Penn Quarter

TO SHARE

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

Warm Ancho Dusted Soft Pretzel
House-made Oh b'Haze beer cheese & house-made porter mustard
$9.99

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, Korean chili, garlic pepper Parmesan or Old Bay*
1/2 order wing - $11.39
tender - $8.99
full order wing - $18.99
tender - $12.59

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

BURGERS FOR BRUNCH

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

Order "Some Pink" or "No Pink."
Try any burger with a 4oz Impossible™ Burger for $1.29 - V+

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**
Kitchen Sink	Twin chuck & breakfast sausage patties, crispy hash brown potatoes, cheddar cheese, fried egg & chipotle ketchup	**$11.29**
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**
Smokehouse Burger	Twin chuck patties, smoked beef brisket, cheddar cheese, crispy onion ring & bourbon BBQ sauce	**$11.99**
Crispy Chicken	Crispy chicken patty, bacon, lettuce, tomato & chipotle ranch on toasted sesame bun	**$12.39**

SALADS

Blackened Wild Alaska Salmon Salad GF
Baby spinach, sliced strawberries, roasted maple sweet potato, feta cheese, red onion and lemon thyme vinaigrette
$18.99

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

Add To Any Salad:
Chicken **$4.39**
Turkey Burger **$4.59**
Burger **$4.59**
Shrimp **$5.99**
6oz Blackened Wild Salmon **$8.99**
4oz Impossible™ Burger **$5.89**

Add To Any Meal:
Two Eggs Any Style **+$2.50**
White or Wheat Toast **+$1.25**
House-made Sausage **+$2.89**

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

Alaska Seafood
Wild, Natural & Sustainable®

CUSTOMIZE YOUR BURGER

Bun Options

Gluten Free Roll +$1.19
Most burgers can be prepared Gluten Free.
Pretzel Roll +$.89
Whole Wheat Roll
"In The Grass"
Bun-less, atop iceberg lettuce.
Sesame Seed Bun
Croissant Bun

Add On's

Chili +$1.19
Cheese + $.79
Bacon +$1.29
Fried Egg +$1.50
Avocado +$2
Smoked Brisket +$2.75

Sub Out Your Side for No Charge

Fancy Fries GF
Tater Tots GF
Home Fries GF
Organic Mixed Greens GF
Fresh Potato Chips GF

Upgrade Your Side for $1.29

Sriracha Curly Fries *NEW!* GF
Hand-cut Fries GF
Sweet Potato Fries GF
Hand-Made Onion Rings GF
Cheddar Adluh Mill Grits
Parmesan Fries GF
Green Fries V | GF
Truffle Fries
Caesar Salad
Garden Salad V+ | GF

Disco \dis-koh\ your side + $.99
verb: to cover any item with gravy and house-made cheese sauce for extra goodness.

All sides are $4.29 a la carte.

Our Beef & Pork
Always Fresh
Ground In-House Daily
No Antibiotics
No Hormones
Vegetarian Diet
Never Frozen
Always American
Source Verified

Our Chicken
Always Fresh
Ground In-House
Antibiotic Free
Vegetarian Diet

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
Served with home fries & toast
$9.39

Maryland Crab Omelet
Imperial crab stuffing, avocado & jack cheese, served with home fries & toast
$12.39

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

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 egg & 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

Coffee Rubbed Hanger Steak*
Served with mashed sweet potato & grilled asparagus
$17.99

Old Bay Fish 'N Chips GF
Beer battered Wild Alaska Pollock, southern-style coleslaw, hand-cut fries & Cajun remoulade
$14.39

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

SIGNATURE BRUNCH COCKTAILS

Bottomless Bourbon Sour
Our twist on bottomless brunch.
Jim Beam and sweet & sour mix
$18.00

Bottomless Mimosa
Nothing says brunch like champagne & OJ
$18.00

There is a two-hour time limit on bottomless cocktails.

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

Kentucky Coffee
Make your coffee interesting with some bourbon & cream
$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*** ***V+ = Vegan***
Note: *Thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of food borne illness. *These items may be cooked to your liking.*

L-N