A Local Farm to Table

Restaurant, Catering, & Food Truck

Serving Breakfast, Lunch & Dinner 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
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 Beverges

Hot Latte Macchiato: Sm. \$2.5 | Lrg. \$3.5

Cold Brew Coffee: Sm. \$3.5 | Lrg. \$4.5

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

Juice: \$2.5

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

Famliy Style Service

Service for 8 - 14 Adults

Family Pasta Night - \$9.99 Per Adult | \$4.99 per Child

Gruber Farms chicken alfredo, Clarion Farms meaty marinara, or vegetable primavera. Served with a big bowl of salad and breadsticks to share.

Farm Family Butcher Block - \$17.99 Per Adult | \$6.99 per Child

A platter of grilled salmon, Clarion Farms steaks, & or Gruber Farms 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

Aunt Dana is the sugar queen. The sugar queen takes orders from no one. For years we've tried to menu specific desserts and it never works. She's always going off script. We finally said whatever and she now has control.

She's really good at making Creme Brûlée (\$5). It's always made with farm fresh eggs and her mini pies are out of this world (\$5) They're always made with real fruit, and local ingredients when in season. Each day she's making something new so be sure to check in with your server for updates.

Zack's offers a full service in-house custom bake shop from Aunt Dana the Baker. Call today for all your custom catering and bake shop needs. (814) 275-4100

Appetizers & Starters







Boneless Wings: \$4.99

Four pieces cut from the breast and hand breaded to order. Choice of wing sauce.

Shareable Dip - Buffalo Chicken Dip: \$6.99

Packed full of Gruber Farms chicken and topped with melty homesteader cheese from Pasture Maid Creamery. Served with fresh fried corn tortilla chips. "The chips don't get cooked until you place your order. Fresh!" - Chef Zack

House-Made Chicken Tenders: \$7.99

Chicken tenderloins are marinated in buttermilk then hand floured and fried to order. Served with your choice house-made sauce on the side.

Wings by the Pound: \$9.99

These aren't your typical fry'em till they're done wings. We marinate them then oven roast them to the precise temperature of doneness. Then once cooled we fry them to order for a guaranteed fresh crisp.

Pizza Shop Breadsticks: \$8.99

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

Ham & Pepperoni Roll: \$9.99

Wild Rose Bread Company's Sourdough rolled up and stuffed with these pizza shop classic toppings. Served with sweet sauce.

Loaded Fries - Steak & Shrooms: \$9.99

Piled high with sautéed mushrooms, A1 mayo, Clarion Farms grilled steak, and swiss cheese. "Eat more BEEF. " - John Scott Port

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 +\$1

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

Salad, Pasta, & Pizza







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

Enjoy this salad with fries and cheddar. Choose from steak, chicken, buffalo chicken tender, shrimp +\$5, or salmon +\$7. "You're not from Western Pa if you don't put fries on your salad." - Chef Zack

Le-Ara Farms Pasta Alfredo: \$11.99

We use local cream from Le-Ara Farms and local wine from Porchvue Winery. Served with salad or soup du jour. Make any pasta dish gluten free for an extra \$1 Gruber Farms chicken +\$3 | Clarion Farms steak +\$4 | Shrimp +\$5 | Salmon +\$7

Meaty Leek Vodka Pasta: \$14.99

This one is fun! Fresh cream mixed with our red sauce and Gruber Farms sausage then deglazed with local leek vodka from CJ Spirits in Kane.

Served with salad or soup du jour.

Pasta Primavera: \$14.99

If you like veggies and wine then you'll love this one! Lots of Porchvue Winery's pinot grigio, grated parmesan, and romano cheeses. Served with salad or soup du jour.

BBC Chicken Pasta: \$14.99

A Blose Brother's Classic pasta dish. Broccoli, bacon, cheddar cheese, and of course the chicken is sourced from Gruber's Farm. Served with salad or soup du jour.

Large 14" Round 8-cut Pizza Anyway: \$14.99

All of our sourdough is sourced locally from Wild Rose Bread Company in Brookville. Our sauce is made with local herbs from Saylor's Farm and imported San Marzano Tomatoes from Italy. We grind 6 different cheeses together; 3 hard and 3 soft.

Fold-over Stromboli: \$14.99

16oz sourdough ball hand-stretched and folded over. Brushed with garlic butter, stuffed with cheese, and 4-Toppings of your choice.

