

Appetizers



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. ~ 12.95

Pepperoni Roll

Pepperoni and cheese stuffed in pizza dough and fried to golden brown. Served with marinara. ~ 11.5

Cheese Plate (v)

Trio of cheeses served with apple mostarda, olives, crackers, and house roasted walnuts. ~ 12.95

Add Prosciutto ~ 4

Buffalo Cauliflower (v)

Oven roasted and tossed in our beer buffalo sauce. Topped with crumbled blue 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. ~ 8.5

Oven Baked Soft Pretzel (v)

Warm soft pretzel braids served with jalapeno beer cheese and maple beer mustard. ~ 8.75

Traditional Pierogies (v)

Potato and cheese pierogies served with sautéed onions, melted butter, and sour cream. ~ 8.5

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



Lake Pontchartrain Crab Dip

A delicious blend of three cheeses and spices infused with our Celestial Gold Lager and succulent, sustainable Lake Pontchartrain Blue Crab. Served warm with crispy fried wontons. ~ 12.95

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. ~ 6.75

Featured Soup

Made fresh daily! Ask for today's presentation. ~ 5.95

Apple Walnut Salad (v)

Mixed greens with apple wedges, candied walnuts, dried cranberries, red onion, and blue cheese crumbles. Finished with maple vinaigrette. ~ 7.5

House Salad (v)

Mixed greens, carrots, cucumbers, tomatoes, and red onions served with your choice of dressing. ~ 6.25

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!

Entrees

Shrimp and Grits

Pan sautéed shrimp simmered in a Cajun cream sauce. Served with creamy smoked gouda grits, and micro greens salad. ~ 23.5



Bay of Fundy Salmon*

Grilled sustainable salmon from Nova Scotia's legendary Bay of Fundy. Served with crispy potato pancakes, grilled broccolini, and beet horseradish sour cream. ~ 24.95

Lobster Mac N' Cheese

Lobster and cavatappi pasta tossed in a creamy lobster sauce with gruyere and cheddar cheese. Topped with parmesan breadcrumbs. ~ 26.5

Jubilee Hilltop Ranch Pub Steak*

Grass fed and locally raised Jubilee Hilltop Ranch beef, chargrilled to your liking. Served with roasted garlic redskin smashed potatoes, broccolini, and tri-peppercorn bordelaise sauce. ~ 25 **Add Crab Cake** ~ add 14

Buffalo Chicken Pierogie Sauté

Potato and cheese pierogies tossed with beer braised chicken and celery. Finished with a zesty buffalo cream sauce. ~ 18.50

Veggie Spaghetti (v)

Hand shaved zucchini noodles tossed with oven roasted cauliflower, sautéed mushrooms, and red onions. Served with a red pepper pesto that makes this vegan friendly dish a delight for any epicurean. ~ 16.5

Add Chicken ~ 4.95 **Add Shrimp** ~ 6.75 **Add Salmon*** ~ 9.5

Bison & Mushroom Meatloaf

Baked and served with roasted garlic redskin smashed potatoes, roasted cauliflower, and roasted tomato demi-glace. ~ 18.95

Low Country Chicken

Enjoy this slow cooked pulled chicken, peas, carrots and potatoes in a rich gravy. Served with buttermilk biscuits on the side and garnished with pea coulis. ~ 17.95

Chicken & Shrimp Jambalaya

Beer braised chicken and shrimp simmered with tomatoes and creole spices. Served with cilantro rice. ~ 18.95

Pork Belly

Braised pork belly grilled until crispy. Served with jalapeno beer mac and cheese, and collard greens. ~ 23

Louisiana Crab Cakes

Louisiana's Lake Pontchartrain waters provide a sweeter flavored Blue Crab. Lump crab, pan seared for your culinary delight. Enjoy with butternut squash hash and red pepper coulis. ~ 34



Bison Bolognese

Cavatappi pasta tossed in a classic slow-simmered Bolognese sauce featuring North Dakota bison. Finished with a dollop of our handmade ricotta and served with parmesan crostini. ~ 22.5

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.

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

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. ~ 14.5

Substitute Plain or Buffalo Chicken Tenders ~ 15.5 Substitute Sautéed Shrimp ~ 19.5

Substitute Grilled Salmon* ~ 22.95

Roasted Beet & Butternut Squash Salad (v)

Chilled barley pilaf, baby greens, arugula, feta, and toasted almonds.

Finished with balsamic honey vinaigrette. ~ 13.95

With Grilled Chicken Breast ~ 18.9 With Sautéed Shrimp ~ 20.70 With Grilled Salmon* ~ 23.45

Apple Walnut Salad (v)

Mixed greens with apple wedges, candied walnuts, dried cranberries, red onion, and blue cheese crumbles.

Finished with maple vinaigrette. ~ 13.95

With Grilled Chicken Breast ~ 18.9 With Sautéed Shrimp ~ 20.70 With Grilled Salmon* ~ 23.45

Additions

Pommes Frites w/ Sriracha Mayo ~ 5 Basket of Homemade Chips ~ 4

Sweet Potato Fries w/ Chipotle Ketchup ~ 5 Creamy Smoked Gouda Grits ~ 5

Add Lake Pontchartrain Crab Cake ~ 14 Jalapeno Beer Cheese ~ 1.5

Signature Desserts

Don't forget to save room for dessert!

All desserts are made in house by our Pastry Chef Dianne Zalin.

Didn't save room for dessert? Desserts are available for takeout!



Malted Bread Pudding

Apples, raisins and Dunkel sweet barley syrup blended with sweet custard and baked to a golden brown. Topped with a delicious cinnamon lager sauce. ~ 6.95 **Half Order ~ 4.75 served à la Mode ~ add 2.25**

Frozen Peanut Butter Mousse Cake

Layers of chocolate cake crumbles, peanut butter mousse, and vanilla ice cream with chocolate sauce. ~ 7.5

Brewmisu

A delectable twist of an Italian classic! Lady Fingers dipped into coffee-sweet barley syrup. Layered with fresh Mascarpone cheese. Dusted with cocoa and served with a bittersweet chocolate fudge sauce. ~ 7.5

Chocolate Mousse Cake

Frangelico laced chocolate cake layered with a light rum mousse and glazed in chocolate ganache.

Garnished with homemade malted peanut brittle and caramel sauce. ~ 7.5 **Half Order ~ 4.95**

Dave & Andy's Malted Ice Cream & Frozen Yogurt

These frozen desserts incorporate malt syrup extracted during our brewing process. ~ 6.5

Ice Cream: Chocolate Decadence, Vanilla Bean, Seasonal Flavor

*The Church Brew Works offers a full bar.
Try one of our wines or specialty mixed drinks.*

*The Church Brew Works offers a full line of merchandise for sale.
Ask your server for details!*

*Looking for a venue to host your next party?
We can accommodate small gatherings and full-scale celebrations.
Give us a call! 412.688.8200*