

Burger Toppings

(Lettuce and Tomato Included)

Cheeses: Cheddar, Bleu,
Pepperjack, Marinated Feta,
Port Salut, Goat,
Daiya® Vegan Cheese

Veggies: Caramelized Onions,
Raw Onions, Avocado,
Baby Greens, Portobello,
Pickled Jalapenos, Pico de Gallo
Mixed Pickled Veggies,
Sautéed Peppers

Bacon...mmm Bacon

Sauces: Barbeque, Chimichurri,
Chipotle Sour Cream,
Buffalo Wing Sauce,
Blue Cheese Dip, Guacamole,
Pimento Cheese, Honey Mustard,
Spicy Mustard

Cheese Plate

Cayuga Blue Goat
Lively Run Goat Dairy
Interlaken, NY
Sweet, semi-firm, pasteurized

Jershire (Cow)
Otterbein Acres Dairy
Newburg, PA
Creamy, dense but soft, raw

Shepherd's Delight (Sheep)
Otterbein Acres Dairy
Newburg, PA
Firm, nutty, raw

Three-Cheese Plate: \$15
With Beer Pairings: \$25

We proudly source from local
producers when possible,
including:

- ◆ Garner's Produce, Warsaw, VA
- ◆ Gold Crust Bakery, Landover, MD
- ◆ The Pretzel Bakery, Washington, DC
- ◆ Path Valley Farms, Path Valley, PA
- ◆ Logan's Sausage, Alexandria, VA
- ◆ Richardson Farm, White Marsh, MD
- ◆ Kreider Farms, Manheim, PA
- ◆ Tuscarora Organic Growers
Cooperative, Hustontown, PA

In addition, we serve:
Organic Milk * Free-Range Eggs *
All-Natural Angus Beef *
Hormone- & Antibiotic-Free
Poultry * Sustainably
Harvested Seafood