

Appetizers

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



Spinach, Feta & Smoked Gouda Dip (v)

Served warm with tri-colored tortilla chips. ~ 9.95

Traditional Pierogies (v)

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

Oven Baked Soft Pretzel (v)

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

Untraditional Pierogies

A unique twist to a traditional Pittsburgh favorite! Ask your server for today's presentation. ~ 8.5

Hummus (v)

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

Buffalo Cauliflower (v)

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

Cheese Plate (v)

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

Add Prosciutto ~ 4

Pepperoni Roll

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



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 Pious Monk Dunkel and topped with homemade croutons and melted provolone. ~ 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

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 ~ .30 **Double Kobe Beef** ~ add 4.95

House Made Pulled Pork BBQ

Slow roasted and hand pulled Berkshire pork smothered in our house made Pious Monk Dunkel BBQ sauce; topped with red cabbage slaw. Served on a fresh Kaiser roll. ~ 12.25

Cajun Chicken Sandwich

Cajun dusted grilled chicken topped with Applewood smoked bacon, sliced tomato, dill pickle, kaleslaw, and spicy aioli. Served on a Kaiser roll. ~ 12.25

Italian Portobello Sandwich (v)

Sliced portobello mushrooms simmered and served au jus. Topped with giardiniera and served on a fresh baked roll. ~ 10.95

½ Sandwich and Soup or Salad

Choice of chicken harvest wrap or Italian portobello sandwich served with a bowl of soup du jour or a side house salad. ~ 10.95

Chicken Harvest Wrap

Chilled chicken breast, arugula, apple-cranberry mostarda, cheddar cheese, toasted walnuts and red onions served in a spinach flour tortilla. ~ 11.75

Jubilee Hilltop Ranch Burger*

Grass fed and locally raised Jubilee Hilltop Ranch beef, chargrilled to your liking and topped with cheddar, crispy shallots, Applewood smoked bacon and horseradish aioli. Served on a fresh Kaiser roll. ~ 14.95



Mushroom Cheesesteak

Morgan Ranch Kobe beef, sautéed mushrooms and onions, swiss cheese, and horseradish aioli served on a roll. ~ 13.5

Double Kobe Beef ~ add 4.95

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!

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



Shrimp and Grits

Pan sautéed shrimp simmered in a Cajun cream sauce. Served with creamy smoked gouda grits, and micro greens salad. ~ 15.95

Bison Bolognese

Cavatappi pasta tossed in a classic slow-simmered Bolognese sauce featuring North Dakota bison meat. Finished with a dollop of our handmade ricotta and served with parmesan crostini. ~ 15.5

Pork Belly

Braised pork belly seared until crispy. Served with jalapeno mac and cheese, and collard greens. ~ 15.95

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. ~ 15.95

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. ~ 12.95

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

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. ~ 12.95

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. ~ 13.75

Bison & Mushroom Meatloaf

Baked and served with smoked gouda grits, roasted cauliflower, and roasted tomato demi-glace. ~ 14.5



Buffalo Chicken Pierogie Sauté

Potato and cheese pierogies tossed with braised chicken and celery in a zesty buffalo cream sauce. ~ 13.95

Chicken & Shrimp Jambalaya

Beer braised chicken and shrimp simmered with tomatoes and creole spices. Served with cilantro rice. ~ 14.95

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. ~ 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

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.