

GARRETT HILL ALEHOUSE

STARTERS & SHARABLES

WINGS Jumbo smoked chicken wings served with celery and bleu cheese. Choose between our signature sauces: Sweet & Savory Dry Rub, Traditional Buffalo or Conestoga-Style a blend of hot buffalo and bleu cheese 15

CRISPY BRUSSEL SPROUTS Soy lime vinaigrette, toasted almonds, spiced puffed rice and crispy bacon 13

BUFFALO SPINACH DIP Creamy cheese with buffalo sauce and sautéed spinach served with toast points 13

MEATLOAF SLIDERS Trio of house-made meatloaf sliders topped with Cooper sharp American & dijon mustard 13

DEVILED EGGS Assorted rotating variety 7

NACHOS Crispy tortillas layered with melted cheese, pico, shredded lettuce, black beans, fresh jalapeno 15
Add Ground Beef or Shredded Chicken \$4, Short Rib \$5

SOUP DU JOUR Ask about our chef's fresh creation! Cup 6 Bowl 11

ENTREE SALADS

*Add Grilled Chicken to Any Salad for \$4
Grilled steak \$8,
Fish of the day (Market)*

ALE HOUSE SALAD Red & green leaf lettuce, cucumber, tomato, shaved red onion, grated carrot, red wine vinaigrette 13

THE MED SALAD Chopped baby spinach, chick peas, cucumber, tomato, shallots, avocado, feta, lemon parsley vinaigrette 13

TRADITIONAL CAESAR SALAD Romaine, croutons, shaved parmesan 12

HANDHELDS

Served with homemade potato salad, French or sweet potato fries. Sub a heart-healthy meatless Beyond Meat burger to any protein sandwich for \$3

THE ALEHOUSE BURGER The classic 10oz burger topped with lettuce, onion, tomato, Cooper sharp American and garlic aioli 18
Add Fried Egg for \$2

MEATLOAF SANDWICH House-made meatloaf topped with Cooper sharp American, dijon mustard on ciabatta 17

SHORTRIB SANDWICH Slow-cooked shortrib topped with Vermont cheddar, side of mushroom gravy 17

PRIME RIB FRENCH DIP AU JUS Juicy tender cuts of Prime Rib served on French bread with a warm side of au jus 17

GRILLED 3-CHEESE BLT Cream cheese, provolone & cheddar melted on marbled rye, bacon, lettuce, tomato 16

CRISPY MARINATED CHICKEN SANDWICH Panko-crusted chicken, shredded lettuce, tomato, with homemade Katsu sauce 17

FARM FRESH FLATBREADS 13 Made fresh daily choose between

-Wild mushrooms, fig, goat cheese

-Oven-roasted roma tomato, basil pesto, sharp provolone

-House marinara, mozzarella, fresh basil

ala carte side dishes 6

French or Sweet Potato Fries

Daily Vegetables

Whipped Potatoes

Side Salad

Au Gratin Potatoes

Country Potato Salad

ENTREES

ROOT VEGETABLE CASSOULET

Carrots, turnips, onion, cabbage, yellow squash, thick tomato veggie broth, sharp provolone over rice 19

ORECCHIETTE PASTA

Fresh sage, prosciutto, roma tomato, garlic white wine sauce 20

THE LOCKSMITH'S CREPE LASAGNA

A local's favorite! Crepes, bolognese ricotta, fresh mozzarella, parmesan served with small salad 20

MAPLE-GLAZED SALMON BAKE

Scottish salmon baked with a maple-glaze served with basmati rice and daily vegetable 26

FISH OF THE DAY

Ask your server for our Chef's daily creation **Market**

SALTIMBOCCA CHICKEN THIGHS

Baby spinach, prosciutto, fresh sage, parmesan, potato au gratin & daily vegetable 21

COUNTRY MEATLOAF & GRAVY

Wild mushroom gravy, whipped potatoes & daily vegetable 22

STEAK DELMONICO

Grilled to order, roasted wild mushrooms with potato au gratin and daily vegetable 32

CHECK OUR BLACKBOARD FOR THE DAILY ROTATING CHEF'S SPECIALTIES!

GARRETT HILL ALEHOUSE

Sunday Brunch 10am-4pm

FROM THE EGG FARM

All egg platters are served with home fries and choice of one side

GARRETT HILL BREAKFAST 2 eggs any style with home fries 11

GIGG'S OMELET A local's favorite omelet with Cooper American, pepper and onion 11

HUEVOS RANCHEROS Corn tortillas, chorizo, refried black beans, jack cheese, cilantro, sour cream, fried egg, and roasted jalapeno 14

ALEHOUSE BENEDICT Poached eggs, crispy bacon, hollandaise, served over sourdough 16

AVOCADO BENEDICT Traditional benedict with avocado & smoked salmon 17

SKILLET CORNER MESS Eggs, onion, pepper, country sausage, diced potato blended with cheddar jack 15

BRUNCH HANDHELDS

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CAKES, TOASTS & SPECIALTIES

Served with home fries

COUNTRY BUTTERMILK PANCAKES Our classic buttermilk recipe. Choose between regular, blueberry or chocolate chip 13

CLASSIC FRENCH TOAST Egg-battered brioche cooked to a golden brown, stacked and sprinkled with powdered sugar 13

FRENCH CONNECTION Egg-battered brioche topped with two eggs of your choice, owner recommends sunny side up! 14

NUTELLA FRENCH TOAST Whipped brown sugar cream cheese, bananas, toasted pecans, maple syrup 18

AVOCADO TOAST Crushed avocado, pickled shallots, fried egg, grape tomato. Served with side salad 15

CHICKEN & WAFFLES Buttermilk battered chicken, whipped maple butter, served over Belgian waffle 18

NEW ORLEANS SHRIMP & GRITS Spicy grilled shrimp, old bay, garlic, jalapeno over pepper jack grits 17

ala carte side dishes

BACON 4

SAUSAGE (SELECTION ROTATES) 4

COUNTRY HOME FRIES 4

JALAPENO CHEDDAR-JACK GRITS 4

FRESH FRUIT 4

BRUNCH BAR

ALEHOUSE BLOODY MARY 8
Classic recipe with Tito's handmade vodka

TRADITIONAL MIMOSA 8
With Prosecco & fresh orange juice

BEERMOSA 8
Our seasonal cider and OJ

IRISH COFFEE 7
Enjoy your morning brew with a touch of Irish cream

CONESTOGA CUP 4
Freshly ground coffee beans customized for our own local brew

Open for Dinner & Drinks Wednesday 4pm-10pm and Sunday Brunch 10am-4pm

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness