

BETHLEHEM

BARREL & DRAFTHOUSE

brunch 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
- curried red pepper hummus | vegetable crudités
- BBDH pierogies | crispy kielbasa
five-hour onions | chive sour cream

REUBEN 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 \$16

smoked salmon mousee | capers | shallot | dill

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

oven roasted tomato | parmigiano- reggiano
olive bread 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 \$22

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 | NY strip | gruyère
sourdough | chili-porter brown sauce

BEEF-TIP SANDWICH \$19

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

Brunchin'

CREPELLE \$17

scrambled eggs | bacon | lemon-ricotta italian crêpe
butter | whiskey maple strawberries

CRAB & EGG BENEDICT \$19

poached eggs | cured ham | english muffin wholegrain
mustard hollandaise

SHRIMP & GRITS \$25

jumbo shrimp | grits | andouille sausage | red eye gravy

BREAKFAST POUTINE \$12

over easy eggs | waffle fries | sausage gravy | fresno
chili | aged cheddar curds

Sides \$7

House Blend Fries | Buttery Potato Purée

Little Ones \$9

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

Desserts

BROWNIE SUNDAE \$9

warm scratch made brownie | vanilla ice cream
whipped cream

“BATCH MICROCREAMERY” ICE CREAM

chocolate | vanilla | chef’s seasonal \$5

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 rely 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- 25336