

WAREHOUSE GOURMET

Bistro & Brew Pub

Soups

Bistro French Onion Soup 6
Dilled Tomato Soup 5
Cream of Crab 8

Dips & Bread

Hummus & Veggies 11
Baked Brie & Toasted Almonds 12
Crab Fondue 13

Appetizers

Mussels 2-Ways & Grilled Ciabatta

White Wine & Garlic Broth 13
Spicy Red Curry Coconut 14

Sesame Encrusted Tuna Steak

Medium-Rare with Ponzu,
Cucumber and Seaweed Salad 12

Chicken Tenders

Baked in a Potato Chip Crust.
Honey Mustard, BBQ, Wasabi 12.5
Red Hot & Bleu Cheese 13.5

Baked Feta & Roasted Artichokes

with Tortilla Chips for Dipping 12

Burrata

Roasted Garlic Vinaigrette,
Sea Salt & Ciabatta 14

Sausage Meatballs

Sun-Dried Tomatoes,
Homemade Marinara & Asiago 12

Gluten Free Bread add \$2, for 2 slices / \$4, for 4 slices

Salads

Add: Chicken 4 / Tuna Steak Medium-Rare 7 / Tuna Salad & Artichokes 5 /
Portabella Mushroom 4 / Old Bay Shrimp 7 / Roasted Artichokes 2

Simply Tossed Salad or Caesar 8 (both with croutons)

Quinoa Greek Salad Bowl, Feta, Chickpeas, Red Onion,

Red Bell Pepper & Greek Salad Dressing over Spinach with Olive Tapenade 12

Goat Cheese, Apple, Pecans & Honey Balsamic Vinaigrette 12

Tarragon Chicken Salad, Cranberries, Walnuts & Honey Balsamic Vinaigrette 12

Chicken Tenders, Cheddar, Veggies, Croutons & Honey Mustard 13

Red Hot & Blue Chicken Tenders, Veggies, Croutons & Bleu Cheese Dressing 14

Our Handmade Dressings:

Honey Balsamic Vinaigrette, Fresh Ginger Vinaigrette, Spicy Italian,
Honey Mustard, Sun-Dried Tomato, Bleu Cheese or Ranch (Extra Dressing Add 1)

Sandwiches

On Our Handmade Bread

Served with 2oz. Bleu Cheese Cole Slaw & Dill Pickle Spear

Roast Beef, Bacon, Melted Cheddar, BBQ & Mayo 14

Cold Roast Beef, Arugula & Wasabi Dressing 13

Turkey Stinger, Bacon, Melted Cheddar & Chipotle Mayo 14

Turkey, Melted Swiss, Avocado, Mayo & Sprouts 14

Ham, Melted Brie, Red Onion & Dijon Mayo 14

Ham, Melted Swiss & Pesto Mayo 13

Pulled Pork Sandwich, on Brioche, Carolina BBQ & Mayo 14

Tarragon Chicken Salad, Cranberries & Walnuts 13

Tuna Steak, on Brioche, Wasabi Dressing, Tomato & Red Onion 14

Portabella Mushroom, on Brioche, Wasabi Dressing, Tomato & Red Onion 13

Duck Confit Grilled Cheese, Fontina, Fennel Mayo & Roasted Red Bell Pepper 14

Crab Grilled Cheese & Melted Cheddar 15

Add Tomato 1 / Add Applewood Smoked Bacon 3

Imperial-Style Claw Crabcake Sandwich on Brioche with Caper Tartar Sauce 17

Gluten Free Bread for Sandwiches add \$4

Sides

Gourmet Shells & 6 Cheeses with Crouton Topping 6.5

Bleu Cheese Cole Slaw 6.5

Roasted Garlic Mashed Potatoes 5

Grandma Utz Potato Chips 2.50

Side Salad or Side Caesar 4.5 (both with croutons)

Lunchtime Wraps (Served until 3pm)

with Mayo & Fresh Spinach

Tuna Salad, Roasted Artichokes & Cilantro 7

Tarragon Chicken Salad, Cranberries & Walnuts 7

Turkey, Sriracha, Avocado, Bell Pepper & Red Onion 7

Hummus, Feta, Roasted Bell Pepper & Cucumber 7

Ham, Swiss & Honey Mustard 7

Chicken Tenders, Cheddar, Honey Mustard & Tomato 7

Spicy Buffalo Chicken Tenders, Cheddar & Bleu Cheese 7

Entrees

Served with Side Salad & Choice of Dressing

Upgrade to a Goat Cheese, Apple & Pecan Side Salad 2.5

Complimentary Basket of Bread with Cayenne Honey Butter available upon request

Cast Iron 10oz. NY Strip

Served Medium Rare with Bleu Cheese Cream, Crispy Roasted Potatoes,
Brown Butter & Vegetable du jour 32

