

TO SHARE

Mini Cheese Burgers*
Three of our famous mini cheese burgers with Parmesan fries
\$12.39

Baked Jalapeño Poppers GF
We aren't responsible for the heat in these fresh jalapeño peppers stuffed with chicken, bacon & cheese, topped with cilantro cream sauce & pico de gallo
\$9.89

Buffalo Shrimp GF
5 large crispy shrimp tossed in your choice of mild, hot or insane sauce, served with a carrot & celery heart salad & ranch
\$11.59

Wings & Tenders GF
Available in: mild, hot, insane, Kentucky bourbon BBQ, honey mustard, Old Bay or garlic pepper Parmesan

**1/2 order wing - \$11.39
tender - \$8.99**

**full order wing - \$18.99
tender - \$12.59**

Crab Cakes
Lump crab meat, dressed greens & Cajun remoulade
\$13.39

Breakfast Tots
Crispy tots, cheddar-jack cheese, bacon, scallions, gravy & a fried egg
\$7.59

American Nachos GF
Fresh potato chips topped with chili, red onion, tomatoes, jalapeños & American cheese sauce
\$10.29

Peppered Bacon Bucket
\$9.99



Penn Quarter

BURGERS FOR BRUNCH

No Hormones, No Antibiotics.
Every burger has been ground right here by our in-house butchers within hours of hitting your plate.

*Order "Some Pink" or "NO Pink" with your choice of tots or home fries.
Sub our country roll for a breakfast croissant, whole wheat roll or "In the Grass"
Pretzel Roll \$.89 Add Chili \$1.19 Add An Egg \$2.50*

GF - Most burgers can be prepared Gluten Free. Gluten Free roll \$1.19

Breakfast Burger*	Bacon, cheddar cheese, fried egg & spiced maple aioli on a croissant bun	\$13.99
Biscuits & Gravy Brunch Burger*	Ground beef & breakfast sausage patty, a fried egg & sausage gravy on a house-baked biscuit	\$13.99
Penn Quarter Brunch Burger*	Swiss cheese, fried egg & bacon on a French toast bun with bacon maple syrup	\$15.79
Tavern Classic*	Lettuce, tomato, onion & special sauce	\$12.19
Pretzel*	On a pretzel bun with spicy mustard, lettuce, pickles & cheddar	\$13.39
West Coast*	A fried egg, avocado & Kalamata olive mayo	\$13.99
Bacon Cheese*	American cheese, bacon, caramelized onions & garlic mayo	\$13.89
Blue Cheese*	Caramelized onions, blue cheese & bourbon BBQ sauce	\$13.89
Baja*	Avocado, jalapeños, tomato, jack cheese, lettuce & chipotle spread	\$13.69
The Squealer	Half pork, half beef burger with bacon, lettuce, pickles, cheese, tomato, mustard & mayo	\$13.19
Turkey Club	Fresh ground turkey burger with lettuce, tomato, bacon, avocado & mayo	\$12.99
3 Shrooms*	Sautéed mushrooms, mushroom spread, truffle mayo & Swiss cheese	\$13.39
Organic Veggie Burger V	House-made with organic beans, quinoa & fresh veggies, with lettuce, sliced tomato, American cheese & roasted garlic mayo	\$11.49

Enjoy our farm fresh eggs, delivered locally from Kreider Farms in Manheim, PA

SALADS

Crispy Chicken Tender Salad GF
Crisp iceberg lettuce, topped with crispy chicken tenders, grape tomatoes, cucumbers, warm bacon, shredded cheddar-jack cheese & ranch dressing
\$15.49

California Cobb
Iceberg & romaine topped with chicken, baby tomatoes, avocado, boiled egg, bacon & blue cheese with a truffle ranch
\$12.99

Burger Salad *
Iceberg & romaine topped with our cheeseburger*, bacon, cheddar cheese, tomatoes, pickles, red onion, tater tots, special dressing & topped with organic frizzled onions
\$13.69

SIDES

White or Wheat Toast	\$1.25
House-made Sausage	\$2.89
Home Fries	\$2.50
Egg Any Style	\$2.50
Cheddar Adluh Mill Grits	\$2.69
Fancy Fries GF	\$3.50
Onion Rings GF	\$4.29
Tater Tots GF	\$4.29

