



THIS & THAT

PENNSYLVANIA SOFT PRETZELS	\$5
horseradish mustard, cheese fondue	
CHEESE NACHOS	\$4
jalapeno, cheese fondue, pico de gallo	
LOADED FRESH CUT FRIES or TATER TOTS	\$7
cheese fondue, fresh bacon, pico de gallo, & sour cream	
TRUFFLE TATER TOTS	\$4
truffle oil, parmesan cheese	
SWEET POTATO FRIES	\$4
brown sugar aioli	
HOUSE CUT FRENCH FRIES	\$3
sea salt & black pepper	

SMALL PLATES

TRIO OF SLIDERS*	\$9
cheese burger, buffalo chicken, fried cod fillet	
CHICKEN WINGS*	
celery, carrots & buttermilk blue cheese	
½ Dozen	\$6
1 Dozen	\$11
SAUCES	
buffalo, honey hot, hot ranch, habanero, bbq, garlic parm, old bay rub	
FISH TACOS	\$9
fried cod fillet, soft corn tortilla, vegetable slaw, & pico de gallo	
CHICKEN QUESADILLA	\$9
pepper jack, caramelized onion, roasted pepper, bbq sauce & pico	

SOUP, SALAD & SANDWICHES

TOMATO BISQUE	crock	\$4
parmesan cheese	cup	\$3
GRILLED CHEESE & TOMATO BISQUE		\$7
italian bread, american cheese, smoked gouda, & crock of soup		
<i>add bacon to sandwich</i>		
		\$1
GRILLED SALMON SALAD*		\$10
bibb lettuce, oriental vegetables, rice noodles & sesame dressing		
FARMER SALAD		\$8
quinoa, sunflower seeds, roasted peppers, goat cheese & lemon vinaigrette		
	WITH GRILLED CHICKEN*	ADD \$5
	WITH GRILLED SALMON*	ADD \$6
	WITH GRILLED STEAK*	ADD \$7
BLACK BEAN VEGGIE BURGER		\$9
provolone, caramelized onion on toasted brioche & french fries		
GRILLED CHICKEN WRAP		\$9
black beans, corn salsa, pico, fresh avocado, tomato wrap, ranch, & french fries		
CLASSIC REUBEN*		\$10
thousand island, swiss & sauerkraut on marble rye & french fries		

HAND CRAFTED BURGERS

RBG BURGER*	\$15
signature 8oz burger topped with american cheese, fried egg, bacon, caramelized onions, & truffle tater tots	
PITTSBURGH BURGER*	\$15
signature 8oz burger topped with provolone cheese, vegetable slaw, tomato, fresh cut fries, & truffle tater tots	
PHILLY STREET BURGER*	\$15
signature 8oz burger topped with goat cheese, onion straws, bacon, steak sauce, & truffle tater tots	
CUSTOM*	\$11
8 oz Signature House Grind Burger with House Cut Fries iceberg lettuce, sweet onion, sliced pickles & tomatoes, toasted brioche roll, french fries	

Sauce:

bbq sauce, mayonnaise, mustard, ketchup, steak sauce, horseradish mustard

Cheese:

cheddar, swiss, bleu cheese crumbles, provolone, pepper jack, american, goat cheese

Toppings: add \$1

crisp bacon, fried egg, sautéed mushrooms, roasted red peppers, caramelized onions, sliced jalapeno, onion straws, vegetable slaw, fresh avocado

Substitution For Fresh Cut Fries: add \$1

truffle tater tots or fresh vegetables

LOCAL FAVORITES

includes soup or salad

10 oz FLAT IRON STEAK*	\$20
aromatic butter, french fries	
GRILLED SALMON*	\$16
dilled crème fraiche, daily fresh starch & vegetable	
AMISH CHICKEN*	\$14
mushroom crème sauce, daily fresh starch & vegetable	
BEER BATTER FISH-N-CHIPS*	\$12
fish fillet, rémoulade sauce & malt vinegar	
MACARONI	\$10
three cheeses, mushrooms, truffle oil	
PENNE*	\$11
garlic aglio, spinach, sausage, roasted red peppers, asparagus	
SUBSTITUTE ANY PASTA WITH GLUTEN FREE FUSILLI – ADD \$2	

SIDES

SMALL SALAD	\$4
tomato, cucumber, radish & lemon vinaigrette	
FRESH VEGETABLE OF THE DAY	\$4

Consuming raw and undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Some dishes may contain nuts or nut oils, please ask a member of our staff for more information.