Bistro Beef Bourguignon

Slow-Braised Beef, Red Wine Gravy,
Smashed Rosemary Redskin Potatoes and Roasted Carrots 28

Chili Dusted Pan-Roasted Salmon

Dijon Aioli, Spiced Sweet Potato Hash and Vegetable du jour 29

Red Curry Coconut Chicken

Coconut Milk, Bell Peppers & Jasmine Rice 17 Add Shrimp 22
Vegan Veggie (*no chicken*) 17

Rosemary-Goat Cheese Stuffed Portabella Mushroom

Wild Mushroom Risotto & Vegetable du jour 25

Sun-Dried Tomato Sausage Meatballs

Housemade Marinara, Burrata & Pesto with Grilled Ciabatta 28

Warehouse Gourmet Meatloaf

Roasted Garlic Mashed Potatoes & Vegetable du jour 24

Pan-Roasted Pork Tenderloin

Spiced Orange Marmalade, Roasted Sweet Potato Puree
and Vegetable du jour 26

Our Housemade Desserts

Vanilla Bean Cheesecake 8 / Add Strawberries Grand Marnier 1.5

Chocolate Chip Espresso Brownie 3

Raspberry Linzer Bar with a Shortbread Crust 3.5

Pot De Crème

Perfect Sized Chocolate Mousse with Chantilly Cream & Chocolate Cookie 5

THE FDA ADVISES CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY,
SEAFOOD OR EGGS INCREASES YOUR RISK OF FOOD BORNE ILLNESS

Our Own CRAFT BEERS

From the following list, we always have 6 beers on rotation.
Note chalkboards depicting "What's on Tap" including new and seasonal beers.

CREAM VAN BEAN **Cream Ale**, light, creamy and subtle vanilla flavor. 4.6%
LEGGY BLONDE **Imperial Blonde Ale**, sweet and malty, faint hop character. 7%
PAPA PASSIVE AGGRESSIVE PALE ALE **American Pale Ale**, 5.5%
SMALL TOWN BROWN **Brown Ale**, tasty, chocolate, malt forward, 5.3%
HOP KNOCKER **American IPA**, dry hopped with Mt. Hood and Cascade hops. 6.5%
DARK, DANK & OMINOUS **Black IPA**, hints of chocolate, grapefruit and a hemp-like aroma. 7%
SCREAMING PEACOCK **SMOKED PORTER**, very light smoked character. Not hoppy. 6%
CEZANNE SAISON **Belgian Saison**, spiced with orange peel, a touch of hop character. 5%
STEAM PUNK OATMEAL **STOUT** toasty, coffee flavors, a creamy & fuller mouthfeel 6.5%
BEER SAVE THE QUEEN **ESB English Ale**, caramel malts and traditional hops. 5.6%
C4 **American Double IPA**, multiple hop additions for complex citrus and tropical fruit flavors 8%
MALTELLA **PORTER**, brewed with cocoa nibs and hazelnuts. 5.5%
DUE BENEVOLENCE **Belgian Style Dubbel**, brewed in the style of Belgian monks. 7%
CTRL ALT DEL **German Alt-Style**, German-style ale with lots of malty flavor. 6%
HOPPIN' JUICY **New England IPA**, hazy with lots of citrus and tropical fruit hop character. 7%
WAREHOUSE OCCUPATION **Imperial Saison**, spicy, fruity, yet smooth. 9%
P-STRONG **American IPA**, light caramel sweetness with aggressive bitter hop character. 6.5%

Pennsylvania Spirits 6.5

Gin & Tonic
Rum & Coke
Arnold Palmer
Coconut Rum & Coke
Vodka Cranberry
Whiskey Lemonade

Pennsylvania Cocktails

Moscow Mule 9.5
Whiskey Sour 10
Rum Runner 10
Old Fashioned 11
Cosmo 10
Orange Crush 9.5

Pennsylvania Wines

Galen Glen Chardonnay 9.5
Naked with yellow apple zing
Allegro Sauvignon Blanc 9.5
Bright and refreshing
Allegro Punk 8.5
A fun and familiar sweet pink pleaser
Thunder Ridge Midnight Rain, 10
Dry Red Blend
Pinnacle Ridge
Cabernet Sauvignon 10

Warehouse Bistro & Brewpub's

COHO Hard Seltzer

with Fresh Ginger, 4.5
6-Packs To-Go, 18