



Gluten Free Item ^

APPETIZERS

PUB FRIES

A Huge Plate of Fries Smothered with Melted Cheddar Jack, Bacon, Tomato, and Fresh Jalapeños. Served with Our Own Cajun Ranch Sauce..... 9.95
with Open Pit Chili.....12.95

BAVARIAN BAKED SOFT PRETZEL

Bavarian Style Baked Soft Pretzel Served with Bavarian Ale Whole Grain Mustard 8.49

TUSCAN BRUSCHETTA

Heirloom Tomatoes, Red Onion, Marinated Artichoke Hearts, Peppadew Peppers, Burrata Cheese, Focaccia, Balsamic Glaze 8.95

AMERICAN SKINS

Four Crispy Fried Potato Skins Stuffed with Bacon and Melted Cheddar Jack Cheese. Served with Sour Cream 9.95

CHORIZO PEI MUSSELS

Prince Edward Island Mussels, Spanish Chorizo Sausage, White Wine, Italian Parsley, Saffron Herb Butter 12.95

SHRIMP PROSCIUTTO

Gulf Shrimp, 600 Day Aged Prosciutto, Caramelized Figs, Baby Spinach, Madeira 12.95

NACHO GRANDE

Tri Colored Corn Chips Topped with House Open Pit Chili, Lettuce, House Made Salsa, Jalapeños & White Queso Cheese Sauce. Served with Sour Cream 11.95

BLUE BIRD SAMPLER

A Mixed Selection of Boneless Wings, Cordon Bleu Bites, Mozzarella Sticks, Onion Rings, and House Chips. Served with Marinara & Cajun Ranch Sauce.13.95

OLD BAY STEAMED SHRIMP ^

Fresh Steamed Old Bay Dusted Jumbo Shrimp, Served Warm with Cocktail Sauce & Lemon
9.95 Half lb. 17.95 Full lb.

WINGS OR BONELESS WINGS

A Dozen Crispy Wings Served Mild, Hot, Jerk Dry Rub, Hawaiian Habanero, Sweet Fire, Jameson Honey BBQ, Old Bay, Garlic Parmesan, or Cajun Ranch. Served with Celery & Ranch Dressing.
10.95 Boneless 9.95

OLD BAY CRAB FRIES

Sake Crab Dip, Sweet Thai Chili, Old Bay Dusted Waffle Fries, Fresh Scallions 11.95

SOUPS

BAKED TOMATO SOUP

Creamy House Tomato Bisque Topped with Croutons, Smoked Provolone and Swiss. Baked Until Golden Brown 5.95

SEAFOOD SOUP DU JOUR

All of Our Seafood Soups are Made from Scratch Using Only the Finest Ingredients
..... 5.95 Bowl, 4.95 Cup

OPEN PIT CHILI

Certified Angus Steak Tips, Roasted Tomato Bourbon Chili Sauce, Black Beans in a Crock Topped with Cheddar Jack 5.95



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GARDEN SALADS

HARVEST SALAD ^

Baby Spinach, Arugula, Sliced Apples, Roasted Pumpkin Seeds, Cranberries, House Blue Cheese Dressing 10.95

SALMON SALAD LOUIE

Arugula, Crab Aioli, Tomatoes, Grilled Norwegian Salmon, Old Bay Croutons, Mango Vinaigrette 15.95

SWEET FIRE CHOP COBB SALAD

Chopped Romaine Lettuce Tossed with Ranch Dressing, Topped with Cheddar Jack, Tomato, Bacon, Hard Boiled Egg & Crispy Sweet Fire Chicken 13.95

FOCACCIA SALAD

Baby Spinach, Heirloom Tomatoes, Red Onion, Roasted Artichoke Hearts, Peppadew Peppers, Burrata Cheese, Balsamic Vinaigrette, Grilled Focaccia 10.95
with Chicken..... 13.95
with Gulf Shrimp, Crab Cake or Salmon 16.95

CAESAR SALAD

Crisp Romaine, Parmesan Cheese and Croutons Tossed with Caesar Dressing..... 8.95
with Chicken..... 11.95
with Gulf Shrimp, Crab Cake or Salmon 14.95

BLUE BIRD SANDWICH SPECIALTIES

Served with Our Own House Made Chips. Substitute Fries For 1.59; Onion Rings, Sweet Potato Fries, or Add a Side Salad for 2.49

