

Zack's Local Farm to Table
Restaurant, Catering, Food Truck, & Events



Business Hours:

Restaurant Open: 11:00am – 9:00pm
Serving lunch & dinner Thursday – Sunday

Custom Catering Available: Wednesday – Sunday

Online Ordering: BloseBrothers.com

Social Media: [@ChefZackBlose](https://www.instagram.com/ChefZackBlose)

Free BYOB, Take-out Specials, Specialty Espresso Bar, Farm Fresh Ice-Cream, Chef Made Entrées, Locally Sourced Ingredients, Private On-site Event Space, Off-site Barn Rentals, Off-site Catering w/Delivery & Set-up, Graduation Party Packages, Rehearsal Dinner Specials, Office Luncheons, Private Christmas Parties, Weddings, Receptions, & etc.

Chef Zack can cater it all! Any event, big or small
Just give our mom a call: (814) 221-5617

MTO Specialty Coffee & Tea Drink Bar

Espresso made with locally roasted and ethically sourced coffee beans from Elmo Fired Beans. Variety loose leaf tea from Presto George in the Strip District of Pittsburgh.

The Local Latte: \$ 4.5

Le-Ara Farms cream steamed and frothed with Dave's maple syrup and a double shot of espresso from Elmo Fired Beans, or try it with honey from Fiddler's Run Apiaries.

Bostonia Farms White Chocolate Caramel: \$4.5

Bostonia Farms white chocolate milk steamed and frothed with thick dulce de leche sauce, and a double shot of locally roasted espresso.

Elmo Fired Beans Cold Brewed Cara-Mocha: \$4.5

Dark chocolate sauce, dulce de leche, coffee ice cubes, a double shot of espresso, cold brewed coffee, and topped with heavy cream from Le-Ara Farms.

Real Fruit Smoothie

Small \$3.5 | Large \$4.5

Hot Cocoa

Small \$3 | Large \$4

Infused H2O: \$1

Blended Frappe

Small \$3.5 | Large \$4.5

Hot Latte Macchiato

Small \$3 | Large \$4

Fresh Brewed Tea: \$2

Red Ribbon Soda: \$2.5

Flavor Shots

Chocolate, French Vanilla, Carmel, Peanut Butter, Cinnamon Roll, Cupcake, or Chai Tea

Desserts

Dessert on the first page? Who doesn't love dessert first.

Crème Brûlée: \$8.99

A delicious creamy egg yolk custard. Enjoy cracking the brittle sugar crust on top!

Cake of the Week: \$7.99

Styles of cake vary each week. Check with your server to see which one we have ready to serve.

Cheesecake: \$7.99

Decadent, creamy, soft and delicious. Can you think of any other words to describe a slice of cheesecake?

Caramel Peanut Butter Pie with Snickers: \$6.99

A heavenly combination of peanut butter mousse, chopped snickers, caramel, peanuts, milk and dark chocolate on a chocolate crumb crust.

House-made Hard Scoop Ice Cream: \$1.75 per scoop

Our ice cream is made using local cream from Le-Ara Farms. Enjoy in a cone or a cup.

Frozen Snowstorms: SM: \$5.99 -or- LRG: \$6.99

Candy pieces blended together with Zack's farm fresh ice cream.

Farm Fresh Milkshakes: SM: \$4.99 -or- LRG: \$5.99

Zack's house-made ice cream blended with farm fresh milk from Bostonia Dairy.

Let's get it started

Start your dining experience off right. Get something to share and spread some love around.

Chips & Dip: \$8.99

To share or not to share? Dips vary regularly.
Served with fresh fried corn tortillas.

Tenders: \$8.99

Three chicken tenderloins are marinated in buttermilk then hand floured and fried to order.
Served with a side of house-made sauce.

Boneless Wing Sliders: \$7.99

Our boneless wings are tossed in our house-made buffalo sauce and topped with lettuce, onions and our blue cheese dressing. Two per order.

Chicken Wings: \$14.99

Four whole wings are put through the gauntlet of Zack's kitchen. First marinated, second oven roasted, third chilled, fourth fried to order, last but not least, on your plate lathered in sauce.

Cheesy Sourdough Breadsticks: \$9.99

Wild Rose Bread Company's sourdough hand-stretched, buttered, and topped with our house-ground six-cheese blend. Served with sweet red sauce on the side.

