

LOCATION Conveniently located steps from route 80, The Inn at Turkey Hill and Brewing Co. is the perfect retreat for the weary traveler or business professional. Perfectly situated in the middle of historic and beautiful Columbia County.

Distance to popular travel locations:
Danville & Berwick: 15 mins.
Wilkes-Barre & Williamsport: 1 hr.
Travel State College: 1 hr. 30 mins.
Philadelphia: 2 hrs. 30 mins.
NYC: 2 hrs. 30 mins.

ADDRESS Interstate 80, Exit 236
991 Central Road
Bloomsburg, PA 17815

CONTACT Phone: (570) 387-1500
Email: info@innatturkeyhill.com

WEBSITE www.innatturkeyhill.com
www.TurkeyHillBrewing.com

HIGH-RES PHOTOS To download high-res images, please visit:
<http://photos.jumpingrocks.com/turkeyhill>
Password: turkey

MANAGEMENT Rooms Manager: Laura Noll
Events/Group Sales: Laura Noll
Fine Dining Manager: Paul Miller
Turkey Hill Brewing Co. Manager: Jim Hahn

OWNERSHIP/INN KEEPER Andrew Pruden

ESTABLISHED Opening Date: 1984

HISTORY In 1942, Paul Eyerly, publisher of the Bloomsburg Press Enterprise (currently the local newspaper), and his wife Libby, purchased a nearly 100-acre farm in what was then known as the Turkey Hill district of Bloomsburg, PA. The district stood atop what was known as Turkey Hill, now designated as Route 487, and consisted of small farms and even a one-room school. The original house, an 1839 farmhouse, became their home for many years while raising their children. Mr. and Mrs. Eyerly eventually moved from the farm while maintaining ownership.

Having always enjoyed staying at bed and breakfasts and boutique hotels when he traveled, it was Mr. Eyerly's dream to one day turn their cherished farmhouse into a country inn, so that people passing by on Interstate 80 could visit and form a lasting impression of the town of Bloomsburg.

Unfortunately in 1983, Paul Eyerly passed away suddenly. But his dream, The Inn at Turkey Hill, would become a reality only one year later through the efforts of his daughter, Elizabeth 'Babs' Pruden. Paul Eyerly's grandson, Andrew Pruden, the current owner/innkeeper continues the tradition of high quality service and hospitality set forth by his grandfather.

ROOMS & SUITES The main house, an 1839 brick farmhouse reminiscent of an Old World European bed and breakfast, houses two guest rooms with one-person whirlpools. Sixteen additional guest rooms, some allowing pets, surround the courtyard complete with gazebo, duck pond and two resident ducks. Five "Stable Rooms" on the far end of the property are the newest addition with comfortable king-sized beds, gas fireplaces, and two-person whirlpools perfect for wedding nights, weekend getaways, or the discerning business traveler.

DINING **Continental Breakfast**
An extensive continental breakfast is included in each night stay. The beautiful spread is skillfully prepared by award winning pastry chef Jen Yemola. Located in the greenhouse of The Inn at Turkey Hill.

The Inn at Turkey Hill Fine Dining
Chef Matthew Revak, a graduate of Johnson & Wales, carries the Inn's philosophy of attention to detail right to the menu with a diverse blend of ingredients and eye-popping presentation. Dinner is served seven days a week from 5:30 to 8:30 p.m. in one of three lovely dining rooms. Our menu changes regularly to ensure the finest and freshest ingredients while using Pennsylvania-grown, organic produce, meats and cheese as much as possible. An educated and friendly staff offers the best dining service available with recommendations and an attentive air.

Turkey Hill Brewing Co.
The Turkey Hill Brewing Company rests atop the footprint of an English Bank Barn originally erected in 1839 and is a renovated replica of the original barn. Home to a full brewing facility, brewing a variety of micro brews. Check out the brewing process and try one of our own beers on tap. The menu is a blend of Americana pub food with splashes of international flavor influences – start with Curry Shrimp and make your way to an All Organic Grass fed Burger from Fork's Farm or try the Duck Salad and move to Panko Crusted Salmon from Wild for Salmon set atop our delicious Horseradish Potato Soup.