SEAFOOD ROLL

Lobster Claw, Lump Crab, Gulf Shrimp, Sweet Corn Aioli, Arugula, Toasted Split Top Brioche 13.95

BARBECUED LOCAL PORK

Slow Roasted Groff's Pork Shoulder, House Made Andouille Barbeque Sauce, Cole Slaw, Grilled Brioche 9.95

CRAB CAKE SANDWICH

Lightly Seasoned Lump Crab Cake, Broiled and Served with Tartar and Leaf Lettuce on a Brioche Roll 12.95

TEXAS CHICKEN

Grilled Strips of Chicken Breast Tossed with Bacon, Ranch Dressing and Hot Sauce. Smothered with Cheddar and Served on a Hearth Baked Long Roll 9.95

PASTRAMI TRAFFORD

Certified Angus Pastrami, Aged Gruyere Cheese, Thousand Island, Cole Slaw, Topped with French Fries on an Asiago Focaccia 12.95

BRISKET PO' BOY

Braised Certified Angus Brisket, Smoked Provolone, Caramelized Onion, Special Sauce, Toasted French Roll 10.95

NORWEGIAN SALMON

Grilled Norwegian Salmon Fillet, Arugula, House Crab Aioli, Avocado, Grilled Brioche 13.95

CORNWALL CUBAN

Slow Roasted Groff's Pork Shoulder, Groff's Bacon, Bread and Butter Pickles, Swiss Cheese, Pesto Mayo, Grilled French Roll 11.95

PORTOBELLO

Marinated Portabella Mushroom, Roasted Red Peppers, Baby Spinach, Red Onion, Pesto Mayo, Grilled Brioche Roll 8.95

CHICKEN CHESAPEAKE

Grilled Chicken Breast, Crab, Melted Swiss, Baby Spinach, Pesto Mayo, Served on a Grilled Brioche Roll. 12.95



Cornwall, PA

Served with Our Own House Made Chips

Substitute Fries For 1.59; Onion Rings,

Sweet Potato Fries, or Add a Side Salad for 2.49

BURGERS & CHICKEN

Choose from:

All Natural Vegetable Burger, Chicken Breast, Fresh Ground Beef

MINER'S VILLAGE

Green Leaf Lettuce, Tomato, Red Onion, Mayo & American Cheese 9.49

BRICK ROW

Sautéed Mushrooms, Swiss Cheese, Green Leaf Lettuce, Tomato & Herb Mayo 10.49

BURD COLEMAN

BBQ Sauce, Bacon & Cheddar Jack Cheese 10.49

IRON FURNACE

Cajun Spiced, Bacon, Blue Cheese Crumbles and Chipotle Mayo 10.95

QUESADILLAS

Served with House Salsa. Sour Cream Upon Request

PORK QUESADILLA

Slow Roasted Pork, Smoked Provolone, Cheddar Jack Cheese, Arugula 10.95

CHICKEN QUESADILLA

Sliced Chicken Breast, Cheddar Cheese, Diced Tomato 10.95

BRISKET QUESADILLA

Braised Brisket, Cheddar Jack Cheese, Caramelized Onions, Baby Spinach 11.95

PUB FARE

BANGERS AND MASH

Our Own Grilled English Banger Style Sausage Served with Mashed Potatoes & Guinness Gravy 11.95

GUINNESS TIPS PIE

Fresh Cut Tenderloin Tips Sautéed with Onion and Carrots in a Rich Guinness Glace. Topped with Puff Pastry and Baked to Golden Brown 13.95

GUINNESS PUB FISH & CHIPS

Guinness Stout Beer Battered North Atlantic Cod, Gently Fried & Served with Crispy Fries, House Cole Slaw & Tartar 13.95

HALF RACK & MASH

Slow Roasted BBQ Bourbon Baby Back Ribs and Mashed Potatoes 14.95

LOCAL PORK TACOS

Slow Roasted Groff Farm's Pork Shoulder, Andouille Barbeque Sauce, Cheddar Jack Cheese, Bourbon Pickled Corn Relish, Sour Cream & Corn Chips 10.95

OPEN FACED BRISKET

Braised Angus Beef Brisket, Grilled Cornbread, Caramelized Onions, Tavern Gravy, French Fries 13.95

KOBE BEEF BURGER ROYALE

100% Kobe Beef Burger, Our Own Bourbon Bacon Jam, Aged Gruyere Cheese, Arugula, Served on a Grilled Brioche 14.95



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MAINS

Includes 1 Side Selection

Served Monday Thru Thursday 4-10 PM, Friday & Saturday 4-11PM, Sunday 11-9 PM.

