



BARBEQUE

HICKORY RIB STICKS

choice of Root Beer or HopDevil barbeque sauce
served with cole slaw
half bowl \$12 full bowl \$22*
pairs well with HopDevil Ale

THE WHITNEY

house smoked turkey breast with russian dressing, cole slaw and
swiss cheese on flax seed bread \$11*
pairs well with Victory Lager

HICKORY PRIME

thinly shaved smoked prime rib on a sourdough panini with
provolone, pickles and horseradish aioli \$12*
pairs well with HopDevil Ale

THE DIETRICH

house made pastrami served with sauerkraut, swiss cheese and
russian dressing on rye bread with cole slaw \$12*
pairs well with Golden Monkey

BACON AND CHEESE STUFFED CHIPOTLES

chipotles stuffed with bacon, cheddar, mozzarella and cream
cheese served over mixed greens and topped with fried leeks \$7*
pairs well with Festbier

SMOKED BRISKET SOFT TACOS

smoked brisket served with queso fresco and fire
roasted tomato salsa on flour tortillas \$9*
pairs well with Donnybrook Stout

BARBEQUE PORK SANDWICH

hickory smoked chester county pork shoulder with HopDevil
barbeque sauce served on a round roll \$9*
pairs well with Headwaters Pale Ale

ITALIAN SMOKED PORK SANDWICH

italian seasoned smoked pork with long hot peppers,
wilted arugula, fresh oregano and shaved
pecorino romano served on a long roll \$9*
pairs well with Prima Pils

HEARTH BAKED PIZZAS

RED

mozzarella, cheddar and romano over marinara
personal \$7 large \$11
pairs well with Festbier

WHITE

parmesan and mozzarella over ricotta cheese
sauce topped with tomatoes and fresh basil
personal \$7 large \$11
pairs well with Prima Pils

GREEN

chicken, roasted peppers, plum tomatoes,
mozzarella and feta over pesto
personal \$10 large \$14*
pairs well with HopDevil Ale

STOCKYARD

mozzarella, pepperoni, sausage, roasted garlic
spread and bell pepper slices
personal \$8 large \$12*
pairs well with Headwaters Pale Ale

VEGGIE HARVEST

garden vegetables served over white sauce
with mozzarella and cheddar
personal \$7 large \$11
pairs well with Mad King's Weiss

HEARTLAND

spicy buffalo chicken, tomatoes, scallions, cheddar and
mozzarella over bleu cheese sauce
personal \$8 large \$12*
pairs well with Victory Lager

ENTREES

LEMON CAPER FETTUCCINI

lemon, caper and Golden Monkey veloute
over house made pasta \$11
add chicken for \$3*
pairs well with Golden Monkey

BUTTERNUT SQUASH AND ARUGULA FETTUCCINI

house made fettuccini with arugula, cashews and dried
cranberries in a butternut squash cream sauce \$12
pairs well with Victory Lager

JUMBO LUMP CRABCAKES

served with corn and black bean salsa and chipotle relish \$19
pairs well with Festbier

BEER BOILED MUSSELS

chef's daily selection of fresh mussels cooked in Victory beer
(market price)
pairs well with Headwaters Pale Ale

FISH AND CHIPS

Victory Lager battered cod with old bay shoestring fries \$12*
pairs well with Uncle Teddy's Bitter

MAD KING BOILED WEISSWURST

served with a choucroute potato cake and whole
grain mustard weissbier butter \$13*
pairs well with Mad King's Weiss

NEBRASKA

marinated flat iron steak with sweet carrots and salt roasted
fingerling potatoes finished with garlic herb butter \$14*
pairs well with Donnybrook Stout

SIDES

VEGETABLE OF THE DAY

chef's selection of seasonal vegetables \$3

SHOESTRING FRIES

seasoned and fried shoestring potatoes \$3

KETTLE CHIPS

served with malt vinegar \$3

SWEET POTATO FRIES \$3

GARDEN SALAD \$3

CAESAR SALAD \$4

COLE SLAW \$3

we fry with zero trans fat soybean oil

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



STARTERS

BAKED ONION SOUP \$5

NACHOS SUPREME

tortilla chips layered with mozzarella and cheddar, scallions, seasoned tomatoes, black olives, roasted chipotle peppers, sour cream and blackened tomato salsa \$11
add jerk chicken or avocado for \$3*
pairs well with Prima Pils

WINGS OF VICTORY

honey bbq, mild, hot or smoky chipotle \$10*
pairs well with Victory Lager

HAND TOSSED PRETZEL

with dusseldorf mustard and cheese sauce \$5
pairs well with Victory Lager

ONION WHEELS

house made onion wheels \$7*
pairs well with Hop Wallop Ale

TRICE FRIES

shoestring fries, sweet potato fries and leeks served with chipotle mayonnaise \$7
pairs well with HopDevil Ale

MAD KING'S TUNA

Mad King marinated, sesame crusted tuna, seared, sliced and served rare over crispy wontons with seaweed salad and peanut sauce \$10*
pairs well with Donnybrook Stout

BAKED QUESADILLA

green chilies, refried black beans, mozzarella and cheddar served with blackened tomato salsa and sour cream \$8
add chicken for \$3*
pairs well with Mad King's Weiss

PEPPER MEDLEY BRUSCHETTA

assorted roasted peppers with toasted foccacia topped with pecorino romano \$7
pairs well with Festbier

CHESTER COUNTY FARM FRESH CHEESES

Ask your server about today's featured local cheeses and artisan sausages hand picked by our chef.
market price for the chef's plate

CONEBELLA FARMS

elverson, pa
cheddar and colby cheeses

BIRCHRUN HILLS FARM

chester springs, pa
bleu cheese and original recipes

YELLOW SPRINGS FARM

chester springs, pa
fresh and aged goat cheeses



ERNST ILLG'S MEATS, INC.

chalfont, pa
artisanal german sausages

The locally-raised livestock used in the production of Ernst Illg's sausages was fed the spent grain from our brewery.

SALADS

BIBB SALAD

hydroponic bibb lettuce topped with red beets, Highspire Farms hardboiled egg, cucumbers, tomatoes and green goddess dressing \$9*
add bacon for \$3*
pairs well with Victory Lager

WEDGE

iceberg wedge with marinated flat iron steak, bleu cheese, bacon crumbles, red onions, tomato and smoked tomato dressing \$12*
pairs well with Uncle Teddy's Bitter

PEAR AND CASHEW SALAD

mixed field greens topped with spicy ancho pear chutney, toasted cashews, aged white cheddar and citrus dressing \$10
pairs well with Festbier

SANDWICHES

BREWERY BURGER

your choice of 8 oz. angus beef patty or grilled chicken topped with your choice of cheese \$11*
pairs well with Storm King Stout

STEAK AND CHEESE

grilled flat iron steak with caramelized onions, diced bell peppers and gouda on a long roll \$14*
pairs well with Hop Wallop Cask

PEAR AND BRIE

sauteed pears and caramelized onions with double cream brie cheese on a brioche roll with raspberry compote \$10
add bacon for \$3
pairs well with Braumeister Pils

JERK GRINDER

roasted jerk seasoned chicken or baked portobellos with smoked gouda, chipotle mayonnaise, roasted peppers, lettuce and onions served on a long roll \$11*
pairs well with Helios Ale

WASABI TUNA WRAP

seasoned tuna, seaweed salad, lettuce, cucumbers, shredded carrots and wasabi aioli \$10*
pairs well with Mad King's Weiss

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