Our Chicken

*Always Fresh
Ground In-House
Antibiotic Free
Vegetarian Diet*

Our Beef & Pork

*Always Fresh
Ground In-House Daily
No Antibiotics
No Hormones
Vegetarian Diet
Never Frozen
Always American
Source Verified*

SUNDAY FUN DAY

Crispy Chicken & Waffle
Maple infused waffle and buttermilk fried bone-in chicken, sausage gravy and bacon maple syrup - just in case
\$14.49

Your Omelet GF
3 eggs, choose any 3 ingredients:
Veggies: Kale, Spinach, Onions, Fresh Jalapeños, Mushrooms, Avocado
Cheese: American, Cheddar, Jack, Swiss
Meat: Bacon, Burger, Sausage
\$9.39

Maryland Crab Omelet
Imperial crab stuffing, avocado & jack cheese
\$12.39

Big Country Breakfast*
Two sunny-side-up eggs, cheddar grits, buttermilk biscuit, home fries & house-made sausage
\$10.19

Hot Fried Chicken & Biscuits
"Nashville style," a country pickle & home fries
\$9.29

Cajun Shrimp & Grits
Corn maque choux, andouille & scallions with cheddar cheese grits
\$12.99

Waffles Bananas Foster
Crispy Belgian waffles, brûlée banana, bacon, pecans, bourbon caramel & whipped cream
\$11.49

Steak Benedict
Cajun seared steak, toasted English muffin, poached eggs & chipotle hollandaise
\$14.49

Twisted Eggs Benny
Poached eggs, buttermilk biscuit, sausage patty, smoked tomato hollandaise & sweet potato andouille hash
\$10.39

Breakfast Burrito
House-made sausage burrito, crispy potatoes, cheddar cheese & pico de gallo
\$10.99

Cinnamon Donut French Toast
Croissant donuts, crumbled bacon & maple blonde butter sauce
\$10.99

Spinach & Roasted Tomato Quiche
House-made quiche served with wheat toast & organic mixed greens dressed with lemon thyme vinaigrette
\$9.99

Steak & Eggs*
House-cut Delmonico steak & two fried eggs with roasted garden tomatoes & dressed organic greens
\$15.99

Mac 'N Jack V
Organic pasta, 4 cheeses & caramelized onions
\$12.99

Old Bay Fish 'N Chips GF
Beer battered pollack, Southern-style coleslaw, hand-cut fries & Cajun remoulade
\$14.39

EYE OPENERS

Bottomless Bourbon Sour
Yup bottomless and Jim Beam bourbon, you read that right - drink up
\$15.00

Bottomless Mimosa
All the champagne and OJ you can drink
\$15.00

"Meat" Our Mary
One bloody mary to rule them all... Salute American Vodka, our house-made bloody mary mix, lime, olives, tomatoes, half sour pickle & a mini cheese burger
\$13.00

Modern Screwdriver
Salute American Vodka, fresh blood orange juice, Aperol, rosemary & Sprite float on crushed ice
\$9.00

Benjamin Button
Am I getting younger or is that the bourbon talking? Rebel Yell Bourbon with a little orange blossom honey and fresh lemon juice
\$10.00

The Rejuvenator
Two Birds with one stone - cold brew coffee, Myers's rum, coconut water, simple syrup & almond milk on the rocks
\$9.00

Kentucky Coffee
Make your coffee interesting with some bourbon & cream
\$9.00

Prosecutor
Undecided? Need a ruling? Classic cocktail with Jim Beam Rye, Yellow Chartreuse, St. Germain and lemon. Case dismissed!
\$11.00

Hand Squeezed Salty Dog
You've tried the rest, now its "thyme" to try ours! Sweet, salty and tart, with Salute American Vodka, hand-squeezed ruby red grapefruit juice, house-made thyme simple syrup & a salted rim
\$9.00

The American Cucumber Basil Gimlet
"So fresh and so clean, clean." This drink is the reason people say gin is the most mixable spirit. Made with our house-infused Sunset Hills Gin
\$10.00

Code Red
Pucker up for this sweet and sour sipper. Deep Eddy Ruby Red Vodka, Aperol, simple syrup and a dash of grenadine
\$9.00

Before placing your order, please inform your server if a person in your party has a food allergy. **GF = Can Be Prepared Gluten Free V = Vegetarian**
Note: Thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of food borne illness. *These items may be cooked to your liking.