

# ***A Local Farm to Table Restaurant & Catering***

**Serving Breakfast, Lunch & Dinner Daily Thursday through Sunday 8:00am - 9:00pm.**

**Free BYOB, Take-out Specials, Specialty Coffee Bar, House-made Desserts, Chef Made Entrées, Locally Sourced Ingredients, Private On- Site Event Space, Off-Site Catering 24/7, Custom Cakes, Cookies, & Desserts, Graduation Parties, Wedding Receptions, Rehearsal Dinners, Luncheons, Office Parties, Christmas Parties, etc.**

**Chef Zack Blose can cater anything!**



**301 Wood Street New Bethlehem, Pennsylvania 16242**

**(814) 275-4100 or [BloseBrothers.com](http://BloseBrothers.com)**

**Social Media: @ChefZackBlose**

***Seasonal Business Hours:***

**Catering: 24/7**

**Restaurant Closed: Monday, Tuesday, & Wednesday**

**Restaurant Open: Thursday - Sunday Breakfast, Lunch, & Dinner 8:00am - 9:00pm**

## **M.T.O. Coffee Bar Beverages**

Hot Latte Macchiato: Sm. \$2 | Lrg. \$3  
Cold Brew Coffee: Sm. \$3 | Lrg. \$4  
Blended Frappe: Sm. \$3.5 | Lrg. \$4.5  
Fruit Smoothie: Sm. \$3.5 | Lrg. \$4.5  
Loose Leaf Tea's: Hot/Cold \$2.5  
Green Tea Fruit Chillers: \$3

## **Soft Drinks**

Red Ribbon Soda – Variety Flavors: \$2.5  
Fresh Brewed Tea: \$2  
Infused H2O: \$1  
Chocolate Milk: \$2  
Free Beer or Wine? Just Ask about BYOB

## **Smallest Eaters**

No age restrictions. Great lunch options for adults.

### **Kids Entrée: \$6.99**

Steak, Chicken, or Shrimp  
Potato or Vegetable  
Ice Cream for Dessert

### **2 Tenders & Fries \$5.99**

**Grilled Cheese & Soup: \$4.99**

**Kids Burger & Fries: \$5.99**

**Kid's Personal Pizza: \$5.99**

### **Kids Pasta: \$5.99**

Chicken Alfredo  
Mac N' Cheese  
Meaty Marinara

## **Family Style Service**

Service for 8 - 14 Adults

Table Sized Sharable Dip + \$30 | Shareable Dessert Platter + \$30

### **Family Pasta Night - \$12.99 Per Adult | \$4.99 per Child**

Gruber Farms Chicken Alfredo, Clarion Farms Meaty Marinara, or Vegetable Primevaera.

Served with a Big Bowl of Salad and Breadsticks to share.

### **Build Your Own Burger Bar - \$12.99 Per Adult | \$6.99 per Child**

8oz Clarion Farms Burgers, A Platter of Toppings to include Lettuce, Tomatoe, Onion, Pickel, Picked Peppers, Sauteed Mushrooms & Onions, A Variety of Cheeses, and Sauce Samplers. Served with a big bowl of Salad and Fresh Cut Fries to Share.

### **Farm Family Butcher Block - \$19.99 Per Adult | \$7.99 per Child**

A platter of Grilled Salmon, Steaks, & or Pork Chops piled high with our Seafood Toppers, a Platter of Loaded BBC Chicken Rissotto, and Farm Fresh Vegetables for the Entire Family.

Served with a big bowl of Salad with House-made Dressing.

## **Aunt Dana's Hand-Crafted Cookies & Desserts**

Gruber Farms Creme Brûlée: \$4.99

House Baked Cookie Sundae: \$3.99

Dessert Platter - Variety: \$6.99

House-made Fruit Pies: \$2.99

Shareable Dessert Dip: \$5.99

Baker's Choice: \$4.99

Zack's offers a full service custom bake shop from Aunt Dana the Baker.

Call today for all your custom catering and bake shop needs.