COFFEE, TEA, SOFT DRINKS:

SELECTION OF ORGANIC RISHI TEA	\$3
HOT CHOCOLATE	\$3
FRESH BREWED ICED TEA	\$2
FRESH BREWED COFFEE	\$2
SAN PELLEGRINO SPARKLING WATER	\$2
ACQUA PANNA TOSCANA SPRING WATER	\$2
COCA COLA PRODUCTS	\$2

SIGNATURE CRAFT COCKTAILS

MOSCOW MULE ginger beer, lime juice, Faber vodka	\$8
SIMPLE SPRITZER Faber cherry vodka, muddled strawberries, simple syrup, club soda	\$8
OLD FASHIONED whiskey, sugar, bitter, club soda	\$8
NEW YORK SOUR whiskey, simple syrup, lemon juice, malbec wine	\$8
FRENCH 75 champagne, Faber gin, lemon juice, simple syrup	\$8
BOOZEY ARNOLD PALMER iced tea, lemonade, Faber vodka	\$8
AVIATION Faber gin, maraschino cherry liqueur, lavender liqueur, lemon juice	\$8
BANANA CREAM PIE Faber chocolate vodka, Faber vanilla vodka, banana liqueur, half & half	\$8
SIDE CAR Cognac, Cointreau, lemon juice	\$8
GREY HOUND grapefruit juice, Faber vodka	\$8
BLOODY MARY tomato juice, hot sauce, Worcestershire sauce, black pepper, Faber vodka	\$8

DRAUGHT BEER

4 CRAFT BEERS AVAILABLE	(VARIES)
CRAFT FLIGHT (1 of each craft beer in a 5oz glass)	\$10
I.C. LIGHT	\$3.75
YUENGLING	\$3.75
BUD LIGHT	\$3.75
MILLER LITE	\$3.75

CRAFT BOTTLE BEER

PENN PILSNAR Pittsburgh, PA – Amber Lager – ABV 5% - IBU 30	\$6.75
FULL PINT CHINOOKIE IPA North Versailles, PA – IPA – ABV 7.1% - IBU 103	\$6.75
GREAT LAKES EDMUND FITZGERALD PORTER Cleveland, OH – Porter – ABV 6% - IBU 37	\$6.75
NEW BELGIUM FAT TIRE FORT COLLINS, CO – Amber Ale – ABV 5.2%	\$6.75
MAGIC HAT #9 South Burlington, VT –Pale Ale – ABV 5.1%	\$6.75
FOUNDERS ALL DAY IPA Grand Rapids, MI – IPA – ABV 4.7% - IBU 42	\$6.75

MACRO BOTTLE BEER

MILLER LITE	\$4.25
YUENGLING	\$4.25
BUD LIGHT	\$4.25
COORS LIGHT	\$4.25
BUDWEISER	\$4.25
MICHELOB ULTRA	\$4.25
CORONA EXTRA	\$5.25
BLUE MOON	\$5.25
ANGRY ORCHARD	\$4.50
O'DOUL'S (NON ALCOHOLIC)	\$4.00

BUBBLES

	bottle	glass
HOUSE CHAMPAGNE		\$7
BRUT CHAMPAGNE, KORBEL	\$35	

WHITE WINE

	bottle	glass
CHARDONNAY, JOEL GOTT (CALIFORNIA) Unoaked Chardonnay has tropical aromas of melon and pineapple that lead to bright citrus flavors and a hint of vanilla.	\$38	\$9
RIESLING, CHATEAU STE MICHELLE (COLUMBIA VALLEY, WASHINGTON) This is a medium-dry Riesling that delivers sweet lime and peach with subtle mineral notes.	\$35	\$8

ROSE WINE

	bottle	glass
ROSE DOLCE, ROSCATO (ITALY) Delicate aromas of red berries and cotton candy. Lusciously sweet with a primary red fruit flavors yet refreshing with a lingering finish.	\$30	\$8

RED WINE

	bottle	glass
CABERNET SAUVIGNON, TRINITY OAK (CALIFORNIA) A fruit forward wine with delicious aromas and flavors of blackberry and black cherry with notes of green olive, cedar, dried herbs and vanilla	\$35	\$8
RED BLEND, CHARLES & CHARLES (COLUMBIA VALLEY, OREGON) 68% Cabernet Sauvignon, 32% Syrah. Bold, rich, textured but not 'over the top' – rich black plum and cherry notes along with smoke, herbs and gravel.	\$35	\$8
MALBEC, DONNA PAULA (ARGENTINA) Intense violet color. On the nose, aromas of black fruits, violets and spices. Mineral and graphite notes. Great balance and freshness in the mouth,	\$35	\$8
PINOT NOIR, THE SHOW (CALIFORNIA) Aromas of ripe plum, dark cherry and raspberry followed by flavors of earthy truffle, blackberry, cranberry, white pepper and spice.	\$35	\$8

HOUSE WINES

	glass
CABERNET SAUVIGNON	\$6
MERLOT	\$6
CHARDONNAY	\$6
PINOT GRIGIO	\$6
MOSCATO	\$6
WHITE ZINFANDEL	\$6