Served with Warm Brioche Rolls.

Side Selections Include: Saffron Rice, Baked Potato, Yukon Mashed Potatoes, Cole Slaw, Apple Sauce, Celery with Ranch, Vegetable Du Jour, Fries, or Gourmet Greens Side Salad (add a \$1).

All Dressings Made In House: Balsamic Herb Vinaigrette, Mango Rum Vinaigrette, Blue Cheese, Buttermilk Ranch, Thousand Island, Fat Free Raspberry Vinaigrette.

PAPPARDELLE ANDOUILLE AND SHRIMP

Jacob's Andouille Sausage from New Orleans, Gulf Shrimp, Creamy Creole Sauce, Pappardelle Pasta 19.95

JAGER SCHNITZEL

Panko Breaded Pork Chop, Wild Mushroom and Roasted Heirloom Tomato Sauce, Fontina and Herb Polenta 17.95

CHICKEN OSCAR

Grilled Chicken Breast, Bourbon and Asparagus Cream Sauce, Lump Crab 18.95

JAMBALAYA

Jacob's Andouille Sausage from New Orleans, Shrimp, and Chicken Sautéed with Peppers, Onions, and Tomatoes. Served Over Saffron Rice 19.95

POMODORO GNOCCHI

Heirloom Tomato Bruschetta, Basil Pesto, Potato and Ricotta Gnocchi, Burrata Cheese 15.95

CAJUN CHICKEN ALFREDO

Cajun Dusted Chicken Tenderloins in a Creamy Cajun Alfredo Sauce. Served Over Pappardelle Pasta 18.95

BBQ BABY BACK RIBS

A Full Rack of Baby Back Pork Ribs Slow Roasted in Our Own BBQ Bourbon Sauce. Served with Yukon Mashed Potatoes 22.95



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SEAFOOD

Includes 1 Side Selection

HALIBUT PUTTANESCA

Pan Seared Alaskan Halibut Fillet, Puttanesca Sauce, Citrus Beurre Blanc, Fried Spinach, Milanese Risotto 23.95

CEDAR PLANK SALMON

Norwegian Salmon Fillet, Cornbread Crumbs, Bourbon Soaked Cedar Plank 19.95

SEARED JUMBO SCALLOPS

Pan Seared Jumbo Scallops, Caramelized Figs, Sweet Corn and Prosciutto Risotto 22.95

NEW ENGLAND CRABBER

Twin Cakes of Lump Crab Meat Blended with Our Own Light Seasonings and Broiled Until Golden Brown.
Served with Saffron Rice 22.95

SEAFOOD LASAGNA

Lobster Claw, Lump Crab, Gulf Shrimp, Tomato Cognac Cream Sauce, Fine Herbs 23.95

STEAKS

All Steaks are Certified Angus Beef

Includes Yukon Gold Mashed Potatoes and One Side Selection

Add Mushrooms & Onion to Any Steak for \$2, Add a Crab Cake for \$8

FILET MIGNON ^

Fresh Carved 8oz Filet Grilled to Your Request 24.95

FLAT IRON STEAK ^

8 oz Hand Carved Choice Flat Iron Steak Grilled to Your Request 17.95

CENTER CUT NEW YORK STRIP STEAK ^

Fresh Carved 14oz Choice Center Cut New York Strip Steak Grilled to Your Request 24.95

SURF AND TURF

Grilled 8oz Filet Served with a Lump Crab Cake 29.95

CENTER CUT BLACK & BLUE NEW YORK STRIP STEAK ^

Fresh 14oz Choice Cut New York Strip Steak Dusted with Cajun Seasoning, Blackened in a Cast Iron Pan and Topped with Melted Blue Cheese Crumbles 25.95

JACK DANIEL'S TENNESSEE TOURNEDOS

Two Fresh Cut Filet Tournedos Blackened with Cajun Spices and
Served Over a Jack Daniel's BBQ Demi Glace with Caramelized Onions 24.95

Premium Bottled Soda Selections: All Natural Boylan's Root Beer and Boylan's Cream Soda Made with Pure Cane Sugar, Boylan's Premium Orange Soda with Pure Cane Sugar, Ferrarelle Sparkling Water.
Coke Products: Coke, Diet Coke, Sprite, Ginger Ale, Unsweetened Iced Tea, and Lemonade