# *Appetizers & Starters*



## *Boneless Wings: \$4.99*

**Cut from the chicken breast with the rib meat, our boneless wings are marinated in buttermilk and hot sauce then fried to order.**

## *Shareable Dip - Buffalo Chicken Dip: \$6.99*

**Thick, creamy, cheesy, not too spicy, & packed full of Gruber Farms chicken! Topped with melty Homesteader cheese from Pasture Maid Creamery.**

## *House-Made Chicken Tenders: \$7.99*

**Chicken tenderloins are marinated in buttermilk then hand floured and fried to order. Served with House-made Sauce on the side.**

## *Wings by the Pound: \$8.99*

**Marinated and oven roasted then fried to order for a surprisingly crisp finish. All of our wing sauces are made from scratch in-house.**

## *Loaded Fries - Poutine: \$9.99*

**Goldstrom Farms potatoes are fried in lard and topped with our fresh farm gravy and cheese curds from Cherish Creamery in Reynoldsville. Served to Share.**

### *Sauces: Tossed or Served on Side*

**Buffalo, Seasoned Salt, Dry Ranch, Honey Mustard, Sweet Buffalo, Teriyaki, Honey Sriracha, Zack Spice, BBQ, Butter & Garlic**

### *Localized Wing Sauces +\$2*

**Dave's Golden Peppercorn, Garlic Herb N' Honey, Maple Bourbon Bacon, & Sweet & Smokey Coffee**



## ***Salads, Handhelds, and Pasta***



### ***Farm-Girl Salad - Pecan Apple: \$7.99***

**Lettuce and freshly prepared vegetables with house-roasted cashews and chopped Musser's Fruit Farm apples. Served with a honey cider vinaigrette made with Musser's Fruit Farm cider and honey from Fiddler's Run Apiaries.**

**Gruber Farms Chicken +3 | Clarion Farms Steak +4 | Grilled Shrimp +\$5 | Salmon +\$6**

### ***Clarion Farms Classic Burger: \$9.99***

**An 8oz Clarion Farm's Burger pressed by hand, seasoned, and grilled. Served on a Brioche Bun "Ran through the Garden" with Lettuce, Tomato, Onion, and House-made Dill Pickles. Served with choice side.**

### ***Zack's Shack Original Steel City Salad: \$9.99***

**Mixed Greens and fresh salad vegetables are topped with Local Fries, Cheddar Cheese and grilled Clarion Farm's Steak, a fried Buffalo Chicken Tender, or Gruber Farms Whole Cut Chicken!**

### ***Le-Ara Farms Pasta Alfredo: \$11.99***

**Every Tuesday Zack stops at Le-Ara Farms to buy raw unpasteurized cream and hauls it back to the restaurant to make the freshest Alfredo possible. It's always made to order with fresh garlic and herbs, a splash of Porchvue Winery's Pinot Grigio, Farm Fresh Cream, fresh Broccoli, Parmesan, and Romano Cheese. Served with Salad or Soup Du Jour.**

**Gruber Farms Chicken +3 | Clarion Farms Steak +4 | Shrimp +\$5**

### ***Unique Burger - The Peanut Butter Jelly Burger: \$12.99***

**A Clarion Farms burger is topped with our House-made bacon, goat cheese, and a jalapeño jelly then served with peanut buttered buns. Comes with a Choice Side.**

### ***Gruber Farms Open Face Turkey Sandwich: \$14.99***

**Made with Gruber Farms Pasture raised turkey on toasted marble rye bread topped with smashed garlic potatoes and house-made farm stock gravy. Served with a choice side.**



# ***Chef Zack Blose's Farm Fresh Entrée's***



## ***The Land & Sea Butcher Block for Two \$44.99***

**A Clarion Farms Sirloin Steak and a Gruber Farms Pork Steak. Served over two piles of our BBC Risotto and a Double Portion of Farm Fresh Vegetables. Choose your Favorite Surf & Turf Topper from below. Served with Salad or Soup Du Jour for each.**

### ***Gruber Farms Ham Balls: \$15.99***

**House-made with Gruber Farms ham, ground pork, & pineapple and brushed with a Musser's Fruit Farm apple bbq. Served with bbc risotto and a fresh vegetable. Served with Salad or Soup Du Jour.**

### ***Chicken Entrée - Gruber Farms Chicken Marsala \$16.99***

**Made with Gruber Farms Chicken, our triple mushroom blend, and our farm fresh stock. Served with Roasted Red Potatoes from Zacherl's Farm and a Chefs Choice Vegetable. Served with Salad or Soup Du Jour.**

### ***Seafood Entrée - Grilled Maple Garlic Salmon Filet \$19.99***

**Grilled and brushed with a Maple Butter made with syrup from Dave's Maple Farm and served over oven roasted parmesan potatoes with a fresh vegetable. Served with Salad or Soup Du Jour.**

