



www.thebrickyardbistro.com
570-915-4934

CHARCUTERIE SELECTION
(ALA CARTE FOR THE FINEST MEATS AND CHEESES)

MEATS

SALAMI	2	SOPRESSATA	2	SPECK	2	MORTADELLA	2
CHORIZO	2	PROSCIUTTO	2	COPPA	2	ANDOUILLE	2
		DUCK PROSCIUTTO	3				

CHEESES

AGED PROVOLONE	2	PECORINO ROMANO	2	FETA	2
SMOKED GRUYÈRE	2	AGED ASIAGO	2	BURRATA	2
SMOKED GOUDA	2	MANCHEGO	2	GRUYÈRE	2

BLUES

CAMBOZOLA	3.5	DANISH BLUE	2.5	GORGONZOLA	2.5
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SEAFOOD

SMOKED SALMON	3.5	PEPPERED TUNA	3	CRAB COCKTAIL	5
		PICKLED SHRIMP COCKTAIL	3.5		

HOT

SERVED WITH CROSTINI		
BRIE EN CROÛTE	6	CAMBOZOLA EN CROÛTE 6
		HONEY ROASTED FETA 5

BRUSCHETTA BOARDS

SERVED WITH CROSTINI		
OLIVE TAPENADE	6	POMODORO AL FRESCO 5
		BACON JAM 5
		ROASTED VEGETABLE AND MASCARPONE CHEESE SALAD 5

CRUDITÉS

PICKLED SEASONAL VEGETABLES	3	MARINATED OLIVES	2	ROASTED ARTICHOKEs	2
THAI SEASONED APPLES	1.25	HOUSE PICKLES	1.25	HOUSE KIMCHI	1.5
FROZEN CANDIED GRAPES	1.25	PEPPERONCINI PEPPERS	.75	PICKLED ONIONS	2
		HOUSEMADE SALTED POPCORN	1.5		

SALADS

HOUSE	3.5
LETTUCE BLEND, SEASONAL VEGETABLES, CHICKPEAS, PICKLED ONIONS, PEPPERONCINI PEPPERS	

DRESSINGS

HOUSE WHEAT BEER VINAIGRETTE	KOREAN PEAR VINAIGRETTE	BUTTERMILK RANCH
WHITE BALSAMIC VINAIGRETTE	ITALIAN VINAIGRETTE (OILY OR CREAMY)	BLUE CHEESE
BALSAMIC SOY VINAIGRETTE	SEASONAL BERRY AND RHUBARB	

CAESAR	4
PECORINO ROMANO CHEESE, SOURDOUGH CROUTONS, HOUSE CAESAR DRESSING	

ANTIPASTO	5.5
LETTUCE BLEND, CURED MEATS AND CHEESES, ROASTED TOMATOES, OLIVES, CAPERS, ARTICHOKEs, ITALIAN DRESSING	

CHARRED CHERRY TOMATO CAPRESE	5
FIRE ROASTED HEIRLOOM TOMATOES, BURRATA CHEESE, BASIL, ARUGULA, WHITE BALSAMIC VINEGAR	

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

SANDWICH BOARDS

MUFFALETTA 9
CLASSIC NEW ORLEANS FARE, ASSORTED CURED MEATS, AGED PROVOLONE, OLIVE TAPENADE, ROASTED VEGETABLE SALAD, AND ROASTED GARLIC AIOLI

CROQUE MADAME 11
TOASTED SOURDOUGH BREAD WITH MELTED GRUYÈRE, PROVOLONE, AND PROSCIUTTO. FINISHED WITH A PARMESAN BÉCHAMEL SAUCE, FRIED EGG

ROASTED VEGETABLE AND MASCARPONE CHEESE SALAD 6
TOASTED SOURDOUGH BREAD, LETTUCE BLEND

CRAB CAKE SANDWICH MARKET PRICE
JUMBO LUMP CRAB MEAT, PEPPERS, AND MARYLAND STYLE SEASONINGS. TOASTED SOURDOUGH BREAD WITH OLD BAY AIOLI, AND MIXED GREENS

SERVED WITH A SIDE OF POPCORN OR HOUSE SALAD; SPECIALTY SALADS/SOUPS AVAILABLE FOR AN UPCHARGE

DESSERTS

TIRAMISU 5
THE CHEF’S OWN VERSION OF AN ITALIAN CLASSIC

SORBET AND GELATO 4
DAILY ASSORTMENT

FLOURLESS CHOCOLATE CAKE 5
GLUTEN FREE: FOUR DIFFERENT TYPES OF CHOCOLATE

JAPANESE CHEESECAKE 5
GLUTEN FREE. CRUST-LESS, LIGHT AND FLUFFY

DRINKS

SUBJECT TO CHANGE BASED ON AVAILABILITY

READING SODA WORKS (ASSORTED SELECTION) 2
SAN PELLEGRINO ARANCIATA 3
CANNED SODA (COKE, AND SPRITE, DIET COKE) 1.5

SAN PELLEGRINO BOTTLE 2
ACQUA PANNA BOTTLE 2
COFFEE 2

BEER LIST

SUBJECT TO CHANGE BASED ON AVAILABILITY

TRÖEGS TROEGENATOR 6
TRÖEGS SUNSHINE PILSNER 5
BELLS TWO HEARTED ALE 5
RUSTY RAIL WAFFLE SAUCE 6
DOGFISH HEAD 60 MINUTE IPA 5
FAT TIRE AMBER ALE 5
SAM ADAMS BOSTON LAGER 5
YUENGLING LAGER 3
LABATT BLUE 4
BECKS 4
BUDWEISER 3
MILLER LITE 3
WYNDRIDGE HARD CIDER 5
(APPLES AND ORANGES)

TRÖEGS PERPETUAL IPA 5
TRÖEGS DREAMWEAVER 5
NEW TRAIL ROCKSYLVANIA 6
RUSTY RAIL FOOL’S GOLD 5
NEW BELGIUM ACCUMULATION 5
SIERRA NEVADA PALE ALE 4
YUENGLING HERSHEY PORTER 4
GUINNESS 5
HEINEKEN 5
STELLA ARTOIS 4
MICHELOB ULTRA 3
COORS LITE 3

WINE LIST

SUBJECT TO CHANGE BASED ON AVAILABILITY

WINE BY THE GLASS 8
BOUCHETTE VINYARDS, PINE GROVE
LIGHTHOUSE RED (CABERNET FRANC)
ARCHES WHITE (VIOGNIER)
5 SCHMUCKS WINERY, HARRISBURG
WHINEY B**CH (MOSCATO)
PRECOCIOUS STONES (PEACH APRICOT CHARDONNAY)
CHARDONNAY
BLEND

“ASK YOUR SERVER FOR A FULL DRINK MENU”

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