AREA Located three minutes from Bloomsburg University of Pennsylvania, the Inn at Turkey Hill offers deluxe accommodations in the middle of historic and beautiful Columbia County. Special rates are available for those visiting Bloomsburg University as well as those visiting Knoebel's Amusement Resort, or The Covered Bridge Festival in the fall. Bloomsburg, PA offers a little something for everyone. Take a weekend retreat at Becky's Fly Fishing Camp located about twenty minutes away. Allow us to arrange a tee time at one of the many golf courses in the area. Spend the day antique shopping, and find that piece you've always wanted. Take a leisurely hike alongside several waterfalls at Rickett's Glen State park just a 30-minute drive from The Inn at Turkey Hill. Come experience the beauty of rural Pennsylvania in the heart of Bloomsburg, Pa, be our guest.

THE INN^{AT} TURKEY HILL & BREWING COMPANY

RATE CARD

AN OASIS ALONG THE HIGHWAY

Just a moment's drive from Interstate 80, The Inn at Turkey Hill and Brewing Co., a Bloomsburg, Pennsylvania country inn and brew pub, offers the weary traveler a unique and relaxing lodging and dining experience.

Located in the center of Columbia County, the Inn is embraced by the rolling farmlands and hills of North Central Pennsylvania. The main house, an 1839 brick farmhouse reminiscent of an Old World European bed and breakfast, houses two guest rooms with one-person whirlpools. Sixteen additional guest rooms, some allowing pets, surround the courtyard complete with gazebo, duck pond and two resident ducks. Five "Stable Rooms" on the far end of the property are the newest addition with comfortable king-sized beds, gas fireplaces, and two-person whirlpools perfect for wedding nights, weekend getaways, or the discerning business traveler. The newly renovated 1839 Pennsylvania bank barn located near the entrance is now home to the Turkey Hill Brewing Co. Pub and Grille.



- Extensive continental breakfast included in stay
- Open all year long
- Children and pets welcome
- Free wireless Internet access available
- All rooms equipped with private baths
- Two dining options on the premises: Turkey Hill Fine Dining and Turkey Hill Brewing Co. Pub & Grille (www.TurkeyHillBrewing.com)

LODGING RATES

COURTYARD 2 QUEENS

Rate: \$123.00 - \$153.00

COURTYARD KING

Rate: \$123.00 - \$153.00

SECOND FLOOR ROOMS

(no children, no pets)

One room with one Queen and one-person whirlpool.

One room with one King, one-person whirlpool and independent shower.

Rate: \$128.00 - \$158.00

THE STABLES

(no children, no pets)

King bed, two-person whirlpool and gas fireplace.

Rate: \$153.00 - \$206.00

DELUXE KING

King bed, two-person whirlpool and gas fireplace.

Rate: \$162.00 - \$228.00

KING SUPREME

(No pets) King bed, two-person whirlpool over-looking a gas fireplace, and a two-person European shower.

Rate: \$178.00 - \$248.00

For best possible rate (including AAA and AARP discounts) please book online at www.InnAtTurkeyHill.com

Staying for business? Please inquire for negotiated corporate rates.

THE INN AT TURKEY HILL & BREWING COMPANY

STRESS FREE AND COMFORTABLE

Go above and beyond for your clients by booking them at the area's finest lodging. The Inn at Turkey Hill is a Select Registry establishment located in Bloomsburg, PA. All 23 guest rooms provide privacy not typically found in a bed and breakfast yet all the amenities one would expect from a large hotel.

MEETING ROOMS

Inn at Turkey Hill Fine Dining

Offering two private rooms with full staff and exquisite dinner options. For more information please visit www.InnAtTurkeyHill.com or call (570) 387-1500 to speak with our groups coordinator.



Turkey Hill Brewing Company

The pub does not offer private functions but is perfect for casual gatherings. Try one of our home brewed micro beers (made on the premises) and relax with conversation and delicious pub fare. For information please visit www.TurkeyHillBrewing.com or call (570) 387-8422.