### ***Beef Entrée - Clarion Farms Grilled Sirloin Steak: \$19.99***

**Grilled to your liking and generously brushed with garlic butter. Served with BBC Risotto and a Chef's Choice Vegetable. Served with Salad or Soup Du Jour.**

### ***Pork Entrée - Gruber Farms Pasture Raised Pork Steak: \$21.99***

**Grilled to a delicious medium and brushed with a Maple Butter made with syrup from Dave's Maple Farm. Served with roasted Red Potatoes from Zacherl's Farm and a Chef's Choice Vegetable. Served with Salad or Soup Du Jour.**

***Looking for a little Surf on your Turf? The sea isn't quite local but we've got your back. Toppers feature ingredients from our local sources: Fiddlers Run Apiaries, Le-Ara Farms, Saylor's Farm, Dave's Maple Farm, & Sam Hill Coffee Co.***

**Daryl's Bourbon Honey Shrimp & Scallops \$10**

**Sam Hill Coffee Rubbed Shrimp \$5**

**Saylor's Creamy Pesto Shrimp & Scallops \$10**

**Dave's Maple Bacon Shrimp \$5**

**Garlic Herb & Honey Shrimp & Scallops \$10**

**Grilled Garlic Shrimp \$5**

# **Know Your Farmer... Know Your Food**

## **Clarion Beef Farms: [www.ClarionFarms.com](http://www.ClarionFarms.com) - Clarion, Pa**

The Ports are a sixth-generation family farm. They do one thing and that's BEEF!

## **Gruber Farms Pasture Raised Meats: [www.GruberFarms.com](http://www.GruberFarms.com) - Shippenville, Pa**

John, Deb, & JP are an 8th generation family farm specializing in pasture raised pigs, chickens, and turkeys. All animals are raised at the farm naturally with no added antibiotics or hormones.

## **Who Cooks For You Farm - New Bethlehem, Pa**

Chris & Aeros are a first-generation family farm. Who Cooks For You Farm is a certified natural grower *and their products are certified organic*.

## **Clarion River Organics - Sligo, Pa**

Zeb operates a grower's cooperative of 12 family farms located in Sligo, PA. They provide certified organic vegetables to our region and only use horses and hand tools for field work.

## **Dave's Maple Farm - Sligo, Pa**

Dave & his Son Jamey make 100% pure Pennsylvania Maple Syrup and pay tribute to the indigenous people by carrying on many of their old secrets while incorporating modern technology to produce the highest quality maple syrup.

## **Baytree Farm - Emlenton, Pa**

Warren specializes in raising 100% grass fed hair sheep. These animals do not need to be shorn. Warren firmly believes that grass fed flocks provide meat that is superior in taste and quality.

## **Quiet Creek Herb Farm & School of Country Living - Brookville, Pa**

Rusty & Claire operate a non-profit dedicated to increasing the public awareness of conservation, ecological thinking and healthful sustainable living.

## **Natrona Bottling Company's - Natrona, Pa**

Vito's belief is that quality is more important than quantity; just as we do. They've never, in 108 years, considered sacrificing their age-old technique for mass production.

## **Sam Hill Coffee Co. - Clarion, Pa**

Davey fire roasts his coffee beans by hand with fire made to order. Each one of his specialty coffees carry their own individual roast level and flavor.

## **Porchvue Winery - Farimount City, Pa**

Pat & Eileen hand craft their wine from grapes grown in the finest vineyards of the world. Discover what makes every sip a journey to each grape's home and allow your palate to enjoy a personal ride to the finest vineyard appellations from California to Chile and beyond.

## **Le-Ara Farms - Worthington, Pa**

Lara's Herds graze on carefully maintained and managed pasture fields. Cows are fed high quality hay, grass, and grain grown on the farm, providing a naturally nutritious diet. No antibiotics or added growth hormones are ever present.

## **Saylor's Farm - Sligo, Pa**

Mark and his family operate a small greenhouse and farm that produce some of the highest quality produce around. Located in Sligo the Saylor's are our hometown favorite for fruits and vegetables.

## **Wild Rose Bread Co. - Brookville, Pa**

Brooke make fresh sourdough bread and operates a full service bakery. She sources all of our pizza dough product fresh each week.