

## 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>Baby Arugula Salad</b> ●	8.95
roasted exotic mushrooms, julienne carrot, crispy fried matchstick potatoes, asiago and lemon 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>Housemade 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
housemade, 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 Bombe</b>	6.95
chocolate ganache, raspberry sauce and crème anglaise	
<b>Limoncello Cake</b>	6.50
wild maine blueberry compote	
<b>Iron Hill Rootbeer Float</b>	3.95
<b>Ice Cream</b>	3.95
vanilla, chocolate, mint chocolate chip, raspberry sorbet or birthday cake	

\*\* For each Chocolate Hill sold, 75 cents will be donated to the NCCF; and an additional 75 cents will be donated to a local charity chosen by each Iron Hill Brewery location. 4/11

## APPETIZERS

<b>Colossal Crab Cocktail</b>	13.95
sweet corn relish and creamy mustard sauce	
* <b>Ahi Tuna Tataki</b>	12.50
toasted macadamia nuts, golden pineapple, sweet maui onion marmalade, pea shoots, sesame-soy drizzle and sambal	
<b>Prince Edward Island Mussels ~ Choose One</b>	11.95
<b>Cochon</b> ~ belgian witbier, blue cheese, bacon, garlic and leeks	
<b>Brabant</b> ~ belgian witbier, leeks, garlic, lemon and cream	
<b>Thai</b> ~ red curry-coconut sauce, fresh cilantro and lime	
<b>Buttermilk Fried Rhode Island Calamari</b>	9.50
red peppers, poblano peppers, cilantro aioli and lime zest	
<b>Southwestern Spiced Chicken Quesadilla</b>	9.50
roasted red and poblano rajas, cheddar, monterey jack, mesclun greens, pico de gallo and chipotle ranch dressing	
<b>Thai Popcorn Chicken</b>	8.95
pea shoot and bean sprout salad, roasted peanuts, sweet and spicy sauce and fresh cilantro	
<b>Mediterranean Lamb Meatballs</b>	8.95
spiced tomato chutney, cucumbers, feta and grilled soft pita	
<b>Shrimp and Chips</b>	8.50
batter dipped texas shrimp, french fries and smoked paprika aioli	
<b>Bruschetta</b> •	7.50
vine-ripened tomatoes, fire roasted red and yellow peppers, capers, garlic, fresh basil, feta, extra virgin olive oil and balsamic syrup	
<b>Asparagus Tempura</b> •	6.95
batter dipped california asparagus and creamy horseradish dipping sauce	
<b>Teriyaki Chicken Lettuce Wraps</b>	10.95
sesame noodles, bean sprouts, cucumbers, carrots and sesame-soy sauce	
<b>Fish Soft Taco</b>	7.50
cornmeal crusted fried catfish, golden pineapple chutney, red cabbage-jalapeno slaw and cilantro aioli in flour tortilla	

## SIGNATURE EGG ROLLS •

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

## SHARED PLATES

<b>Loaded Nachos</b> •	15.95	<b>House Nachos</b> ••	10.50/12.50
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>	6.50/12.50	<b>Hummus</b> ••	9.95
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> ••	8.95	<b>Guacamole and Warm Tortilla Chips</b> •	8.50
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
- \* **Blackened Ahi Tuna Salad** 15.50  
served medium-rare over mesclun greens, grilled red and yellow peppers, spiced pecans, red onion, tomatoes and creole mustard-malt vinaigrette  
**without ahi tuna** • 11.95
- Fajita Spiced Chicken Salad** • 14.50  
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, kalamata olives, pepperoncini, grilled soft pita and herb vinaigrette  
**without chicken** • 11.95
- \* **Grilled Angus Top Sirloin Steak Salad** 14.95  
shredded romaine and iceberg, roasted exotic mushrooms, red onion, julienne carrot, crispy fried 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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F R E S H F R O M S C R A T C H ~ A L L D A Y , E V E R Y D A Y

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## HEARTH BAKED PIZZAS

> ADD ANY STARTER SALAD 5.95

CHOICE OF TRADITIONAL ARTISAN OR MALTED BARLEY DOUGH

### Additional Toppings

- pepperoni, kalamata olives, bacon, broccoli, green bell peppers, extra cheese 1.50  
herb roasted mushrooms, sweet italian sausage, roasted chicken 2.50