AMENITIES

- Full continental breakfast prepared by award winning chef Jen Yemola
- Conveniently located directly off of route 80
- Two meeting rooms available
- Fine dining restaurant with room service
- Micro brewery with casual dining
- Daily housecleaning
- Complementary wireless internet in each room
- Overnight laundry available
- Business center workstation offers computer, printer and high speed internet access
- Full gym access (off site)
- 24 hour desk services

THE INN AT TURKEY HILL & BREWING COMPANY

PACKAGES

GETAWAYS & PACKAGES

The Inn at Turkey Hill, in Bloomsburg, PA, has the perfect Pennsylvania vacation package for you. Whether you are visiting Bloomsburg University of Pennsylvania or seeking a weekend getaway, our country inn is the spot for rest, relaxation, and really great adventures.

Just two and a half hours from Philadelphia and New York City, the Inn at Turkey Hill offers getaway packages to enhance your trip with relaxation and comfort. We have taken care of all the details so that you can just relax and enjoy your vacation.

Packages include everything from a family vacation package to a dinner-and-a-play package with tickets to the award-winning Bloomsburg Theatre Ensemble. We strive to offer our guests the best our area has to offer and we are constantly coming up with new packages to meet your needs. Check our website often to see what new and exciting packages are being offered.

For details call (570) 387-1500
or visit us online at: www.innatturkeyhill.com



PACKAGES

getaway package

Includes one night's stay in a Courtyard Room or a Stable Room, three course dinner for two* plus deluxe continental breakfast with hot entree the next morning.

theater getaway package

Enjoy award-winning performances at the Bloomsburg Theater Ensemble located in quaint downtown Bloomsburg. Includes a one-night stay in a Courtyard Room or a Stable Room, two tickets to a show at The Bloomsburg Theater Ensemble, three-course dinner for two*, plus deluxe continental breakfast with hot entree the next morning.

ADD-ONS

room and a brew

Experience our newest property addition, the Turkey Hill Brewing Co. Pub and Grille. Relax with one of our microbrews made on premises in our two-story brew pub, offering an additional relaxed dining experience to our guests while keeping the same quality you love at our fine dining. Includes: \$40 gift certificate toward dinner, two engraved pint glasses, and a growler filled with our Barn Dance Blonde Ale, a light, refreshing microbrew.

locals only... wine and cheese

Experience the tastes of a regional winery and locally produced cheeses. Includes: Chilled bottle of local Shade Mountain wine and regional cheese platter.

* (choice of appetizer, soup or salad, entree, dessert, nonalcoholic drinks, and gratuity)

Visit website for additional packages.

DINING AT THE INN

FINE DINING

Come experience our award winning fine dining. Our menu changes regularly to ensure the finest and freshest ingredients while using Pennsylvania-grown, organic produce, meats and cheese as much as possible. An educated and friendly staff offers the best dining service available with recommendations and an attentive air.

Chef Matthew Revak, a graduate of Johnson & Wales, carries the Inn's philosophy of attention to detail right to the menu with a diverse blend of ingredients and eye-popping presentation.

Dinner is served seven days a week from 5:30 to 8:30 p.m. in one of three lovely dining rooms.



BREAKFAST

Complementary buffet breakfast is included in your stay. Situated in our Fine Dining restaurant, start your day with a beautiful view of our pond and possibly enjoy a visit from one of two resident ducks. This delicious spread is prepared by our in-house pastry chef Jen Yemola

Breakfast is served daily.

A LITTLE ABOUT JEN YEMOLA:

- After college she was the lead Production Cook at the world renowned Ritz-Carlton.
- Taught numerous Community Education Courses for The Restaurant School at Walnut Hill.
- Appeared on the FOX reality show, "Hell's Kitchen" starring Chef Gordon Ramsey during Season 3 where she was the third place finisher.
- Jen can be seen locally on WYLN-TV. She is the host of her own television show, "Jentastic Sweets", a series in which she shares recipes and techniques for innovative dessert ideas.

