

# VK Brewing Co. & Eatery

## APPETIZERS

\*\* Gluten Free Upon Request \*\*

- Shishito Peppers** ..... \$12  
With Italian sausage and goat cheese crema
- VK Wings** ..... \$16  
10 Jumbo wings tossed in your choice of sauce  
+ *Garlic Parmesan, Buffalo, BBQ or Sweet Chili*
- Crispy Cauliflower** ..... \$12  
Spicy harissa red pepper and tomato sauce
- VK Fries** ..... \$15  
Our version of Poutine with beef gravy, shredded pot roast & white cheddar cheese curds  
Plain Fries....\$7
- Creamy Spinach and Artichoke Dip** ..... \$9  
Served with homemade chips
- Buffalo Chicken Mac & Cheese** ..... \$12  
Topped with gorgonzola crumble
- Bacon Wrapped Shrimp** ..... \$15  
Applewood bacon wrapped shrimp served w/ our VK Sauce
- Pulled Pork Nachos** ..... \$14  
Crispy chips drizzled w/ cheese fondue topped w/ roasted pork, diced jalapeno, pickled red onions & cilantro lime sour cream
- Mussels** ..... \$15  
Andouille sausage and tomato butter

## LIGHTER FARE

\*\* Gluten Free Upon Request \*\*

- Signature French Onion Soup** ..... \$9
- VK Caesar** ..... \$10  
Crisp chopped romaine, caesar dressing, croutons & asiago cheese. + Add Grilled Chicken \$6...Shrimp \$9...Crab Cake-MP
- Garden Salad** ..... \$10  
Seasonal greens with cucumbers, radishes, carrots, & red onions.  
+ Add Grilled Chicken \$6...Shrimp \$9...Crab Cake-MP
- Seasonal Winter Salad** ..... \$12  
Featuring the freshest seasonal inspirations
- Classic Charcuterie Board** ..... \$20  
Daily selection of Artisanal meats & local cheeses
- Mediterranean Board** ..... \$18  
Homemade hummus with extra virgin olive oil and homemade pita bread
- Olives, Pickles & Assorted Spreads** ..... \$18  
Marinated olives, homemade pickles & selection of house made dips

## RAW BAR & SEAFOOD

- Oysters on the Half Shell\*** ..... MP  
Daily Selection
- Jumbo Lump Crab Cocktail** ..... MP
- Jumbo Shrimp Cocktail** ..... MP

## 12" BRICK OVEN PIZZAS

- Signature Cheese Pizza** ..... \$12  
Red sauce, mozzarella & fresh grated asiago cheeses.  
+ Add *pepperoni, sausage, bacon, mushrooms, roasted red peppers*....\$2 ea.
- Shrimp & Crab Scampi** ..... \$20  
Shrimp, lump crab, baby spinach with a garlic butter sauce
- Spinach Ricotta** ..... \$16  
Olive oil, garlic, ricotta & mozzarella cheeses and spinach
- Buffalo Chicken** ..... \$16  
Bleu cheese crumble, chopped chicken and homemade buffalo sauce
- Braised Prime Rib** ..... \$16  
BBQ sauce, caramelized onions, jack & mozzarella cheeses, pulled beef
- Sausage Diavolo** ..... \$16  
Italian sausage, roasted long hots, spicy marinara sauce, red pepper and fresh mozzarella cheese
- White Portabella** ..... \$16  
Roasted mushrooms, garlic oil, ricotta, mozzarella cheese drizzled with truffle oil

## SANDWICHES

All sandwiches served with fries. - GF rolls available

- Buttermilk Marinated Chicken** ..... \$16  
With smoked bacon, herb ranch and bread & butter pickles
- Italian Roast Pork** ..... \$16  
Garlic spinach, aged provolone and long hots
- Prime Rib Cheese Steak** ..... \$19  
Caramelized onions, mushrooms and cooper cheese sauce on a Liscio's long roll
- Grilled Portabella** ..... \$15  
Fontina cheese, arugula and garlic aioli on toasted multigrain bread
- VK Burger** ..... \$15  
Twin patty custom blend burger with melted American cheese, smoked bacon and pickle on a potato bun
- Hot Roast Beef** ..... \$16  
Horseradish mayo and provolone on a garlic toasted long roll  
Served with Au Jus and pepper sauce on side
- Crab Cake** ..... MP  
Greens, house tartar sauce on a brioche bun

