

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 & Seaweed Salad 12

Burrata

- Roasted Garlic Vinaigrette,
Sea Salt & Ciabatta 14

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

Sausage Meatballs

- Sun-Dried Tomatoes,
Homemade Marinara & Asiago 14

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

Turkey, Bacon, Mayo & Rosemary Goat Cheese 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

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 Red Wine Shallot Pan-Sauce,
Crispy Roasted Potatoes & Vegetable du jour 32

Roasted Half Chicken

Tarragon Cream, Confit Redskin Potatoes & Collard Greens 26

Pan-Roasted Salmon

Honey Miso Glaze, Charred Scallion Fried Rice & Vegetable du jour 29

Crab Mac n' Cheese

Backfin Crab, Leggy Blonde Cheese Sauce,
Cavatappi Pasta & Sourdough Bread Crumbs served in a Cast Iron Skillet 28

Rosemary-Goat Cheese Stuffed Portabella Mushroom

Sun-Dried Tomato Feta Risotto & Vegetable du jour 25

Red Curry Coconut Chicken

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

Warehouse Gourmet Meatloaf

Roasted Garlic Mashed Potatoes & Vegetable du jour 24

Sun-Dried Tomato Sausage Meatballs

Housemade Marinara, Burrata & Pesto with Grilled Ciabatta 28

Our Housemade Desserts

Vanilla Bean Cheesecake 8 / with 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 7

- 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