SMALL PLATES

CRAB CAKE 11

Apple-poppy seed slaw, charred pineapple aioli, petite mache

MADAGASCAR SALT PRAWN 15

Garlic, Serrano chilies, plum tomatoes, smoked chorizo, Meyer lemon jasmine rice timbale

DUCK CONFIT SPRING ROLL 8

Creamed corn, Napa cabbage slaw, sundried cherry chutney

SALT ROASTED BEETS 9

Organic beets, mache greens, whipped goat cheese, pistachio vinaigrette

GAME SAUSAGE BOARD 13

Grilled sausages, mustards, jams, house made pickle

TUNA SASHIMI 14

Yellow fin tuna, wasabi aioli, wakame, yuzu dressing

QUESADILLA 9

Organic chicken, swiss, prosciutto, spinach, Vidalia onion, persimmon salsa, maple-dijon aioli

SAKE STEAMED BABY LITTLENECK CLAMS 13

Roasted corn, smoked chorizo, red chilies, kaffir lime broth, organic black garlic

POMMES FRITES 5

Parmesan truffle frites, roasted garlic aioli

MISO KANGAROO SKEWERS 13

Miso marinated, spicy peanut sauce, fresh herb salad

LOBSTER NOODLE CASSEROLE 12

Farfalle, peas, piquillo peppers, panko

CHILLED BUCKWHEAT NOODLES 8

Sno peas, edamame, toasted peanuts, shiitake mushrooms, water chestnuts, noodle sauce

SOUP

GOURMET SOUP DU JOUR: Chef's choice, changes daily

LIGHT SALADS

HEARTS OF ROMAINE 9

Applewood smoked bacon, farm egg, buttermilk dressing, Brioche croutons, parmesan tuile

HOUSE SALAD 7

Gem lettuce, candied pecans, dried cranberries, mandarin oranges feta, honey lemongrass vinaigrette

CHOP SALAD 9

Iceberg, plum tomato, red onion, cucumber haricot vert, crumbled blue cheese, cashews, white balsamic vinaigrette

ENTRÉE SALADS

SHRIMP SALAD 16

Chilled jumbo shrimp, boston bibb lettuce, roasted butternut squash, shiitake mushrooms, roasted cashews, feta, sweet vanilla chili dressing

ORGANIC CHICKEN SALAD 14

Grilled chicken, applewood smoked bacon, avocado, hearts of palm, beets, green goddess dressing, spinach

SEARED SALMON SALAD 15

Honey-lemon glazed salmon, mixed greens, fresh mozzarella, fresh asparagus, pickled red onion, whole grain mustard and honey dressing

SANDWICHES

Open faced/Pommes Frites/Marinated Cucumbers

BUFFALO FLANK STEAK 16

Marinated steak, crimini mushrooms, Vidalia onions, spinach, roasted red peppers, Roquefort aioli, house made focaccia

SALMON BLT 14

Grilled salmon, applewood smoked bacon, tomato, gem lettuce, cucumber yogurt sauce, toasted brioche

BISTRO 13

Prosciutto ham, Dijon, gruyere, sunnyside up farm egg, herb salad, tomato vinaigrette, house made toasted French bread

LARGE PLATES

NEW ZEALAND LAMB LOIN 37

Mongolian marinade, rabbit-rattlesnake sausage mashed Yukon gold potatoes, garlic green beans, fermented black bean sauce

ORGANIC ROASTED CHICKEN 24

Caramelized shallots, sherry pan jus, spinach, mashed Yukon gold potatoes

STEAK FRITES 32

Hanger steak, black truffle butter, pommes frites, brussel sprouts

SHRIMP 26

Bucatini, pancetta, thai basil, garlic, oyster mushrooms, edamame, lemon zest, tomato jam, asiago

DOUBLE CUT PORK CHOP 28

Five spice maple glaze, sweet potato piquillo hash, baby bok choy

CAST IRON RAINBOW TROUT 28

Bay scallop scampi risotto, sautéed spinach, lime Beurre blanc, shaved fennel salad

FILET MIGNON 37

Marrow butter, horseradish demi-glace, parsnip au gratin, grilled broccolini

TOFU "STEAK" 16

Brown rice salsa, balsamic reduction, herb salad

TURKEY HILL

BREWING COMPANY

CASUAL FARE AND BREW PUB

We believe in serving the highest quality of food with an emphasis on buying local, organic produce and meats. Head Chef, Steve Tloczynski, and staff prepare fresh ingredients on a daily basis to ensure our customers' utmost satisfaction. The menu is a blend of Americana pub food with splashes of international flavor influences – start with Curry Shrimp and make your way to an All Organic Grassfed Burger from Fork's Farm or try the Duck Salad and move to Panko Crusted Salmon from Wild for Salmon set atop our delicious Horseradish Potato Soup. Or maybe just an appetizer, Nachos with Barn Dance Blonde infused Queso sauce, and a nice, cold brew.