## KIDS MENU

12 & Under – Served with a drink & ice cream . . . \$12

### Cheese Pizza

### Macaroni & Cheese

### Cheeseburger & Tater Tots

### Chicken Fingers & Tater Tots

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

## CRAFT COCKTAILS

- Monarch Butterfly** ..... \$13  
Gin, infused lavender & butterfly tea liqueur, lemon juice, topped with lemon Champagne foam
- Sweet Heart** ..... \$12  
Vodka, infused raspberry & hibiscus liqueur, lemon juice topped with sparkling wine
- Berry Spice Mojito** ..... \$11  
White and spice rum, infused blackberry ginger & mint liqueur, key lime juice, topped with club soda
- VK Sea Salt Margarita** ..... \$12  
Reposado Tequila, infused orange agave liqueur, key lime juice, topped with sea salt citrus foam
- Apricot Ginger Sour** ..... \$13  
Bourbon, infused apricot ginger & honey liqueur, lemon juice, topped with lemon Champagne foam
- Enzo's 1st Suit** ..... \$11  
Rye Whiskey, infused basil bell pepper & honey liqueur, dash of cardamom bitters
- Figgin Good Manhattan** ..... \$13  
Whiskey, infused orange & fig liqueur, dash of black walnut bitters, smoked with hickory wood chips
- VK Old Fashion** ..... \$12  
Bourbon, infused cherries and orange liqueur, dash orange bitters
- Sassy Rosemary** ..... \$12  
Vodka, infused rosemary, honey & lemon liqueur, mist of herbal liqueur topped with chard rosemary
- The Falling Star** ..... \$13  
Irish Whiskey, infused sherry spice liqueur, citrus bitters topped with chard star Anise
- The Espresso Martini** ..... \$13  
Vanilla Vodka, cold brew espresso, infused coffee agave liqueur, topped with salted chocolate coffee foam
- Key Lime Pie Martini** ..... \$11  
Vanilla Vodka, infused pineapple agave liqueur, key lime juice, topped with lemon Champagne foam

## CAN BEERS

- Troegs Brewery Sunshine** ..... \$6  
American Pilsner - ABV 4.5% - Hershey, PA
- 2SP Brewery Delco Lager** ..... \$6  
American Amber Lager - ABV 4% - Aston, PA
- Stella Artois Brewery** ..... \$7  
Pilsner - ABV 5.2% - Belgium
- Sierra Nevada Brewing Co.** ..... \$6  
American Pale Ale - ABV 5.6% - California
- DogFish Head Brewery 60 MIN** ..... \$6  
American IPA - ABV 6% - Delaware
- Conshohocken Brewery, Life Coach** ..... \$8  
IPA - New England/Hazy - ABV 5.2% - Conshohocken, PA
- Stolen Sun New Exton IPA** ..... \$8  
IPA - New England/Hazy - 7.4% ABV - Exton, PA

- Stolen Sun Honey Bee** ..... \$6  
American Golden Wheat - 5.3% ABV - Exton, PA

## WINE LIST

- House** ..... 6oz-10 BTL-31  
Hayes Ranch, Cabernet & Chardonnay
- Prosecco** ..... 6oz-11 BTL- 34.50  
Acinum, Veneto IT
- Pinot Grigio** ..... 6oz-9 BTL-26  
Spinelli Estate, Abruzzi, IT
- Sauvignon Blanc** ..... 6oz-11 BTL-36  
The Crossings, Marlborough, NZ
- Chardonnay Unoaked** ..... 6oz-11 BTL-36  
Cave de Lugny, Burgundy
- Chardonnay Oaked** ..... 6oz-13 BTL-40  
Aviary, Napa Valley
- Chenin Blanc-Viognier** ..... 6oz-12 BTL-37  
Pine Ridge, Napa Valley
- Dry Rose** ..... 6oz-12 BTL-37  
Belle Anne, Provence
- Pinot Nior** ..... 6oz-12 BTL-36  
Sea Sun (Caymus family), Tri-County
- Merlot** ..... 6oz-9 BTL-29  
Line 39, Lodi, CA
- Cabernet** ..... 6oz-13 BTL-43  
Joel Gott, Napa & Sonoma
- Cabernet** ..... 6oz-14 BTL-43  
DAOU Estate, Paso Robles, CA
- Red Blend** ..... 6oz-12 BTL-36  
Conundrum, California
- Baby Amarone** ..... 6oz-11 BTL-34.50  
Antico Fuoco, Veneto, IT

## BEVERAGES

- Fountain Drinks** ..... \$3  
Coke, Diet Coke, Sprite, Fruit Punch, Pink Lemonade, Unsweetened Iced Tea
- Coffee** ..... \$3

