

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

House Made Soup Du Jour

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!

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

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

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

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 Sauce** ~ 1.5

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