Relax with one of our microbrews made on premises in our two-story brew pub, offering an additional relaxed dining experience to our guests while keeping the same quality you love at our fine dining.

Dinner is served seven days a week, opening at 4:00 every day.



BREW MASTER

Don Abraczinskas



Don Abraczinskas is living his dream as the brewmaster for Turkey Hill Brewing Company. He started brewing beer over 25 years ago; more than a hobby, he would say it is a "passion". For him, brewing is both an art and a science; and his philosophy of being meticulous throughout the entire process of brewing shines through in all of his beers.

Don trademarked his beers under the name Urban Abbey Brewing Co., but he is thrilled to be able to utilize his brewing expertise at Turkey Hill Brewing Co.

Don has another full time job as a Christmas tree grower, a business that has been in his family for over 100 years. Because he believes that a good work ethic is the basis for anything you do, the long hours and hard work reflect in the end result of his beers.

Don graduated from the University of South Carolina, as did Andrew Pruden, the owner of the brewpub.....so they pretty much feel as though this was fate!

TURKEY HILL BREWING CO. SAMPLE MENU

(for most up to date menu please visit www.TurkeyHillBrewing.com)

DINING

APPETIZERS

Pub Pretzels– two New York-style pretzels baked and served with Barn Dance Blonde infused queso sauce and chipotle-Lightstreet Porter mustard for dipping \$6.95

Mini Corn Dogs – all beef hot dogs in a corn meal crust, deep fried and served with Spicy Mustard \$6.95

Quesadilla – Certified Angus Flat Iron Steak or Chicken, caramelized onions, pepperjack cheese, pico di gallo in a flour tortilla served with sour cream and salsa on the side \$8.95 (add guacamole - \$1.50)

Red Curry Shrimp – sautéed shrimp finished with a red curry sauce and topped with spiced sweet potato strips \$11.95

Lettuce Wraps – flat iron steak, spicy peanuts, cilantro, scallions slathered in sesame-pineapple sauce and served on leafy green lettuce for wrapping \$10.95

Bombay Hummus – house hummus blended with curry paste, lemon juice, garlic, olive oil and served with pita bread \$7.25

Nachos Waldo – tri-colored tortilla chips layered with roasted corn, black beans pepperjack, Monterey Jack cheese served with salsa and sour cream drizzled with Barn Dance Blonde queso and jalapenos on the side \$8.95

Chips and Queso – warmed tri color tortilla chips served with Barn Dance Blonde infused queso dipping sauce \$5.95

Barn Fries – seasoned, premium french fries served with ranch dressing for dipping \$5.50 (add bacon, scallions and Monterey-Jack cheese - \$3)

Buffalo Chicken Dip – shredded chicken blended with buffalo wing sauce, cream cheese, ranch dressing, topped with melted mozzarella cheese and served with warmed tortilla chips and celery sticks for dipping \$8.75

Bruschetta – house made bruschetta (kalamata olives, artichokes, feta cheese, garlic, tomato, olive oil, and basil) served family style with warmed, sliced Ciabatta bread \$7.50

Mozzarella Sticks – breaded mozzarella served with marinara sauce \$6.50

WING NIGHT EVERY MONDAY NIGHT \$6.95 A DOZEN

SOUPS

Broccoli-Bacon-Cheddar Ale \$5
creamy, cheesy broccoli and Applewood smoked bacon finished with Revelation Pale Ale

Horseradish Potato Soup \$5
New Red Potatoes, chicken stock, horseradish and cream

SMALL SALADS

Garden Salad – spring greens, cucumber, roma tomatoes, croutons and parmesan cheese - \$4

Spinach Salad – baby spinach, red onion, hard boiled eggs, wild mushrooms - \$6

DINNER SALADS

Five Spice-Smoked Duck Salad – house smoked sliced duck breast, rum raisins, spiced sweet potato strip and crumbled bleu cheese served over mixed spring greens with Sesame-Ginger dressing \$16.95

