

FOR THE TABLE

PUB PRETZELS

6 soft pretzel stix with house beer cheese | \$10

COWBOY NACHOS

Fried tortilla chips with beer cheese, BBQ brisket, jalapeños, onions, tomatoes, and melted cheddar. Served with a side of sour cream. | \$16

POPPER DIP

Homemade cream cheese dip with bacon, jalapenos, cheddar and scallions. Served with fried tortilla chips. | \$11

BELLY & BRUSSELS

Crispy glazed pork belly over fried brussels sprouts with sriracha and feta cheese | \$13

PULLED PORK POUTINE

Fresh cut fries smothered in house beer cheese, BBQ pulled pork, melted cheese curds, and jalapeños | \$14

FINGERS & FRIES

Three hand breaded chicken tenders over fresh cut fries served with choice of sauce. | \$12

FISH TACOS

Three flour tortillas with beer battered cod, coleslaw, homemade mango salsa and sriracha aioli. | \$15

BURGERS

8oz Angus burgers locally raised on our family farm
Freely substitute grilled chicken breast for any burger
Includes classic side

OFF THE EXIT

Glazed pork belly, cheddar cheese, fried egg, and sriracha aioli on brioche roll | \$19

BLACK & BLEU

Cajun, bleu cheese, mushrooms, crispy onions, and garlic aioli on a pretzel roll | \$18

HOT MESS

BBQ pulled pork, jalapeños, house beer cheese, on a brioche roll | \$20

CLASSIC EDDY BURGER

Grilled to request. Built to order. | \$15

Add:

• Lettuce | Tomato | Onion | BBQ | Sriracha Aioli | Garlic Aioli

Cheese: | \$1

• American | Cheddar | Pepper Jack | Swiss | Provolone | Beer Cheese | Bleu

Upgrades: | \$2

• Bacon | Fried Egg | Crispy Onions | Grilled Peppers

Grilled Onions | Mushrooms | Pretzel Roll | Gluten Free Bun

SMOKED WINGS

Join Us for 99c Wing Wednesdays! Dine-in Only

SIGNATURE DRY RUB

House smoked chicken wings
Fried to order and tossed in house dry rub.
6 - \$9 | 12 - \$17

DIPPING SAUCES

BBQ | Mustard BBQ | Buffalo | Golden Garlic | Ranch
Blackened Ranch | Bleu Cheese | 75¢ each

• Celery and Carrots \$1.50 •

SANDWICHES

Includes classic side
Gluten free bun + \$2

PULLED PORK

Signature house smoked pulled pork with caramelized BBQ sauce on a warm brioche roll | \$12
• Make it Sloppy - slaw, cheese curds, and jalapeños + \$2

TENDER WRAP

Hand breaded chicken tenders in a garlic herb wrap with bacon, cheddar, lettuce, tomato and choice of sauce | \$15

CUBAN EDDY

House smoked turkey breast, pulled pork, mustard BBQ, swiss cheese, and pickles on a toasted hoagie roll | \$16

TURKEY CLUB WRAP

House smoked turkey breast, bacon, swiss cheese, spinach, tomato, red onion, and garlic aioli rolled in a warm herb tortilla | \$14

BBQ CHICKEN CHEDDAR

Grilled BBQ chicken breast with bacon, cheddar, and crispy onions on a toasted pretzel roll | \$15

BRISKET PHILLY

Shaved brisket, peppers, onions, mushrooms, provolone and garlic aioli on a hoagie roll | \$18

SIDES

CLASSIC

Fries | Chips | Baked Potato | Mashed Potatoes | Coleslaw
Broccoli | Green Beans | \$4

SIGNATURE

Mac & Cheese | Poutine | Risotto | Side Salad
Fried Brussels Sprouts | Homemade Soup | \$6

LOADED

Add pulled pork, beer cheese, and scallions to your fries or baked potato +\$6

Consuming raw or undercooked meats, seafood, or eggs may increase your risk for food borne illness
Please inform staff of all allergies and be aware that all food is prepared on shared equipment.

