

APPETIZERS

Buffalo Chicken Nachos

House made tortilla chips topped with grilled buffalo chicken, scallions, diced tomatoes, shredded cheddar jack cheese, and bleu cheese crumbles. 12.99

BBQ Pulled Pork Nachos

House made tortilla chips topped with pulled pork, scallions, diced tomatoes, cheddar jack cheese, and jalapenos. 13.99

Beer Batter Pickles

Four giant dill pickle spears dipped in our beer batter and fried golden brown. Served with our Southwest ranch. 8.99

Spinach Artichoke Dip

Our house made spinach and artichoke dip. Served with crispy baked tortilla chips, carrots, and celery. 12.99

Veggie Quesadilla

Grilled peppers and onions wrapped in a flour tortilla, with cheddar jack cheese. Served with salsa and sour cream. 8.99
Add chicken 2.50 • Add pulled pork 3.50

Fried Pierogi

Six cheddar filled pierogis served deep fried, topped with a horseradish-sour cream drizzle, bacon, and chives. 9.99

Garlic Parm

Brussels Sprouts

Flash fried, then tossed with garlic and parmesan 10.99

Pretzel Bites

Flash fried til golden brown and served with house made beer cheese. 12.99

SOUPS

Soup of the Day

Ask your server about today's selection.
Cup 3.50 • Crock 4.50

Buffalo Chicken Soup

Tender white meat chicken, carrots, onions, and celery. Topped with bleu cheese crumbles. Cup 3.50 • Crock 4.50

Three Onion Ale

Our twist on a classic French onion soup! House made beer with a mixture of onions and leeks, topped with croutons and melted Swiss. Cup 3.50 • Crock 4.50

Soup & Salad

Our house salad served with your choice of a crock of soup. 12.99

SALADS

Salads served with baked tortilla strips.

Cobb

Mixed greens, red onion, tomatoes, hard-boiled egg, grilled chicken, bacon. 15.99

Buffalo Chicken

Mixed greens, grilled buffalo chicken, shredded carrots, celery, red onion. Topped with bleu cheese crumbles. 14.99

Southwest Steak

Mixed greens, grilled steak, black bean corn relish, tomatoes. Served with Southwest ranch dressing. 16.99

Burger & Fries

Mixed greens, half-pound burger, fresh cut fries, onions, tomato, and cheddar jack cheese. 15.99

Dressings:

Ranch, Southwest Ranch, Italian, Sweet Vidalia Onion Vinaigrette, Balsamic Vinaigrette, Honey Mustard, Bleu Cheese, House Made Warm Bacon Dressing

Bruschetta Chicken

Mixed greens, grilled chicken, parmesan, tomato bruschetta, balsamic glaze, and a pesto drizzle. 16.99

Bacon Spinach Salad

Baby spinach, diced tomato, bacon, egg, red onion and fresh mushrooms. Served with a house made warm, bacon dressing. 15.99

Add Chicken 3.50 • Add Portabella 2.50

Add Shrimp 5

House Salad

Mixed greens, cucumber, red onion, cheddar jack cheese, and tomato. 9.99
Add Chicken 3.50 • Add Portabella 2.50
Add Shrimp 5

BURGERS

Fresh, handmade ½ lb. patties served on a brioche bun.

Comes with fresh cut fries.

Substitute an Impossible Burger, vegan patty for any of our burger options.

Gluten free buns and dairy-free cheese are also available as a substitution.

Union Burger

A classic ½ pound burger. Served with lettuce, tomato, & onion on the side. 12.99 • Add cheese .75

Freight Burger

Jalapenos, sautéed onions, pepper jack cheese. 14.99

Black & Bleu

Cajun seasoning and dried bleu cheese. 14.99 • Add bacon 1.5

Bacon Mushroom Swiss

No explanation needed – I hope. 17.99

The Pittsburgher

Fresh cut fries, Swiss cheese, house made coleslaw. 15.99

Breakfast Burger

Bacon, chorizo sausage, over-easy egg. 18.99

Pierogi Burger

Cheddar cheese, sautéed onions, fried pierogis. 15.99

BBQ Bacon Beer Cheeseburger

Crispy fried onions, bacon, BBQ Sauce and house made beer cheese 18.99

TACOS

All orders served with three soft shell flour tortilla tacos.

Add house made chips and salsa for \$2.99

BBQ Pulled Pork Mini Tacos

Stuffed with pulled pork and cheddar jack cheese. Topped with house made slaw, fresh salsa and jalapenos. 12.99

Cilantro Lime Fish Tacos

Lightly battered fish tacos topped with cilantro, lime crema, house made slaw and fresh salsa. 14.99

Southwest Chicken Tacos

Perfectly seasoned grilled chicken, cheddar jack cheese and black bean corn relish. Topped with BBQ sauce. 10.99

SANDWICHES

Served with fresh cut fries.

Most sandwiches can be served as a wrap by request.

