



WILLKOMMEN

VORSPEISEN (APPETIZIERS)

Brezlen

Two soft pretzels served with our homemade Beer Cheese and Black Bear Mustard. **8**

Sauteed Pierogi Sauteed in butter with green pepper, onion and tomatoes. (Might not be German, but we are in Western PA!!) **8**

Sauteed Brussel Sprouts & Bacon Drizzled with a Balsamic Glaze. **10**

Roasted Red Pepper Hummus Platter Served with pita bites and seasonal vegetables. **9**

Homemade Potato Pancakes Served with roasted apple chutney. **9**

Frickles Battered, Fried Spicy Pickles served with our Northradish sauce. **7**

Buffalo Chicken Flatbread Matt's recipe. It's got red onions, ranch, buffalo sauce and chicken. That's all we're allowed to tell you. (Matt's bigger than us!!) All we can say is yummy!! **10**

Flatbread of the Day You never quite know what we're going to come up with!!

Wings (Whole Chicken Wings or Duck Drums) 3/8, 6/16, 9/24

Sauces: Wild, Tame, BBQ, Wing Dust, Dry Parmesan Ranch or Dry Cajun.

Monday - Thursday:

11:00am - 10:00pm

Friday:

11:00am - 11:00pm

Saturday: 11:00am-

11:00pm

Sunday:

11:00am-9:00pm

**Kitchen closes one hour before
the bar**

SALAT

Harmony House Salat

Your choice of Grilled Chicken, Steak or Oven Roasted Salmon on a bed of crisp field greens, tomatoes, red onions, cucumbers and shredded cheddar cheese all crowned with French fries.

Small: 8 Large: 16

Without the Meat and Fries: 4/8

Winter Tang

Field greens lightly tossed in Shallot and Red Wine Vinaigrette, topped with roasted beets, red onions, candied pecans and goat cheese crumbles. Drizzled with aged balsamic reduction. **15**

Add any of our proteins to this one for a great meal!!!

Dressings:

Ranch, Italian, French, Russian, Bleu Cheese, Honey Mustard, Shallot Red Wine Vinaigrette, Cranberry Balsamic Vin, Cilantro Vin

SANDWICHES

Comes with a pickle spear and fresh cut fries.

Classic Reuben

Corned beef slow cooked in our beer and hand pulled, IPA Kraut, melted Swiss mopped with Russian dressing on toasted seeded rye. **16**

California Reuben

Turkey, Swiss and coleslaw with Russian dressing on toasted seeded Rye. **16**

BBQ Pork Hoagie

Slow Roasted Pulled Pork with Cheddar Cheese and Pickled Red Onion on a Mancini's Hoagie Stick. **6" \$8, 12" \$14.**

Grilled Smoked Bratwurst

Sauerkraut, caramelized onions and spicy pub mustard on a philly roll. **14**

Schweinbrauten Sandwich

Tender pork, seared and served with melted Swiss, braised red cabbage and spicy pub mustard on a philly roll. **14**

Vegetarian Delight

Roasted Red Pepper Hummus, cucumber, artichoke hearts and Aquaponic microgreens on multigrain bread. **16**

Beef on Weck

Slow Roasted, thin sliced Prime Rib dipped in fresh Au Jus, topped with our Northradish sauce, and served on a traditional German salted Kummelweck roll. Limited Availability, when the buns are gone for the day, you got here too late!! **15**

SPAETZLE

Steak Spaetzle*

Angus Reserve sirloin, grilled to your liking with Mushrooms in Cajun Cream Sauce. 24

Chicken Spaetzle

Sautéed Onions in Butter Cream Sauce then crowned with Fire-Grilled Chicken. 20

Vegetarian Spaetzle

It is not Vegan because of the Spaetzle, but it is a ton of Seasonal veggies, Aquaponics, and a delightful white wine cilantro sauce. 20

Shrimp and Scallops Spaetzle

Fresh Bay scallops, tender shrimp, balsamic marinated sundried tomatoes, Aquaponic Pak Choi and a Cilantro Cream Sauce. 30

ABENDESSEN (DINNER)

Schwenkbraten

Marinated bone in pork steak grilled to your liking topped with sauteed onions and tomatoes and served with braised red cabbage.26

Oven Roasted Norwegian Salmon

8 oz. Salmon Fillet topped with a dill caper butter and served with rice pilaf and fresh vegetable. 28

Air and Sea

2 Boneless Chicken Breasts grilled and topped with sauteed shrimp and bay scallops in a white wine butter sauce. Served with rice pilaf and fresh vegetable. 28

Drunk Fish

It's our beer battered cod!! Served with Fries and Coleslaw. If you want a bun, just say the word!! 15

6 oz Sirloin Steak

Char Grilled to your liking and served with smashed Yukon Gold potatoes and our fresh vegetable. 26

Cut of the Week*

Ask your server about today's cut. Market price.
Add caramelized onions & mushrooms for \$1. Served with smashed Yukon Gold potatoes and fresh vegetable.

Prime Rib

Slow roasted and served to your liking, topped with Au Jus. Served with smashed Yukon Gold potatoes and fresh vegetable.
8 oz. Queen Cut \$28 16oz. King Cut \$42

BEILAGE (SIDECARS)

A la carte pricing

Endless Basket of Fries 4

Smashed Yukon Gold Potatoes 3

Rice Pilaf 3

Veggie of the Day 5

Soup of the Day: Cup- 4 -Bowl- 6

Add a Mancini's Bread Bowl- 3

Braised Red Cabbage 3

Coleslaw 3

BURGERS

Comes with a pickle spear and fresh cut fries.

Pierogi Burger

Caramelized Onions, Potato Cheddar Pierogi, Cheddar Cheese.
Pasture Perfect Cattle Burger*-17, Elk*-25, Grilled Chicken-15, Veggie 17, Vegan Chicken-16

Girl from the North Country

BBQ Sauce, Cheddar Cheese, Bacon, and Onion Crisps.
Pasture Perfect Cattle Burger*-17, Elk*-25, Grilled Chicken-15, Veggie-17, Vegan Chicken-16

Black Bear Burger

Bacon, Braised Red Cabbage, Black Bear Mustard, Cheddar Cheese.
Pasture Perfect Cattle Burger*-17, Elk*-25, Grilled Chicken-15, Veggie-17, Vegan Chicken-16

GETRANKE (BEVERAGES)

Pepsi / Diet Pepsi / Wild Cherry Pepsi / Sierra Mist
/ Orange Crush / Unsweetened Iced Tea / Raspberry Iced Tea / Pink Lemonade / Orange Juice / Apple Juice / Cranberry Juice / Pineapple Juice 3

Coffee / Tea / Hot Chocolate 3

Homemade Root Beer /

Homemade Cream Soda 3 (No free refills)

HANSEL & GRETEL'S ROOT BIERGARTEN

Children's Menu: 12 and Under Only Please

Grilled Chicken Breast/FF 9

Crispy Chicken Tenders/FF 9

Mac and Cheese/FF 7

Grilled Cheese/FF 6

Steak and Fries 12

2 Sliders with cheese and Fries 7

DESSERTS

Root Beer Float 6

Seasonal Cheesecake 8

German Chocolate Cake 8

Reese's Peanut Butter Blondie 9

Gluten Free Reese's Peanut Butter Tart
9

Waffle Sundae 9

Choice of ice cream with chocolate sauce or
caramel sauce.

Ice Cream 3

Ask your server for our current flavors!