Wet Sauces:

Sweet Buffalo, Honey Sriracha, Teriyaki, Buffalo, Butter Garlic, BBQ, Ranch, Honey Mustard, Apple BBQ

Dry Rubs:

Smokey Coffee, Shack Spice, Seasoned Salt, Dry Ranch, Cajun

Premium Pan Sauces:

Golden Peppercorn +\$1
Garlic Herb N' Honey +\$1
Exit Wounds +\$2
Bourbon Maple Bacon +\$2

Salads and Wraps

Wellness is our business! Trainer Mitch says to eat something green daily! When available our greens are sourced from Saylor's Farm and Millers on the Grove. When in season we source as many vegetables as we can locally from many different farms. Salads are served with a breadstick and wraps are served with your choice of a side. All of our dressings are made in-house and for sale in the farm store.

Steel City Salad: \$11.99

Enjoy this salad topped with fries, meat, and cheddar cheese. Choose from steak, chicken, or a buffalo chicken tender. Shrimp +\$7 | Salmon +\$8
Dave's maple bacon shrimp +\$9

BBC Chicken Wrap: \$12.99

Gruber Farms chicken is sautéed with broccoli and bacon then wrapped with spinach, cheddar cheese, and drizzled with honey dijon aioli.

Trainer Mitch Salad: \$9.99

Fresh greens, cucumbers, tomatoes, onions, house-roasted nuts, seeds, local kraut, shaved cheese, & honey turmeric vinaigrette.
Gruber Farms Chicken +\$4 | Shrimp +\$7
Salmon +\$8 | Clarion Farms Steak +\$4

Steak Wrap: \$12.99

Served with sautéed peppers, mushrooms, onions, drizzled with A1 aioli and provolone cheese. Add lettuce and tomato to your wrap for an even more wholesome experience.

House-made Dressings:

Fruity Balsamic, Fruity Vinaigrette, Bleu Cheese, Honey Balsamic, Trainer Mitch Vinaigrette, Ranch, French, Italian

Choice Sides Include:

Fresh-cut Fries | Fresh Vegetable | Soup du Jour | Garden Salad | Roasted Potatoes +\$1 | Risotto +\$3
Wild Rice Blend +\$1 | Sautéed Veggie Medley +\$2 | Double Vegetable +\$4 | Loaded Risotto +\$5

Zack's Shack Classics

It's only gotten better with time! Zack opened the pizza shop in August of 2016. Since then a lot has changed, even the pizza. Our pizzas are now made on locally sourced and hand crafted sourdough from Wild Rose Bread Company. Our sauce is made with whole San Marzano tomatoes, painstakingly hand plucked and local herbs. Our cheese is a blend of six different cheeses that we grind in-house.

Ham & Pepperoni Roll: \$9.99

Our living sourdough is rolled up and stuffed with pepperoni and Gruber Farms ham. Served with our sweet red sauce.

Fold-over Boli: \$14.99

Sourdough is hand stretched, stuffed with up to four of your favorite toppings and cheese. Then folded over, brushed with butter and sprinkled with parmesan cheese.

14" Sourdough Pizza: \$14.99

Custom built with only the toppings you love. Hand tossed and stretched to near perfection, cooked on a hot stone, and cut into eight marvelous slices. Witness the amazing "cheese stretch" of our six cheese blend: provolone, mozzarella, fontina, asiago, romano, and parmesan.

Gluten Free Pizza: \$12.99

Not a fan of gluten? You're in luck! Our cauliflower-based crusts are made without gluten to better suit your lifestyle. Available in any specialty style or with your favorite toppings.

Personal Pizza: \$8.99

Not just for the kiddos. Don't feel like sharing? Here's a pizza just for you.

Pizza toppings:

Pepperoni, Gruber Farms Sausage, Gruber Farms Ham, Bacon, Chicken Breast, Fresh Mushrooms, Onions, Bell Peppers, Kalamata Olives, Anchovies, House-made Banana and Jalapeño Peppers

Specialty Pizza Recipes: \$17.99

These combinations are sure to make your mouth water. Locally sourced ingredients are always our standard and preference.

CBR

Chicken | Bacon | Ranch

Buffalo Chicken

Ranch Sauce | Onion
Chicken | Bacon
Bleu Cheese | Buffalo

BBQ Chicken

Onions | Bacon | Cheddar

White Pizza

Butter Garlic Sauce
Tomatoes | Bacon
Mushrooms

Hot Sausage

Pickled Hot Peppers | Onions

Meat Lovers

Sausage | Bacon | Ham
Pepperoni

Garlic Honey Veggie Lovers

Butter Garlic Sauce Sautéed
Vegetables

Loaded Steak

Peppers | Mushrooms | Onions
A1 Aioli | Fries

7-Cheese

Six Cheese Blend & Cheddar

Handhelds

Try out those God given utensils and pick up that sandwich. Each handheld option is served with your choice of a side. Add a Farm Fresh Milkshake to any sandwich for + \$4.

Classic Burger: \$10.99

Served on a toasted brioche bun with lettuce, tomato, onion, house-made dill pickles, and sharp cheddar cheese. Try adding our house-made bacon to your burger for \$3.

