

APPETIZERS

Southwestern Chicken Lettuce Wraps

Chilled diced zesty chicken breast served with Bibb lettuce, sweet corn, black bean salad, diced tomatoes, and avocado yogurt sauce. ~ 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 herb crostini. ~ 12.5

Pepperoni Roll

Pepperoni and cheese stuffed in pizza dough and fried to golden brown. Served with marinara. ~ 10.95

Cheese Plate (v)

Trio of cheeses served with peach chutney, olives, crackers, and house roasted walnuts. ~ 12.95

Add Prosciutto ~ add 4

Buffalo Cauliflower (v)

Oven roasted and tossed in our beer buffalo sauce. Topped with crumbled bleu cheese. ~ 8.95

Hummus (v)

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

Untraditional Pierogies

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

Bruschetta (v)

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

Traditional Pierogies (v)

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

Spinach, Feta & Smoked Gouda Dip (v)

Served warm with tri-colored tortilla chips. ~ 9.95

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

SOUPS & SALADS

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

Peach & Berry Salad (v)

Romaine, cucumbers, carrots, feta, and fresh basil tossed in a peach vinaigrette. ~ 7

House Salad (v)

Mixed greens, carrots, cucumbers, tomatoes, and red onions served with your choice of dressing. ~ 6

KEEPING IT FRESH

The Church Brew Works vegetable and herb gardens provide fresh home-grown produce seasonally and allows us to indulge our passion for fresh ingredients grown with integrity. Our fresh vegetables and herbs are featured in many dishes throughout the food and libations menus. Please Enjoy!

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. ~ 14.25

Substitute Plain or Buffalo Chicken Tenders ~ 15.25 **Substitute Sautéed Shrimp** ~ 18.75

Substitute Grilled Salmon* ~ 21.75

Couscous Salad (v)

Chilled marinated Israeli couscous, baby greens, spinach, marinated artichokes, toasted pine nuts, and crumbled chevre cheese. Finished with roasted red pepper vinaigrette. ~ 13.95

Add Grilled Chicken Breast ~ 18.45 **Add Sautéed Shrimp** ~ 20.45 **Add Grilled Salmon*** ~ 22.95

Peach & Berry Salad (v)

Romaine, cucumbers, carrots, feta, and fresh basil tossed in a peach vinaigrette. ~ 13.95

Add Grilled Chicken Breast ~ 18.45 **Add Sautéed Shrimp** ~ 20.45 **Add Grilled Salmon*** ~ 22.95

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. ~ 12.95

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. ~ 11.75

Chicken Po Boy

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

Garden Vegetable (v)

Roasted chilled medley of zucchini, red peppers and red onion served on whole grain bread with a zesty white bean spread and fresh baby spinach. ~ 9.5

Spicy Chicken Club Wrap

Chilled zesty chicken breast, romaine lettuce, crumbled bacon, diced tomatoes, and red onions served in a spinach flour tortilla with avocado yogurt sauce. ~ 10.5

Bison 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

ADDITIONS

Pommes Frites w/ Sriracha Mayo ~ 5 **Basket of Homemade Chips** ~ 4
Sweet Potato Fries w/ Chipotle Ketchup ~ 5 **Creamy Smoked Gouda Grits** ~ 5

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