STEAK & RIBS

SIRLOIN ^{GF}

7oz Black Angus Sirloin char grilled to request. Accompanied with two classic sides. | \$25

RIBEYE ^{GF}

13oz Black Angus Ribeye char grilled to request. Accompanied with two classic sides. | \$42

BABY BACK RIBS ^{GF}

Half rack smoked in house and braised with homemade root beer finished with caramelized BBQ sauce. Accompanied with two classic sides. | \$24

• Make it a Full Rack +\$15

Upgrades

Mushrooms & Onions \$3 | Bacon & Bleu \$3
Garlic Herb Butter \$2
1/3 Rib \$10 | Cajun Shrimp \$9

SEAFOOD

FISH & CHIPS

Hand battered cod fried to a golden brown. Served with fresh cut fries, coleslaw, lemon, and tartar | \$22

MANGO SHRIMP ^{GF}

Blackened shrimp over house risotto finished with lemon parmesan cream sauce and mango salsa. Accompanied with steamed broccoli. | \$21

PASTA

MAC ATTACK

Cavatappi noodles tossed with beer cheese, bacon, jalapeños, and cheddar. | \$18

• Add choice of protein

BROCCOLI ALFREDO

Linguini spun with a homemade parmesan cream sauce, steamed broccoli, and roasted tomatoes. Accompanied with garlic toast. | \$17

• Add choice of Protein

SALAD

Ranch | Bleu Cheese | Balsamic | Italian

PA CLASSIC ^{GF}

Chopped romaine with tomatoes, cucumber, onion, cheddar cheese, and fresh cut fries | \$13

• add choice of protein

SPINACH & CRANBERRY ^{GF}

Fresh spinach with red onion, cucumber, crispy pork belly bites, feta cheese, and dried cranberries | \$14

• add choice of protein

PROTEINS

Grilled Chicken \$7 | Crispy Chicken \$7.5 | Turkey \$8
Pulled Pork \$6 | Cajun Shrimp \$9 | Pork Belly \$5
Sliced Sirloin \$18 | Shaved Brisket \$12

SMOKEHOUSE COMBO

Signature BBQ platter. Accompanied with two classic sides.

PICK 2 - \$28 | PICK 3 - \$36

Beef Brisket | Pulled Pork | 1/3 Ribs
Turkey | Chicken Wings | Cajun Shrimp

CHICKEN

EDDY'S FRIED CHICKEN

Hand breaded chicken breast over Yukon gold mashed potatoes topped with homemade gravy and crispy pork belly bites. Accompanied with garlic green beans. | \$19

SMOTHERED CHICKEN & BRUSSELS

Grilled BBQ chicken breasts topped with jalapeños, crispy onion straws, and melted cheddar served over Yukon gold mashed potatoes. Accompanied with fried brussels sprouts. | \$25

GARLIC CHICKEN RISOTTO

Pan seared chicken breasts in homemade garlic parmesan cream served over house risotto, topped with wilted spinach and roasted tomatoes. | \$26

FAMILY MEAL

Carry out only. Advanced notice require for large orders.

MEATS BY THE POUND

Serves 2-3

SHAVED BRISKET | \$29

PULLED PORK | \$16

SMOKED TURKEY BREAST | \$19

BABY BACK RIBS

Full Rack - 2.5# | \$30

SMOKED CHICKEN WINGS

2 Dozen - One Sauce | \$34

CRISPY CHICKEN STRIPS

6 Pieces - One Sauce | \$15

SIDES BY THE QUART

Serves 3-4

COLESLAW | \$12

GREEN BEANS | \$12

MAC & CHEESE | \$16

MASHED POTATOES & GRAVY | \$14

BBQ CHIPS | \$10

Large bag

WING SAUCES | \$6

By the pint

SESAME SEED BUNS | \$8

Pack of 6