

Dinner Entrees

Pork Porterhouse* (gf)

Served with roasted potatoes, broccolini, and blueberry balsamic reduction. ~ 24.95

Shrimp alla James

Shrimp in a CBW garden fresh dill and garlic cream sauce tossed in cavatappi pasta with red peppers & mushrooms. ~ 21.5

Grilled Salmon*

Grilled sustainable salmon served with rice pilaf and fresh broccolini. ~ 28

Chicken Bruschetta

Pan seared organic chicken breast with tomatoes, garlic, and basil. Finished with a splash of white balsamic vinegar and butter. Topped with asiago cheese. Served with rice pilaf. ~ 21

Chicken Jambalaya

Chicken and spicy sausage simmered with tomatoes, vegetables, and creole spices. Served with rice pilaf. ~ 19.5

German Mac n Cheese

Sliced bratwurst, red onions and crumbled bacon sautéed with cavatappi pasta. Finished with a swiss and smoked gouda cheese sauce. ~ 18

Add Braised Chicken ~ 5.50

Veggie Spaghetti (v)

This vegan friendly dish consists of cavatappi, roasted cauliflower, sautéed mushrooms, & red onions tossed in a red pepper pesto. ~ 16.95

Add Coleman Organic Grilled Chicken ~ 6

Jubilee Hilltop Ranch Meatloaf

Local beef and mushroom meatloaf served with red wine demi-glace, roasted potatoes, and broccoli. ~ 18.25

Buffalo Chicken Pierogie Sauté

Pierogies tossed with beer braised chicken and celery in a zesty buffalo cream sauce. ~ 18.5

Country Chicken & Biscuits

Diced chicken, peas, carrots, and potatoes slow cooked in a rich gravy.

Served with buttermilk biscuits. ~ 18.25

Barbecue Ribs

Slow braised pork ribs smothered in Dunkel BBQ sauce. Finished on the grill and served with French fries and coleslaw. ~ 26.95

Shrimp and Grits

Sautéed shrimp simmered in a Cajun cream sauce. Served with cheddar cheese grit cakes. ~ 23.5

Crab Cakes

Two pan seared lump crab cakes served with rice pilaf, roasted red pepper aioli, and broccoli. ~ 29.5

Appetizers

Chicken Wings

Choice of Southwestern Dry Rub, Jerk Dry Rub, BBQ Sauce, or beer infused Buffalo Hot Sauce. Served with ranch dressing. ~ 17.5

Traditional Pierogies (v)

With sautéed onions and sour cream. ~ 10.5

Braided Pretzel (v)

Baked, served with maple beer mustard. ~ 10.5

Buffalo Cauliflower (v)

Oven roasted and tossed with beer buffalo sauce. Finished with crumbled blue cheese. ~ 11

Arancini of the Day

Ask your server for today's preparation. ~ 10

Seven Onion Soup

Laced with our gold medal winning Pious Monk Dunkel and topped with croutons and melted provolone. This soup has been featured in Time Life's Brewpub Cookbook. ~ 7.5

Bavarian Cauliflower (v)

Oven roasted. Tossed with maple beer mustard. Finished with crumbled blue cheese. ~ 11

Crispy Brussels Sprouts (v)

Deep fried and topped with goat cheese crumbles and blueberry white balsamic glaze. ~ 11

Spinach, Feta & Smoked Gouda Dip (gf,v)

Served warm with tortilla chips. ~ 11.25

Crab Dip (gf)

A delicious blend of lump crab, cheese, and spices served warm with tortilla chips. ~ 12.95

Entrees Salads

Traditional Pittsburgh-Style Salad (gf)

Grilled Organic Coleman chicken breast, mixed greens, tomatoes, red onions, fries, jack cheese, and choice of dressing. ~ 16

Sub Plain or Buffalo Chicken Tenders ~ +1

Sub Shrimp ~ +1.5 Sub Salmon* ~ +10.5

Sub Crab Cake ~ +8

Roasted Beet & Goat Cheese Salad (gf,v)

Mixed greens, grape tomatoes, and red onions, with balsamic honey vinaigrette. ~ 13.5

Add Shrimp ~ +7.5 Add Salmon* ~ +16.5

Add Coleman Organic Grilled Chicken ~ +6

Add Crab Cake ~ +14

Grilled Chicken Caesar Salad (gf,v)

Grilled Organic Coleman chicken breast, Romaine hearts, croutons, toasted almonds, Asiago cheese, grape tomatoes, and red onions with Caesar dressing. ~ 16

Sub Shrimp ~ +1.5 Sub Salmon* ~ +10.5

Sub Crab Cake ~ +8

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

(gf) denotes gluten friendly, (v) denotes vegetarian

Sandwiches

Choice of slaw, black bean salad, or fries.
Sub sweet potato fries for \$2

Kobe Beef Cheesesteak

Kobe beef from Morgan Ranch in the Sand Hills of Nebraska, tossed with sautéed onions & provolone cheese on a Hoagie roll. ~ 14.95
Add Red Peppers ~ .75 Add Mushrooms ~ .75

Salmon Sandwich*

Grilled sustainable salmon topped with field greens and roasted red pepper aioli.
Served on a Kaiser roll. ~ 18.95

Add Applewood Smoked Bacon ~ +3

Pulled Pork BBQ

Topped with coleslaw on a Kaiser roll. ~ 13.5

Smoked Turkey, Bacon, Provolone

Chilled sliced turkey, applewood bacon, provolone, field greens and roasted red pepper aioli on a hoagie roll. ~ 14.5

BBQ Chicken Slaw Melt

Grilled Organic Coleman chicken breast smothered in our house made BBQ sauce, topped with provolone and coleslaw. ~ 13.25

Add Applewood Smoked Bacon ~ +3

Merchandise

Celebrate your visit with Church Brew Works branded merchandise or give the gift of a logo glass, baseball cap, or tee shirt.

Scan here for merchandise selection:



Desserts

No room for dessert. Take one home!

Malted Bread Pudding ~ 8.5

Ala Mode ~ +2.25

Oreo Cookie Brownie Sundae ~ 8.5

Tiramisu ~ 9

Lemon Berry Mascarpone Cake ~ 9

NY Style Cheesecake ~ 9

Vanilla Ice Cream (gf) ~ 5.50

N/A Beverages

Handcrafted Birch Beer ~ 3.50

Fountain Soda ~ 3.15

Coke, Diet Coke, Sprite, Ginger Ale

Fresh Brewed Iced Tea ~ 3.15

Mango Fresh Brewed Iced Tea ~ 3.50

San Pellegrino Blood Orange Drink ~ 3.25

La Croix Sparkling Water ~ 2.50

Vita Coco Coconut Water ~ 3.75

1 Liter Aqua Panna Natural Spring Water ~ 4

Goslings Ginger Beer ~ 4

Coffee or Hot Tea ~ 2.95

Heineken "00" ~ 4.75

Beer To Go

We offer 4-packs and 6-packs in cans. All draft beers are available to go in a 32oz. squaler or 64oz. growler.

Scan here for current beer selection:



PLAN YOUR NEXT EVENT!

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or e-mail @ cbw1996@comcast.net

View banquet menus at:

www.churchbrew.com/banquets

The Church Brew Works Staff and Management are here to provide you with the highest quality food and beers, complemented by our unique and enjoyable atmosphere.

Thank you for your continued support.

We appreciate your visit and hope you enjoy The Church Brew Works!