### Voodoo Chicken Pizza 12.95

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

### Sweet Italian Sausage Pizza 12.50

caramelized onions, mozzarella, fontina and pecorino romano

### Garcia Pizza • 11.95

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

### Traditional Pizza • 10.95

mozzarella and san marzano tomato sauce

### Goat Cheese Pizza • 11.95

san marzano tomatoes, garlic oil, mozzarella and fresh basil

## 8 OZ ANGUS BEEF BURGERS\*

TURKEY BURGERS\* AVAILABLE UPON REQUEST

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

<b>Alpine Burger</b>	<b>11.95</b>
bacon, crispy fried onion rings, swiss and horseradish cream sauce	
<b>Brewski Burger</b> •	<b>11.95</b>
lettuce, tomato, mushrooms, bacon and choice of american, sharp cheddar or swiss	
<b>Smoke House Burger</b>	<b>11.50</b>
smoked gouda, barbequed onions and bacon	
<b>Blue Cheese Burger</b>	<b>11.50</b>
truffled mushroom duxelle and gorgonzola	
<b>Cheeseburger</b>	<b>10.95</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 \$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>Grilled Chicken Sandwich</b>	<b>10.95</b>
lettuce, tomato, bacon, sharp cheddar and roasted shallot-black pepper 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>Club Wrap</b>	<b>10.50</b>
smoked turkey, ham, bacon, lettuce, tomato and maple mayonnaise in spinach tortilla	
<b>Mediterranean Wrap</b> •	<b>9.50</b>
hummus, cucumber, roasted red peppers, tomato, arugula, feta and balsamic syrup in spinach tortilla	
<b>Pecan Chicken Salad Sandwich</b>	<b>9.50</b>
granny smith apples, cranberry chutney and lettuce on multi-grain	
<b>Southwestern Black Bean Burger</b> •	<b>10.50</b>
housemade with black beans, mushrooms, sweet potatoes, bell peppers, corn, tomato, pepper jack and roasted green chile aioli on soft bun	

## ENTREES

> ADD ANY STARTER SALAD 5.95

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

### BEEF

- \* **Beef Tenderloin Medallions** 24.95  
sweet corn and jumbo lump crab saute, buttery smashed yukon gold potatoes,  
sauteed spinach and dark 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

- Chicken and Penne Carbonara** 16.50  
bacon, roasted red peppers, leeks, sweet peas, pecorino romano and garlic cream
- Caribbean Spiced Chicken Breasts** 16.95  
black beans and rice, golden pineapple chutney, sautéed spinach and mango coulis
- Pan Roasted Chicken Breasts** • 16.95  
buttery smashed yukon gold potatoes, crispy fried onion rings, asparagus and thyme pan jus

### SEAFOOD

- Baked Jumbo Lump Crab Cakes** 26.95  
eastern shore style, with garlic roasted fingerling potatoes, sweet corn relish  
and creamy mustard sauce
- Pan Seared Sea Scallops** • 23.95  
jumbo lump crabmeat, asparagus, leek and tomato fricassee in napa valley  
chardonnay cream sauce
- North Atlantic Salmon** 21.50  
chef's daily preparation
- Louisiana Barbequed Shrimp** 18.50  
classic southern staple with spicy cajun garlic sauce, white rice and broccoli florets
- \* **Hawaiian Spiced Ahi Tuna** 19.50  
buttery smashed yukon gold potatoes, wasabi dressed greens and sweet thai chile sauce

## HEALTHY SELECTIONS

BIG TASTE. SMALLER PORTIONS. UNDER 600 CALORIES.

> ADD ANY STARTER SALAD 5.95

- \* Grilled Ahi Tuna**

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

17.50
- Moroccan Salmon** •

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

17.50
- Teriyaki Grilled Chicken Breast**

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

15.95
- Char-Grilled Angus Top Sirloin**

garlic roasted fingerling potatoes, asparagus, sun-dried tomato-portobella relish and dark belgian ale sauce

16.95
- Fisherman's Stew**

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

15.95
- Vegetarian Black Bean Cake** •

baby arugula, avocado, sweet corn relish and lemon vinaigrette

14.50

## BREWHOUSE FAVORITES

> ADD ANY STARTER SALAD 5.95

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

- Seafood Pot Pie**

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

16.95
- Chicken Pot Pie**

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

14.95
- Meatloaf**

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

15.50
- 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 start earning cash-back rewards for your purchases.

Let your server know if you are interested in joining.