque glazed, bacon, lettuce, tomato and roasted shallot-black pepper aioli on soft bun	
<b>Grilled Chicken Sandwich</b>	<b>10.95</b>
lettuce, tomato, bacon, sharp cheddar and roasted shallot-black pepper aioli on soft bun	
<b>Mediterranean Wrap</b> •	<b>9.95</b>
hummus, cucumber, roasted red peppers, tomato, arugula, feta and balsamic syrup in spinach tortilla	
<b>Club Wrap</b>	<b>10.50</b>
smoked turkey, ham, bacon, lettuce, tomato and maple mayonnaise in spinach tortilla	
<b>Pecan Chicken Salad Sandwich</b>	<b>9.50</b>
granny smith apples, cranberry chutney and lettuce on multi-grain	

## HEALTHY SELECTIONS

BIG TASTE. SMALLER PORTIONS. UNDER 600 CALORIES.

> ADD ANY STARTER SALAD 5.95

- \* Pan Seared Beef Tenderloin Medallions**

garlic roasted fingerling potatoes, asparagus and exotic mushroom-ale sauce

19.95
- Moroccan Salmon** •

red onion jam, garlic roasted fingerling potatoes, broccoli and scallion sauce

17.50
- \* Grilled Ahi Tuna**

stewed white beans, exotic mushrooms, spinach and leeks, basil-pine nut pesto and roasted tomato vinaigrette

17.50
- Teriyaki Grilled Chicken Breast**

wasabi vinaigrette dressed greens, sesame glazed asparagus, roasted red peppers and white rice

15.95
- Fisherman's Stew**

shrimp, scallops, mussels and pollack simmered in a garlicky tomato-white wine broth

16.50

## BREWHOUSE FAVORITES

> ADD ANY STARTER SALAD 5.95

> ADD CUP OF SOUP FOR 4.00 > ADD CROCK OF ALE AND OPIOP AV GRATIP FOR 5.25

- Moules and Frites**

prince edward island mussels simmered in brabant sauce and house cut, belgian style fries with rosemary-roasted garlic mayonnaise

15.95
- Seafood Pot Pie**

shrimp, scallops, lump crab, potatoes, mushrooms, corn, sweet peas, sherry and flaky pastry top

16.95
- Meatloaf**

buttery smashed yukon gold potatoes, haricots vert, baby carrots, crispy fried onion rings and caramelized onion gravy

15.50
- Chicken Pot Pie**

potatoes, carrots, sweet peas, corn and flaky pastry top

14.95
- Sausage and Smash**

bratwurst and andouille sausage, buttery smashed yukon gold potatoes, red onion jam and caramelized onion gravy

14.50
- Fish and Chips**

batter dipped north atlantic pollack, french fries, coleslaw and remoulade sauce

14.95

### IRON HILL MUG CLUB LOYALTY PROGRAM

Join our Mug Club and receive a loyalty card that earns you points for your purchases. Simply fill out an application and immediately start earning rewards.

Let your server know if you are interested in becoming a member.

## ENTREES

> ADD ANY STARTER SALAD 5.95

> ADD CUP OF SOUP FOR 4.00 > ADD CROCK OF ALE AND OPIOP AV GRATIN FOR 5.25

### BEEF

- \* **Petite Filet Mignons** 24.95  
sweet corn and crab sauté, buttery smashed yukon gold potatoes, sautéed spinach and belgian ale sauce
- \* **Pan Seared N.Y. Strip Steak** 27.95  
black peppercorn crusted, exotic mushrooms, buttery smashed yukon gold potatoes and gorgonzola cheese sauce
- \* **Char-Grilled Flat Iron Steak** 21.50  
red chile rubbed, smoked cheddar macaroni and cheese, tri-colored peppers and onions and chipotle-lime sauce

### CHICKEN AND PORK

- Grilled Chicken and Penne Carbonara** 16.95  
bacon, roasted red peppers, leeks, sweet peas, pecorino romano and garlic cream
- Pan Roasted Chicken Breasts** • 16.95  
buttery smashed yukon gold potatoes, crispy fried onion rings, asparagus and thyme pan jus
- Jaegerschnitzel** 17.50  
pan-fried pork cutlets, buttered egg noodles, haricots vert and exotic mushroom-ale sauce

### SEAFOOD

- Baked Crab Cakes** 26.95  
eastern shore style, garlic roasted fingerling potatoes, sweet corn relish and creamy mustard sauce
- Pan Seared Sea Scallops** • 23.95  
crabmeat, asparagus, leek and tomato fricassee in napa valley chardonnay cream
- North Atlantic Salmon** 21.95  
chef's daily preparation
- Shrimp Scampi Linguine** 18.95  
tomatoes, broccoli florets, white wine and garlic-herb butter
- \* **Hawaiian Spiced Ahi Tuna** 19.50  
buttery smashed yukon gold potatoes, wasabi dressed greens and sweet thai chile sauce