Bruschetta Steak Salad – grilled flat iron steak, sliced and served over baby spinach and mixed greens with grilled squash, roasted red peppers, Kalamata olives, Roma tomatoes and warmed Ciabata croutons accompanied by Balsamic-Shallot dressing, finished with bleu cheese crumbles - \$14.95

Greek Chicken Salad – marinated, grilled chicken over a blend of mixed greens with red onion, Kalamata olives, cucumbers, house smoked Roma tomato, artichoke hearts and Feta cheese served with Greek Vinaigrette - \$11.25

Chicken Salad Provence – grilled chicken, pickled red onion, marinated artichoke hearts, smoked tomatoes and brie cheese served over mixed greens and spinach with Balsamic-Shallot vinaigrette - \$11.25

Cleo's Chef Salad –turkey breast, capicola ham, roma tomato, cucumbers, hard boiled eggs, wild mushroom and parmesan cheese served over mixed spring greens with croutons and your choice of dressing - \$10.25

BARN BURNER BURGERS

All burgers are Half pound, 100 % Certified Angus Beef
Served with house seasoned, premium french fries and pickle chips
(Substitute Forks Farm Grass Fed Beef (add \$3.00)

1839 Burger – served with mixed greens, tomato, onion and American cheese on grilled, hearth baked Kaiser Roll - \$8.95

Brewhouse Burger – applewood bacon, Lightstreet Porter barbeque sauce, cheddar and Monterey jack cheese on grilled, hearth baked Kaiser Roll - \$10.50

The EMK Burger – topped with crispy fried onions, Applewood smoked bacon, cheddar cheese and steak sauce ketchup on grilled, hearth baked Kaiser Roll (named after our amazing illustrator)-\$11.95

Roman Burger – topped with herbed goat cheese spread, Kalamata olives, house smoked Roma tomato and baby spinach on grilled, hearth baked Kaiser roll finished with balsamic syrup - \$12.95

The Shroomer – topped with a medley of Pennsylvania mushrooms, roasted garlic, caramelized onions and provolone cheese with Horseradish Dijonnaise on grilled, hearth baked Kaiser Roll- \$12.95

The Black & Blue – bleu cheese, Applewood smoked bacon, caramelized onions, and Cajun seasoning on a grilled, hearth baked Kaiser Roll - \$11.95

Turkey Gobble Burger – turkey burger topped with pickled red onion, chile sour cream and fetas cheese served on a Kaiser Roll- \$10.75

Wild for Salmon Burger – feta cheese and dill infused Wild Alaskan Sockeye Salmon burger with mixed greens, tomato and cucumber-wasabi on pita bread - \$14.25

Bocca Burger – meatless, soy, protein burger with black bean salsa, pico di gallo, mixed greens and cucumber-wasabi sauce on grilled pita bread - \$11.25

TURKEY HILL BREWING CO. MENU CONTINUED

(for most up to date menu please visit www.TurkeyHillBrewing.com)

DINING

FLATBREAD PIZZA

House-made flatbread beer dough with Barn Dance Blonde Ale

Mediterranean – spinach, Kalamata olives, caramelized onions, grilled squash, roasted Roma tomatoes, mozzarella, artichoke hearts, pesto and goat cheese - \$11.95

Margherita – marinara sauce, fresh mozzarella, shredded parmesan, roasted garlic, fresh basil drizzled with olive oil - \$8.95

Alfredo – Alfredo sauce, Capicola Ham, Kalamata olives, baby spinach and brie cheese - \$9.95

Five Spice Sweet Potato & Duck – spiced sweet potato spread, brie cheese, scallions, and house smoked, sliced duck breast - \$10.95

Jerk Chicken – Jamaican Jerk spiced grilled chicken, smoked tomatoes, red onions and mozzarella cheese - \$9.95

Curried Shrimp – red curry sauce slathered shrimp, fresh basil, wild mushrooms, parmesan and mozzarella cheese - \$11.95

SANDWICHES & WRAPS

served with house seasoned, premium french fries and pickle chips. Add coleslaw - \$.75

Cricket's Cheese Steak Sandwich – thinly shaved rib eye steak with caramelized onions and roasted red peppers with melted provolone and beer infused queso cheese sauce on Ciabatta bread - \$11.95

