A Local Farm-to-Table Restaurant & Catering

Breakfast on Saturday & Sunday, Monthly Rotating Menu, 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 does it all!

Est. 2016
Zack's
Expect Better

301 Wood Street • New Bethlehem Pa, 16242 • (814) 275 – 4100
BloseBrothers.com
Social: @ChefZackBlose

Business Hours:

CLOSED MONDAY & TUESDAY
Wednesday – Friday 11am - 9pm
Saturday 7am – 9pm
Sunday Brunch: 9am – 3pm
Catering: 24/7

M.T.O. Coffee Bar Beverges

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
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

Starters

Boneless Wings: $4.99
Sauce to Dip or Toss

House-Made Chicken Tenders: $5.99
Hand-breaded to Order

Wings by the Pound: $7.99
Baked, then fried crispy.

Wing Sauces

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

Smallest Portions

Includes KID sized Beverage.

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

Aunt Dana's House Baked Desserts

Call to order your CUSTOM Bake Shop Needs.

Candy Bar Dessert Shooter: $4.99
Snickers, Take-Five, Hershey's, or Peanut Butter Cup.

Wild Crafted Berry Pie: $2.99
House-made using wild picked Berries and hand-crafted pie crust.

Dessert Platter: $6.99
A taste testing variety of Aunt Dana's House-made Desserts, Cupcakes, and or Cookies. Served with a Sam Hill Coffee Co. Espresso Macchiato

S'mores Cheesecake: $4.99
House-made Chocolate Cheescake on a Graham Cracker Crust topped with Toasty Marshmallows.

Gruber Farms Crème Brûlée: $4.99
Gruber Farms Fresh Eggs. Flavors Vary weekly.

Clarion Farms Beef

Filet N' Cheese Stuffed Portobello Mushroom: $6.99

Local Beef, Sautéed Peppers, Mushrooms, and Onions stuffed into a Portobella Mushroom. Topped with Pasture Maid Creamery Homesteader Cheese.

Clarion Farms Steak Quesadilla: $9.99

Marinated Clarion Farms Beef is sliced thin and slid into a Toasty Tortilla. Stuffed with Sauteed Broccoli, Mushrooms, Onions, and Peppers.
Served with Sour Cream and your choice of side.

Clarion Farms Classic Burger: $9.99

An 8oz Clarion Farm's Burger pressed by hand, seasoned, and grilled. Served on a Brioche Bun with Lettuce, Tomato, Onion, and House-made Dill Pickles. Served with choice side. Like the Pickles? Take a cup home with you for $1.

The Unique Burger: $12.99 - Trainer Mitch's Garden Tower Burger

An 8oz Clarion Farms Burger hand pressed, seasoned, and grilled. Topped with Cheese and a rotating stack of farm fresh local Vegetables drizzled with a Raspberry Balsamic Reduction. Served with soup or salad.

Clarion Farms Sirloin: $19.99

An 6oz grilled Sirloin Steak brushed with Garlic Butter served with a Garlic Parmesan Potatoes and a farm fresh local Vegetable.
Garlic Parmesan Shrimp Topper + $5 | Bleu Cheese Walnut Butter + $3

Clarion Farms Surf & Turf Entrée: $29.99

Grilled Sirloin topped with Bourbon Maple Glazed Shrimp and Scallops. Piled on a bed of fresh Broccoli and paired with Garlic Parmesan Potatoes.
Served with a Side Salad or Soup.

Gruber Farms Pasture Raised Meats

Chicken Bacon Ranch Dip: $5.99

Gruber Farms Chicken is grilled and mixed with Cream Cheese, Ranch, Gruber Farms Bacon and our House-ground Six Cheese Blend. Topped with hot and melty Pasture Maid Creamery Homesteader Cheese.

Grilled Romaine Chicken Caesar Salad: $10.99

A grilled Romaine Heart from Clarion River Organics is covered with local vegetables, grilled Gruber Farms Chicken, House-made Croutons, House-made Caesar Dressing, and Shaved Cheese.

House-made Turkey B.L.T.: $12.99

Gruber Farms Pasture Raised Turkey house-brined by Zack himself. Zack's House-made Bacon paired with Bacon's favorite toppings, Lettuce and Tomato. With a little Garlic Aioli on a Brioche Bun; Wow! Served with choice side. Classic BLT (- $3)

Deb's Famous Raspberry Chipotle BBQ Chicken Legs: $14.99

Gruber Farms Pasture Raised Chicken Legs are grilled and basted with a fresh Raspberry Chipotle BBQ Sauce. Served with Maple Bacon Risotto, made with Dave's Maple Syrup and our House-made Bacon, and a farm fresh vegetable. Served with Soup or Salad.

