

GARRETT HILL ALEHOUSE

STARTERS & SHARABLES

WINGS Served with celery and bleu cheese. Choose between our signature sauces: Sweet & Savory Dry Rub, Traditional Buffalo or Thai Chili 15

CRISPY BRUSSEL SPROUTS Soy lime vinaigrette, toasted almonds, spiced puffed rice and crispy bacon 11

CHARCUTERIE BOARD Local cheeses, roasted red peppers, prosciutto, brussel sprout slaw, fig jam, dijon with crusty toast 22

SRIRACHA CHICKEN SPRINGROLLS Served with soy or sriracha ranch dipping sauce 13

DEVILED EGGS Assorted rotating variety 7

NACHOS Crispy tortillas layered with melted cheese, pico, shredded lettuce, black beans, fresh jalapeño, sour cream 17
Add Ground Beef or Shredded Chicken \$4

CAMPFIRE CAPRESE Brie cheese, grape tomatoes, garlic, basil chiffonade, balsamic reduction 15

PRIME RIB CAVATAPPI Grown-up mac & cheese with shaved prime rib, three cheeses & demi glacé 15

FARM FRESH FLATBREADS Made fresh daily choose between:

-Wild mushrooms, fig, goat cheese 12

-Margarita with fresh marinara, mozzarella, basil 10

ala carte side dishes 6

Daily Vegetables

Side Salad

French or Sweet Potatoes

Whipped Potatoes

HANDHELDS

Served with choice of Golden French or Sweet Potato Fries. Sub a heart-healthy meatless Beyond Meat burger to any protein sandwich for \$3

Cheese Selection: American, Provolone, Cheddar, PepperJack Mozzarella

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

STEAKHOUSE BURGER Our classic burger with a home-made special Alehouse aioli sauce topped with crispy onion straws, lettuce, tomato, choice of cheese 18

PRIME RIB FRENCH DIP AU JUS Juicy tender cuts of Prime Rib served on French bread with a warm side of au jus and choice of cheese 20

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

CHICKEN PARMESAN Panko-crusting chicken topped with homemade marinara and melted mozzarella on a Kaiser roll 17

ENTREE SALADS

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

COBB SALAD Cold iceberg, tomato, hard-boiled egg, crispy bacon, gorgonzola and avocado with red wine vinaigrette 13

STRAWBERRY PATCH SALAD Fresh strawberries, feta, shaved red onion, pecans over bed of spring mix with strawberry vinaigrette 13

TRADITIONAL CAESAR SALAD Romaine, croutons, shaved parmesan 13

ROASTED BEET SALAD Golden and red beets, goat cheese, tomato, onion, grated carrot, cucumber, red wine vinaigrette 13

ENTREES

THE LOCKSMITH'S CREPE LASAGNA

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

HONEY-GLAZED SALMON

Scottish salmon pan-seared with light honey glaze served with fresh vegetable and rice 26

FISH OF THE DAY

Ask your server for our Chef's daily creation Market

CHICKEN SCHNITZEL

Breaded chicken breast with sun-dried tomato pesto and capers 21

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

GARRETT HILL ALEHOUSE

Sunday Brunch 10am-3pm

FROM THE EGG FARM

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

GARRETT HILL BREAKFAST 2 eggs any style with home fries 12

GIGG'S OMELET A local's favorite omelet with Cooper American cheese, pepper and onion 13

CHILAQUILES Corn tortillas, chorizo, refried black beans, jack cheese, cilantro, sour cream, fried egg, and roasted jalapeño 18

ALEHOUSE BENEDICT Poached eggs, sliced ham, tomato, hollandaise, served over English muffin 16

AVOCADO BENEDICT Poached eggs, smashed avocado, tomato & bacon over English muffin and hollandaise 17

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

BREAKFAST BURRITO BOWL Rice and beans, scrambled eggs, chorizo, bacon, red onion, roasted tomatoes and avocado topped with cheese sauce and pico 18

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 14

CLASSIC FRENCH TOAST Egg-battered brioche cooked to a golden brown, stacked and sprinkled with powdered sugar 14

FRENCH CONNECTION Egg-battered brioche topped with two eggs of your choice, owner recommends sunny side up! 15

AVOCADO TOAST Smashed avocado, tomato, salt, pepper & lemon zest 13

CHICKEN & WAFFLES Buttermilk battered chicken, honey sriracha, bacon crumbles served over Belgian waffle 18

ala carte side dishes

BACON 4

SAUSAGE (SELECTION ROTATES) 4

COUNTRY HOME FRIES 4

JALAPENO CHEDDAR-JACK GRITS 4

FRESH FRUIT 4

BRUNCH COCKTAILS

ALEHOUSE BLOODY MARY 8

Classic recipe with Tito's handmade vodka

TRADITIONAL MIMOSA 8

With Prosecco & fresh orange juice

APEROL SPRITZ 8

Italian liquor, prosecco, club soda with a fresh orange slice

IRISH COFFEE 8

Enjoy your morning brew with a touch of Irish cream

CONESTOGA CUP 5

Freshly ground coffee beans customized for our own local brew

Open for Dinner & Drinks Wednesday 4pm-10pm and Sunday Brunch 10am-3pm

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