THBC Reuben – warmed pastrami, sauerkraut, swiss cheese and 1,000 Island dressing on grilled marble rye - \$10.95

Columbian Pressed Pork – sliced, marinated pork loin, pickled onions, cilantro-scallion herb salad, chile sour cream and brie cheese pressed into Ciabatta Bread- \$11.50

Bree's Grilled Cheese– sliced, natural turkey breast, brie cheese, Applewood Smoked Bacon, smoked tomato and pesto on marble rye bread- \$11.95

Turkey Hill Rachel – all natural turkey breast, pastrami, coleslaw, swiss cheese and 1,000 Island dressing on grilled marble rye - \$10.95

Pulled Pork – tender pulled pork with Lightstreet Porter barbeque sauce topped with coleslaw on warmed, hearth baked Kaiser Roll - \$10.95

Buffalo Chicken Wrap – breaded chicken tenders tossed in buffalo hot sauce with spring greens, tomato, and pepperjack finished with Lime-Chipotle Ranch dressing wrapped in a flour tortilla - \$10.50

Alaskan B.L.T. – smoked salmon from Wild for Salmon, spinach, tomato, applewood smoked bacon and cucumber wasabi dressing in a soft wheat tortilla - \$12.95

Veggie Wrap – Bocca Burger, hummus spread, spinach, pickled red onions and balsamic syrup rolled inside a whole wheat tortilla wrap - \$10.95

Chicken-Capicola Bleu – grilled chicken breast, Capicola Ham, Bleu Cheese, smoked tomatoes and Balsamic Syrup drizzle on marble rye bread - \$10.95

ENTREES

Chicken Pot Pie – chicken breast meat, celery, carrots, onions and peas simmered in a savory sauce infused with Revelation Pale Ale, topped with puff pastry dough and baked - \$11.95

Shepherd's Pie – ground lamb, ground beef, onions, peas, and carrots blended with Lightstreet Porter wild mushroom gravy topped with mashed Yukon Gold potatoes and baked \$12.95

Mr. Hess's Fish & Chips – beer battered cod and seasoned, premium french fries served with tartar sauce and coleslaw...Mr. Hess's favorite! - \$12.95

THBC Flat Iron – Flat Iron steak marinated with Lightstreet Porter, molasses, worchestershire, soy sauce, brown sugar and roasted garlic, grilled to temperature finished with wild mushroom brown sauce accompanied by mashed Yukon Gold potatoes and steamed broccoli - \$17.95

Windsor Ravioli – locally made pasta pillows stuffed with a ricotta, parmesan and romano cheese tossed in Alfredo sauce with Capicola Ham, Kalamata Olives, baby spinach and roasted red peppers - \$12.95

Bar-b-Qued St. Louis Ribs – Lightstreet Porter braised St. Louis Ribs topped with Peach-Jalapeno Bar-b-Que sauce served on a bed of French Fries - \$16.95

Wild for Salmon – horseradish-panko crusted wild Alaskan, sockeye salmon fillet served over a pillow of Horseradish-Potato soup with sautéed spinach - \$17.95

House Sirloin – grilled, 8 oz. sirloin, cooked to temperature, finished with Porter infused Demi-Glace, served with steamed broccoli and mashed Yukon Gold potatoes – \$14.95

Earthwise Jerk Chicken – Pennsylvania raised, antibiotic and growth hormone free, vegetarian fed, half chicken coated with Jamaican Jerk seasoning, braised, roasted and served with roasted red potatoes and root vegetables - \$18.95

Pork Belly Pappardelle – roasted, tender pork belly served with a Porter-Red Wine-Molasses glaze over Pappardelle Pasta with root vegetables - \$12.95

Pork Shank – one pound pork shank, slow braised with root vegetable, stock, demi-glace, bloody mary mix and red wine served with roasted red potatoes - \$16.95

Thai Vegetarian Stir Fry – red onions, chopped broccoli, mushrooms, artichoke hearts, baby spinach, scallions, squash and spicy peanuts tossed in a Thai peanut-soy sauce over rice noodles - \$11.95
(add steak - \$8.50 add chicken - \$3.00 add shrimp - \$6.75)

Consumption of raw or under cooked seafood or meat may increase your risk of food borne illness