Mechanistic Brewing Co.'s Kielbasa Sausage & Shrimp Bowl: $17.99

Gruber Farms Kielbasa Sausage is braised with Onions, Peppers, Potatoes, Clarion River Organics Corn on the Cob, Clarion River Orgnics Cabbage, and Shrimp. Its braised using English Mild Ale from Mechanistic Brewing Co., and our House-made Gruber Farm's Chicken Stock. Served with soup or salad.

Chef Zack Blose's Culinary Creations

Zack's Steel City Salad: $9.99

Local Mixed Greens and fresh salad vegetables are topped with Fresh Cut Fries, Cheddar Cheese and grilled Clarion Farm's Steak or a fried Buffalo Chicken Tender.

The All Farms Sliders: $12.99

This sandwich features something from all of our animal farmers and a couple produce farmers too! Gruber Farms Chicken, Turkey, and Sausage, Baytree Farms Lamb, and Clarion Farms Ground Beef all blended together and seared. Topped with melted Pasture Maid Homesteader Cheese, Saylor's Farm Lettuce blended with Who Cooks For You Peashoots, an Artisan Tomato from Who Cooks For You Farm and a Local Pickle made with Pickling Cucumbers, Basil and Oregano from Saylor's Farm. Finished with a Honey Mustard Aioli made with Local Honey from Daryl Martin of Fiddler's Run Apiaries. That's seven local farms and your choice of side.

Le-Ara Farms Pasta Alfredo: $11.99

A Zack's Classic! Now with fresh, local Cream from Le-Ara Farms and fresh Broccoli.
Chicken +2 | Steak +3 | Shrimp +4

Baytree Farms Grass-Fed Lamb Chop: $ 13.99

One Lamb Chop grilled and topped with Caramelized Onion N' Herb Butter and served over Maple Bacon Risotto, made with Dave's Maple Syrup; and a fresh weekly vegetable from our local Farmers. Served with Soup or Salad.

Zack's Seafood Entree: $20.99

Fresh Scallops pan seared, tossed together with, CJ Spirits Leek Vodka Sauce, Who Cooks For You Farm Heirloom Tomatoes, Local Herbs, served over Clarion River Organics Spaghetti Squash. Served with Soup or Salad.

The Land & Sea Butcher Block for Two $39.99

Two 6oz grilled Ribeyes, brushed with Garlic Butter, sliced and topped with Two Shrimp & Scallop Skewers. Served together with a farm fresh vegetable and Zack's Maple Bacon Risotto. Served with Soup or Salad for each.

Know Your Farmer... Know Your Food

Clarion Beef Farms

The Ports started the Beef Barn in 2005 as a high school senior project and has expanded into a family owned & operated regional beef brand that is rapidly growing in popularity due to honest work, contagious enthusiasm, and extraordinarily high-quality beef. They're a sixth-generation family farm. www.CarionFarms.com

Gruber Farms Pasture Raised Meats

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. www.GruberFarms.com

Who Cooks For You Farm

Chris & Aeros are a first-generation family farm. Their promise to their consumers is to provide the freshest most nutritious produce possible. They use compost and cover crops to enrich and protect the soil. They use organic practices and crop rotations to encourage healthy soil systems. They create a habitat for beneficial insects and pollinators to increase efficiency. Who Cooks For You Farm is a certified natural grower.

Clarion River Organics

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.

Harmony Grove Farm

Monty & Akemi specialize in growing hydroponically. They use a looped water system to control the amount of water for each plant. It's a clean system that uses 100% pure minerals and no harmful chemicals or pesticides.

Dave's Maple Farm

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

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

Rusty & Claire operate a non-profit dedicated to increasing the public awareness of conservation, ecological thinking and healthful sustainable living. Their store carries whole foods, local art, essential oils, herbal teas, soaps, salves, mushrooms, and literature to enhance healthy living. They provide education-based experiences to schools, churches, organizations and friend/family groups.

Natrona Bottling Company's

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.

Davey fire roasts his coffee beans by hand to order. He also has a coffee truck that you can spot driving around places. Each one of his specialty coffees is certified Fair Trade Organic and carry their own individual roast level.

Porchvue Winery

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

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

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