

Breakfast

Served 4:30 AM to 10:30 AM

Cast Iron Skillets

Our Cast Iron Skillets are cooked to order using the freshest meats, local dairy, and produce. Served with Breadworks whole wheat, rye, pumpernickel, or sourdough toast and fresh fruit.

German Breakfast

Two fresh eggs cooked to order with potatoes, sautéed onions, choice of ham or bacon, smoked cheddar cheese, and green onions. \$10

Corned Beef

House corned beef hash with two eggs, potatoes, onions, smoked cheddar, and green onions. \$10

Portabella (V)

Two fresh eggs with marinated, grilled portabella mushrooms, potatoes, roasted red peppers, cheddar-jack cheese, and green onions. \$10

Brewers Breakfast

Two fresh eggs cooked to order with potatoes and 3 slices of bacon. \$10

Pittsburgh Deuchstahn Style

Sliced kielbassa, two fresh eggs, potatoes, one potato pierogi, peppers, onions, and Muenster cheese. \$10

Breakfast Sandwiches

Served with fresh fruit.

Breakfast Gyro

Beef and lamb gyro meat with egg, roasted red peppers, fresh spinach, tomato, feta cheese, and cherry pepper mayo and grilled sourdough bread. \$10

Breakfast Burrito

Fresh locally made tortilla overstuffed with chorizo, eggs, potatoes, peppers, onions, cheddar-jack cheese, and cilantro lime sour cream. Topped with fresh Pico de Gallo. \$10

Sweets

House Made Apfelstrudel

Warm, fragrant apples and cinnamon with raisins wrapped in a flaky homemade pastry. \$8 Add a scoop of vanilla or cinnamon ice cream - \$2

Cast Iron Cookie

Baked to order chocolate chunk cookie OR salted pretzel caramel cookie, topped with vanilla ice cream. \$10

From the Bakery

Choose from an everything bagel or an apple, cheese, or cherry danish. Served with coffee. \$6

*V - Vegetarian GF - May be made Gluten Free. *Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish and eggs may increase your risk of food borne illness.*

Appetizers

Pretzel Sticks (V)

Baked to order Bavarian pretzel sticks served with bier cheese, Heidelberg mustard, and Obadzda dip. (Obadza dip is made with Penn Pilsner, Brie, Muenster, and cream cheese with spices.)
\$5.50/2 Sticks or \$10/4 Sticks

BBQ Jackfruit Sliders (V)

with slaw and house-made pickles.
\$9 / 3 Sliders

Butcher Plate (GF)

Our Chef's selection of cured meats, smoked sausages, local gourmet cheeses, and house pickled vegetables.
\$10 Serves 1 or \$17 Serves 2 to 3

Penn House Wings*

Glazed with your choice of sauces made with Penn beer: Classic Buffalo, Apple Bourbon BBQ, Chimichurri, or Buffalo Garlic Ranch. Served with carrots and celery with ranch or bleu cheese dressing. \$9 / 6 Wings

Soups

Penn Brew Chili

Just enough spice in our modern take on the classic. \$4 / Cup \$6 / Bowl
Fully loaded with sour cream, cheddar, and onions - Add \$1

Soup and Grilled Cheese

Our classic 3 cheese grilled cheese made with Muenster, smoked cheddar, and Swiss cheeses served with a cup of soup. \$10

Soup Du Jour

\$3 / Cup \$5 / Bowl

Salads

Yinzer Salad*

Greens topped with cherry tomato, red onion, cucumber, hard-boiled egg, shredded cheese, hand-cut fries, and grilled chicken, served with ranch dressing. \$12 Substitute grilled steak* to temperature - \$10

Greek Chopped Salad

Romaine, cucumber, red onion, cherry tomato, Kalamata olives, red and green bell pepper, garbanzo beans, and Bulgarian feta cheese. Tossed with Greek feta dressing and warm pita. \$11
Add grilled chicken* - \$4 Add gyro meat - \$4

Spinach Salad

Spinach, goat cheese, strawberries, blueberries, blackberries, green apples, red onion, cherry tomato, and almonds with lemon vinaigrette.
\$11 Add grilled chicken* - \$4
Add grilled salmon* - \$8

House Salad (V)

Spring mix, red onion, cherry tomato, and croutons with our Weizen vinaigrette. \$6 Small / \$9 Large

House made salad dressings - Ranch - Balsamic
Vinaigrette - Greek - Weizen Vinaigrette -
Russian - Blue Cheese

V - Vegetarian GF - May be made Gluten Free. *Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish and eggs may increase your risk of food borne illness.

Burgers

Brew House Burger*

One half pound of coarse ground beef grilled to order. Choice of cheese. (Pepperjack, Applewood Smoked Cheddar, Swiss, or Muenster). \$12
Add bacon - \$2

The Deuchstahn Burger*

One half pound of coarse ground beef grilled to order and layered with Muenster cheese, potato pierogi, sliced kielbasa, fried egg, slaw, lettuce, tomato, and onion all on a Breadworks brioche bun. \$16

Signature Sandwiches

Wurst Baguette

On a grilled pretzel roll. Served with house made sauerkraut, spicy mustard, kosher dill pickle and choice of side.
Penn Pilsner bratwurst or beef kielbasa - \$10 Spicy Kielbasa - \$11
Rustic Chicken Sausage - \$11 Wild Game Sausage - \$12

Classic Reuben

One half pound extra-lean corned beef, sliced Swiss cheese, and house-made sauerkraut with our Russian dressing on a Breadworks marble rye. \$14

Wienerschnitzel Sandwich

Hand breaded pork cutlet, slaw and Heidelberg Dijonnaise on a Breadworks hoagie roll. \$12

Rachel

Thinly sliced turkey, Swiss cheese, house-made slaw, and Russian dressing on Breadworks marble rye. \$13

Chicken Sandwich*

Grilled chicken breast, dry rub Memphis BBQ, with smoked cheddar cheese, lettuce, tomato, and onion on a Breadworks brioche bun. \$11 Add bacon - \$1

German Ruben

One half pound thinly-sliced kielbasa with Muenster cheese, braised red cabbage, and house-made hot bacon dressing on a Breadworks Pumpernickel bread. \$14

Entrées

Bier Cheese and Macaroni

Cavatappi noodles in our rich, creamy, bier cheese and garlicky, toasted bread crumbs. \$14 Add bacon or vegetable of the day - \$2, grilled chicken breast* or sausage - \$4
Schnitzel* or grilled steak* to temperature - \$10

Sausage Platter

Kielbasa, Penn Pilsner bratwurst and rustic chicken sausage served with sauerkraut and hot German potato salad. \$17

Jaegerschnitzel*

Hand breaded pork cutlets with mushroom gravy served with vegetable of the day and herb roasted fingerling potatoes. \$18

Carbonara*

Grilled chicken breast with pork belly, spaetzle, English peas, sunny side up egg, and house-made alfredo sauce. Or substitute wild mushroom medley for a vegetarian option. \$18

A LA Carte Sides

Hand Cut Fries - \$2
Vegetable of the Day - \$2
Cole Slaw - \$2
Spaetzle - \$6

House-Made Sauerkraut - \$2
German Hot Potato Salad - \$2
Herb Roasted Fingerling Potatoes - \$3

Mini Bier Cheese and Macaroni - \$6

V - Vegetarian GF - May be made Gluten Free. *Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish and eggs may increase your risk of food borne illness.

Cheese and Brews

Featuring Emerald Valley Artisans Cheese
Cheese Platter Only - \$10 With Five Beer Sampler - \$18

Penn Gold and Washington Reserve Cheddar

This crisp, smooth beer pairs perfectly with our creamy, tangy cheddar.

Penn Dark with Braddock's Best Baby Swiss

The complexity of our sweet and nutty baby Swiss matches the malty goodness of the Penn Dark.

Kaiser Pils with Smoked Washington Reserve Cheddar

Heady earthy aromas of our smoked cheddar stand up to the pronounced Noble hop aroma of our Kaiser Pils.

Penn Weizen with Orange Cranberry Apple Fromage Blanc

The sweet banana and clove flavors of Penn Weizen complement our fruit-infused fresh cheese while the kick of citrus from both cheese and beer help to balance your palate.

Penn IPA with Black Jack

The creaminess of this cheese contrasts with the pronounced hop flavor while the pepper flavor balances the floral aromas of the IPA.

Dear Round Beer

Penn Pilsner

Our flagship beer. Vienna Style Lager. Perle & Hallertau Tradition Hops, 2-Row & Caramel Malts 4.5% ABV, 30 IBUs \$6

Penn Dark

Munich Dunkel. Perle Hops, 2-Row, Munich & Black Malt. 4.5% ABV, 25 IBUs \$6.50

Penn Gold

Munich Helles Lager. Perle Hops, 2-Row Barley Malt. 4.5% ABV, 20 IBUs \$6

Kaiser Pilsner

Northern German-style Pilsner. Perle, Hallertau, & Spalt Hops, 2-Row Barley Malt. 4.5% ABV, 45 IBUs \$6

Penn Weizen

Bavarian-style wheat beer. Perle Hops, White Wheat, 2-Row Barley Malt. 5.25% ABV, 16 IBUs \$7

Penn IPA

Our hopped up American IPA. Crystal, Columbus, Citra, Chinook, Cascade, Cluster, Centennial, Summit, & Simcoe Hops, 2-Row, Crystal, & Pale Malts. 7% ABV, 77 IBUs \$6

**Our brewers create additional seasonal beers throughout the year;
ask your server for our current selections.**

*V - Vegetarian GF - May be made Gluten Free. *Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish and eggs may increase your risk of food borne illness.*