Garden Tower Burger: \$11.99

An all-beef burger topped with cheddar cheese and smothered in a blend of vegetables cooked in a blueberry honey pan sauce. Garnished with a K&L Honey Bees balsamic reduction. Served your with choice of side.

“Dare ya to eat this one with your hands”

Corral Burger: \$14.99

A 100% local beef burger is topped with our house-made bacon, jalapeños, sweet apple bbq sauce, and caramelized onion. Finished with sharp cheddar cheese.

Cubano Panini: \$13.99

Gruber Farms roasted pork loin and sliced ham are combined with swiss cheese, our house-made pickles and Dave’s Maple Mustard on rye bread for a unique experience of a grilled sandwich with tons of flavor.

Choice sides: Feel Free to add-on a-la-carte style

Fresh-cut Fries | Fresh Vegetable | Soup du Jour | Garden Salad | Roasted Potatoes +\$1 | Risotto +\$3
Wild Rice Blend +\$1 | Sautéed Veggie Medley +\$2 | Double Vegetable +\$4 | Loaded Risotto +\$5

Pasta Entrees

Made-to-order pan sauces, locally sourced ingredients, fresh hand-plucked herbs, and extra love. Served with your choice of our handcrafted soup or a fresh side salad plus a warm and toasty breadstick. Make any pasta dish gluten free for an extra \$2.

Pasta Alfredo: \$14.99

We use local cream from Le-Ara Farms and dry white wine from our local Porchvue Winery. This dish is loaded with freshly cut broccoli and lots of cheese to make a nice creamy sauce.

Gruber Farms Chicken +\$4 | Shrimp +\$7
Clarion Farms Steak +\$4 | Fresh Salmon +\$8

Sausage Vodka: \$18.99

Packed full of vegetables and our house-made Gruber Farms sweet italian sausage, this pan is deglazed with leek vodka from CJ Spirits. Then farm fresh cream is added and mixed with our house-made san marzano red sauce to create a beautifully colored blush sauce.

Farm Fresh Entrées

All entrees are served with your choice of soup du jour or a side salad. Our soups are always hand crafted in our kitchen and salads are made with locally sourced greens and vegetables when in season. Our vegetable sides are always locally sourced when in season and always fresh when not in season.
“Let food be thy medicine and medicine be thy food.” – Hippocrates

The Land & Sea Butcher Block for Two \$59.99

A Clarion Farms sirloin steak, a Gruber Farms pork chop, or a hand-cut salmon filet (pick two). Served over our made-to-order risotto, and a double portion of farm fresh vegetables. Choose your favorite shrimp & scallop topper from below. Served with salad or soup du jour for each.

Apple Jack Pork Chop: \$21.99

Gruber Farms supplies us with pasture raised pork chops. Grilled and finished with an onion and apple topping that's sweet with a lingering bourbon zing. Served over parmesan roasted potatoes and a freshly prepared vegetable.

Teriyaki Glazed Salmon \$26.99

A filet of our hand cut always fresh salmon is grilled and glazed with our house-made teriyaki sauce then laid upon a bed of blended rice and a farm fresh vegetable.

Clarion Farms Steak Dinner: \$22.99

Ahh locally sourced sirloin right from Clarion County! If you'd like to upgrade your sirloin to a superior steak, we have a strip (+\$10), and the ribeye (+\$15). Your steak will be served with roasted potatoes and, a farm fresh vegetable.
Make it Surf & Turf +\$12

Tequila Lime Chicken \$23.99

Made with Gruber Farms sauteed chicken, onions, peppers, fresh squeezed limes, and our farm fresh stock and agave. Served with a wild rice blend and a fresh vegetable.
Make your rice risotto +\$3

Shrimp and Scallops \$19.99

We make fantastic pan sauces with a blend of seafood you won't find anywhere else. Special features like local maple syrup and honey mixed with freshly chopped herbs. Our pan sauces include, garlic herb and honey, bourbon maple, or tequila lime. Or you could try your seafood seared with garlic butter or with a dry cajun rub. Add on some sides, like a fresh vegetable and risotto to make your seafood a full meal.

Side dish add-ons: Fresh-cut Fries +\$3 | Fresh Vegetable +\$3 | Soup du Jour +\$3 | Garden Salad +\$4
Roasted Potatoes +\$4 | Wild Rice Blend +\$4 | Sautéed Veggie Medley +\$5 | Double Vegetable +\$5
Garlic Parm Risotto +\$5 | Loaded Risotto +\$7

House-made Dressings:

Fruity Balsamic, Fruity Vinaigrette, Bleu Cheese, Honey Balsamic,
Trainer Mitch Vinaigrette, Ranch, French, Italian