

BETHLEHEM

BARREL & DRAFFHOUSE

all day menu

To Start

BYO APP FLIGHT DUO \$20

- house blend fries | spice | malt vinegar aioli
- pickled vegetables | whipped feta
- marrow butter | grilled country bread
- hand breaded mozzarella | pomodoro sauce
- roasted red pepper hummus | vegetable crudité
- BBDH pierogies | crispy kielbasa
- five-hour onions | chive sour cream

RUEBEN EGG ROLLS \$15

shredded corned beef | beer braised sauerkraut
gruyère | fontina | 1000 island

CURRIED RED PEPPER HUMMUS \$15

citrus cured olives | raw vegetables
warm espellete flatbread

“EVERYTHING” PRETZEL BITES \$13

horseradish mustard

MARROW TWO WAYS \$29

long-cut marrow bone | balsamic shallots
gremolata | marrow butter | grilled country bread
add “Rye Whisky Luge” + \$11

BBDH PIEROGIES \$13

crispy kielbasa | five-hour onions
chive sour cream

POTATO & LEEK SOUP \$10

chives | fresh brown bread

Salads

HOUSE CAESAR full \$12 / half \$7

romaine hearts | grated parmesan
sourdough crumble | caesar dressing

LOADED WEDGE full \$15 / half \$8

baby iceberg | roasted tomato
red onion | pickled egg | bacon lardon
buttermilk ranch dressing

add grilled chicken \$7 or grilled shrimp \$7

Sandwiches (served with house blend fries)

STACK BURGER \$19

angus patty | romaine & red onion slaw | aged cheddar
five-hour onions | brioche roll

OLD BETHLEHEM CRAB CAKE SANDWICH \$24

romaine | tomatoes | old bay rémoulade | brioche roll

SMOKED TURKEY BLT \$16

sourdough | slab bacon
baby gem lettuce | tomatoes | black pepper aioli

FRANCESINHA (fran-suh-zeen-yuh) \$24

sausage patty | kielbasa | ham | steak | gruyère
sourdough | chili-porter brown sauce

BEEF-TIP SANDWICH \$19

sautéed onions | american cheese sauce | garlic toasted roll
watercress salad

Signatures

CHURRASCO \$39

CAB NY strip | chimichurri butter | watercress salad

BEER BATTERED FISH & CHIPS \$23

locally crafted PA beer | house blend fries | tartar

SHRIMP & GRITS \$25

jumbo shrimp | grits | andouille sausage | red eye gravy

CHICKEN SCHNITZEL \$24

garlic chive spätzle | lemon

“YANKEE POT ROAST” \$30

roasted carrots | wild mushrooms | potato puree | rosemary

Sides \$7

House Blend Fries | Buttery Potato Purée
Roasted Carrots
Charred Brussels Sprouts | Cole Slaw

Little Ones \$9

Chicken Tenders | Small Stack Burger
Grilled Cheese | Mac & Cheese

Desserts

BROWNIE SUNDAE \$9

warm scratch made brownie | vanilla ice cream
caramel | whipped cream

BATCH MICROCREAMERY ICE CREAM \$5

chocolate | vanilla | chef's seasonal

FALL APPLE TURNOVERS \$10

pumpkin spice ricotta | cider-donut ice cream

For parties of 8 or more, an automatic 20% gratuity will be added to the bill, this gratuity can be removed if requested.

*In the interest of public health, please be aware that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. We relay on our vendors' allergy warnings and ingredient listings. Because ingredient substitutions, recipe revisions as well as cross-contact with allergens are possible we cannot guarantee any food item will be completely free of allergens- 25227