Gluten free buns and dairy-free cheese are also available as a substitution.

The Train Wreck

Grilled ham and turkey, Swiss and cheddar cheese. Topped with fresh cut fries and house made slaw. Served between two slices of grilled Texas toast. 15.99

Railway Reuben

Slow cooked corned beef, grilled marble rye, sauerkraut, Swiss, and Thousand Island dressing. 16.99

Turkey Rachel

Shaved turkey breast, grilled marble rye, Swiss, house made slaw, and Thousand Island dressing. 15.99

Cubano

Grilled ham, pulled pork, Swiss, pickles, Spent grain mustard. 14.99

Pulled Pork

Slow cooked pulled pork topped with house made BBQ. 14.99

Fried Bologna

¼ lb. fresh cut Smith's bologna, chorizo sausage, grilled onions and peppers, and American cheese. 15.99

Kick'n Chicken

Grilled chicken breast tossed in Red Hot sauce with pepper jack cheese, jalapeños. *Smokin!* 16.99

The Mother Clucker

Grilled chicken breast, Swiss, grilled mushrooms, peppers, and onions. 16.99

Beer Battered Fish Sandwich

Flakey cod fish fried in house made beer batter, American cheese, tartar. 15.99

Turkey Asiago Panini

Shaved turkey breast, asiago cheese, sun-dried tomato basil pesto, garlic infused baby spinach. 16.99

- **Featuring House Made Craft Sodas**
- **Ask your server for a Drink Menu featuring our fresh, house drafts, as well as selections from other regional breweries and wineries.**
- **Remember us for your next Party – Banquet – Reception!**

ENTRÉES

Served daily 4:00 p.m. – 9:00 p.m.

10 oz. Angus Reserve Sirloin

Topped with a house made silk bomb garlic butter. Served with redskin mashed potatoes and chef's choice vegetable. 29.99

Blackened Raspberry Chicken

Raspberry-jalapeño infused glaze. Served with wild rice and chef's choice vegetable. 16.99

Beer Battered Fish & Chips

Flakey cod fish flash fried in our house made beer batter. Served with fresh cut fries, house made slaw and tartar. 17.99

Pierogis

Cheddar filled pierogis sautéed with butter and onions. Finished with sour cream. 13.99

BBQ Glazed Salmon

Grilled Atlantic salmon, Apparition Amber house made BBQ glaze. Served with wild rice and chef's choice vegetable. 21.99

Mediterranean Pasta

Cavatappi pasta tossed in a light olive oil and garlic sauce. Sautéed with tomatoes, artichoke hearts, olives and feta cheese. 15.99

Add Chicken 3.50 Add Shrimp 5.00 Add Portabella Mushroom 2.50

MAC ATTACK

Choice of one of the following dishes, all made with cavatappi pasta. 14.99

Mac & Cheese Steak

Thinly shaved steak, sautéed onions, peppers, and mushrooms, cheddar jack mac.

BBQ Pork Mac & Cheese

Pulled pork topped with house made BBQ and crispy fried onions, cheddar jack mac.

Buffalo Chicken Mac

Boneless Buffalo wings, hot sauce, bleu cheese crumbles, cheddar jack mac.

MEATLESS MEALS

Served with fresh cut fries.

Balsamic Portabella Wrap

Grilled, marinated portabella mushrooms, baby spinach, roasted red peppers, diced tomatoes, feta cheese. 14.99

Southwest Veggie Wrap

Corn and black bean relish, diced tomatoes, red onions, mixed greens. Served with Southwest ranch dressing on the side. 12.99 • **Add Chicken 2.50**

Grilled Triple Cheese

Grilled Texas toast with cheddar, American, and Swiss cheese. 10.99
Add Sautéed Mushrooms, Sautéed Onions, or Tomatoes for .75

Garden Burger

An Impossible Burger, vegan patty served with lettuce, tomato and onion on the side. 14.99
**Add Cheese .75
Add Sautéed Onions or Mushrooms .75
Add Portabella 2.50**

ADD A SIDE

Fresh Cut Fries 2.99

Kettle Chips 2.99

Coleslaw 1.49

Side Salad 3.99

Seasoned Green Beans 1.99

Chef's Choice Vegetable 1.99

Wild Rice (after 4:00 P.M.) 1.49

Redskin Mashed

(after 4:00 P.M.) 1.99

JUST DESSERTS

Root Beer Float

Our homemade root beer poured over a heaping scoop of Connie's ice cream. *A little local on local action!* 6.99

Ice Cream Sundae

Connie's vanilla ice cream with Hershey's chocolate sauce or our raspberry-jalapeño drizzle. 4.99

Deep Fried Raspberry Cheesecake

A crispy fried tortilla shell filled with raspberry cheesecake. Served with Connie's vanilla ice cream and topped with sweet berry sauce and dusted with powdered sugar. 8.99

Seasonal Dessert

Like the seasons, tastes change!
Ask your server what sweet treat is featured today!

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