

Appetizers & Soups

Chicken Lettuce Wraps

Chilled diced chicken breast tossed in ginger shoyu sauce and served with Bibb lettuce, carrots, red cabbage, and sliced green onions. ~ 12.5

Beer Steamed P.E.I. Mussels

Fresh mussels sautéed with shallots, garlic and tomatoes. Steamed in our CBW Celestial Gold Lager and finished with fresh herbs and butter. Served with red pepper & herb crostini. ~ 12.5

Spinach, Feta & Smoked Gouda Dip (v)

Served warm with tri-colored tortilla chips. ~ 9.95

Cheese Plate (v)

Trio of cheeses served with blueberry jam, Dijon mustard, crackers, and house roasted walnuts. ~ 12.95

Add Cured Meat ~ add 4

Traditional Pierogies (v)

Potato and cheese pierogies served with sautéed onions, melted butter, and sour cream. ~ 7.75

Bruschetta (v)

Marinated tomato salad served with handmade ricotta cheese, pesto, and toasted ciabatta bread. ~ 8.5

Untraditional Pierogies

A unique twist to a traditional Pittsburgh favorite! Ask your server for today's presentation. ~ 7.95

Hummus (v)

Seasonal flavor served with fresh vegetables and Naan. Ask your server for today's presentation. ~ 8.5

Edamame Beans (v)

Sautéed in olive oil and garlic and finished with a sprinkle of pink Himalayan sea salt. ~ 7.75

Pepperoni Roll

Pepperoni and cheese stuffed in pizza dough and fried to golden brown. Served with beer marinara. ~ 10.5

Hungarian Wax Pepper Arancini (v)

Arborio rice balls stuffed with goat cheese and Hungarian wax peppers. Breaded and deep fried to golden brown. Served with a cooling mint yogurt featuring mint from our Liberty Avenue garden. ~ 9.95

Seven Onion Soup

Laced with our gold medal winning Pious Monk Dunkel and topped with homemade croutons and melted provolone. This soup has been featured in Time Life's Brewpub Cookbook. ~ 6.5

Featured Soup

Made fresh daily! Ask for today's presentation ~ 5.5

BBQ Pulled Pork Nachos

Berkshire pulled pork simmered in our homemade Dunkel BBQ sauce. Served over tri-colored tortilla chips. Topped with pineapple Pico de Gallo, sliced jalapenos, lime crema, and Queso fresco. ~ 12

Crab Dip

A delicious blend of CBW Celestial Gold Beer, three cheeses, sustainable Blue Crab, and spices. Served warm with fried wontons. ~ 12.5

Additions

Pommes Frites w /Sriracha Mayo ~ 5 Basket of Homemade Chips ~ 4
Sweet Potato Fries w/ Chipotle Ketchup ~ 5 Creamy Smoked Gouda Grits ~ 5
House Side Salad ~ 6 Irish Pub Side Salad ~ 7

THE CHURCH BREW WORKS IS PROUD TO SERVE SUSTAINABLE SEAFOOD

There is a Native American proverb "We do not inherit this Earth from our Ancestors; we borrow it from our children." There is a responsibility of those in the hospitality business to respect our food sources and seek to preserve the health of our ecosystems. The Church Brew Works has embraced a sustainable seafood program for all our seafood entrees, including shrimp and shellfish. Our costs may be a bit more, but we believe it benefits us all in the long run.

Entrée Salads



Traditional Pittsburgh-Style Salad

Grilled chicken breast, mixed greens, carrots, cucumbers, tomatoes, red onions, fries, and jack cheese served with your choice of dressing. ~ 13.5

Substitute Plain or Buffalo Chicken Tenders ~ 14.5 **Substitute Sautéed Shrimp** ~ 18

Substitute Grilled Salmon ~ 20.5

Golden Beet & Watercress Salad (v)

Mixed greens, roasted beets, house roasted walnuts, Danish blue cheese, and orange vinaigrette. ~ 13.5

Add Grilled Chicken Breast ~ 18 **Add Sautéed Shrimp** ~ 20

Add Grilled Salmon ~ 22

Irish Pub Salad (v)

Mixed greens, Bibb lettuce, hard-boiled egg, pickled green beans, grape tomatoes, cucumbers, red onions, and Middlefield smoked cheddar served with creamy Dijon vinaigrette. ~ 13

Add Grilled Chicken Breast ~ 17.5 **Add Sautéed Shrimp** ~ 19.5

Add Grilled Salmon ~ 21.5

Sandwiches

Sandwiches served with choice of coleslaw, black bean salad, healthy kale slaw, fries, or homemade chips.
~ Substitute Sweet Potato Fries as a side for additional \$2 ~



“Banh Mi” Steak

Morgan Ranch Kobe beef seasoned with a touch of Hoisin sauce. Topped with fresh cucumbers, cilantro, basil, and a medley of pickled red peppers, jalapenos, and red onions. Served on a fresh roll and finished with a drizzle of Sriracha mayo. ~ 13.5

Double Kobe Beef ~ add 4.95

Shinkasa Cheesesteak

Morgan Ranch Kobe beef tossed with sautéed onions and topped with provolone cheese on a roll. ~ 12.85

Add Sautéed Red Peppers ~ add .30 **Double Kobe Beef** ~ add 4.95

BBQ Pulled Pork

Slow roasted pulled pork smothered in our Pious Monk Dunkel BBQ sauce and topped with red cabbage slaw. Served on a fresh Kaiser roll. ~ 11.5

Chicken Po Boy

Cajun dusted grilled chicken topped with Applewood smoked bacon, sliced tomato, dill pickle, kaleslaw, and spicy aioli. Served on a Kaiser roll. ~ 12

Summer Chickpea Salad Sandwich (v)

Chickpeas blended with blueberries, basil, and pine nuts; infused with vegan tahini mayo and served on Wheatberry bread with watercress and balsamic reduction. ~ 9.5

Greek Chicken Wrap

Chilled Greek spiced chicken breast, mixed greens, Kalamata olives, grape tomatoes, red onions and crumbled feta cheese served in a spinach flour tortilla with tzatziki sauce. ~ 10.5

Buffalo Burger*

100% ground bison chargrilled to your liking and topped with cheddar, crispy shallots, Applewood smoked bacon and horseradish aioli. Served on a fresh Kaiser roll. ~ 15



Mushroom Cheesesteak

Morgan Ranch Kobe beef, sautéed mushrooms and onions, swiss cheese, and horseradish aioli served on a roll. ~ 12.95

Double Kobe Beef ~ add 4.95

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