Specialty Pizzas: CBR, Buffalo Chicken, Loaded Steak, White, BBQ Chicken, 7-Cheese, Meatlover, Hot Sausage

Pizza Toppings: Pepperoni, Sausage, Ham, Bacon, Mushroom, Onion, Bell Peppers, Olives, Anchovies, Hot Peppers

Wraps & Sandwiches







Buffalo Bleu Wrap: \$8.99

One of our hand made chicken tenders tossed in our house-made buffalo with sautéed mushrooms and blue cheese dressing. Served with Choice Side.

Gruber Farms Chicken Bacon Ranch Wrap: \$9.99

The ingredients are the title, plus provolone cheese. Add your own favorite vegetable toppings. Served with Choice Side.

Clarion Farms Steak Wrap: \$9.99

Provolone cheese, sautéed peppers, mushrooms, and onions with some A1 mayo. Add your own favorite vegetable toppings. Served with Choice Side.

Zack's House-made B.L.T.:\$9.99

Zack's House-made Bacon paired with Bacon's favorite topping, Lettuce and Tomato. With a little Garlic Aioli on a toasted Bun; Wow! Served with choice side.

Fried Chicken Parmesan Sandwich: \$9.99

A hand breaded chicken tender is doused in our house-made san marzano marinara and topped with our house-ground six cheese blend. Served with Choice Side.

Clarion Farms Classic Burger: \$9.99

Served on a toasted bun with Lettuce, Tomato, Onion, and House-made Dill Pickles.

Served with choice side.

Steakhouse Sandwich: \$11.99

Served with sautéed peppers, mushrooms, and onions. Drizzled with A1 mayo and topped with provolone cheese. Served with Choice Side.

Trainer Mitch's Garden Tower Bunless Burger: \$12.99

Clarion Farms burger topped with Cheese and a rotating stack of farm fresh local Vegetables drizzled with a Berry Balsamic Reduction. Served with choice side.

Umami Burger: \$12.99

Our signature blend of Mushrooms with our unique Umami dust. Served with Baby Swiss Cheese and Garlic Aioli. Served with Choice Side

The Peanut Butter Jelly Burger: \$12.99

A Clarion Farms burger is topped with our house-made bacon, goat cheese, and a jalapeno jelly then served with peanut buttered buns. Comes with a choice side.

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

Chef Zack's Farm Fresh Entrées







The Land & Sea Butcher Block for Two \$49.99

A Clarion Farms sirloin steak, a Gruber Farms pork steak, or a hand-cut Salmon Filet (pick two). Served over our mushroom 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.

Chicken Entrée - Gruber Farms Chicken Marsala \$16.99

Made with Gruber Farms chicken, our mushroom blend, and our farm fresh stock.

Served with a wild rice blend and a fresh vegetable.

Served with salad or soup du jour. | Make your rice risotto +\$3

Seafood Entrée - Grilled Garlic Salmon Filet \$19.99

Fresh from the market every week and cut by the chef himself. Served over a wild rice blend with a freshly prepared, and when in season, a locally sourced vegetable.

Served with salad or soup du jour.

Farm Steak Entrée - Meat & Potatoes: \$19.99

Choose from four different luxurious pieces of locally sourced proteins. Clarion Farms offers us a 6oz sirloin, an 8oz strip steak (+\$10), and a 10oz ribeye (+\$15). Or try a Gruber Farms pasture raised pork steak. Served with oven roasted parmesan potatoes and a fresh vegetable. Served with salad or soup du jour.

"I love our pork chops!" - John Gruber

Make an Entree out of the Shrimp and Scallop Toppers: A La Carte

Side Dish Add-ons: Fries or Veggies +\$3 |Soup +\$3 | Salad +\$4 | Roasted Potatoes +\$4 | Double Vegetable +\$5 | Loaded Risotto +\$6

Daryl's bourbon honey shrimp & scallops \$12 Coffee rubbed shrimp or scallop \$6

Saylor's creamy pesto shrimp & scallops \$12 Dave's maple bacon shrimp or scallop \$6

Garlic herb & honey shrimp & scallops \$12 Butter garlic shrimp or scallop \$6

Seafood Toppers feature ingredients from our local sources: Fiddlers Run Apiaries, Le-Ara Farms, Saylor's Farm, Dave's Maple Farm, & Elmo Fired Beans