

LOUNGE MENU

DRINKS

ON TAP — We offer eight beers on tap including local and regional brews and seasonals. Can't decide? Try a flight of four for \$10.

BOTTLES & CANS — See our bottles and cans board for our full selection of bottled beers including many regional microbrews.

WINES BY THE BOTTLE OR GLASS — Ask your server for our full wine list with options by the bottle or by the glass.

COCKTAILS — Our cocktail list includes all the classics, or let us know your favorite. Be sure to check out the specials board for featured cocktails made with fresh mint or other herbs from our herb garden.

APPETIZERS, SNACKS, & PLATES TO SHARE

SOUP OF THE DAY — House made daily	CUP 5 / BOWL 7
FRENCH ONION SOUP — Melted Swiss and Provolone cheeses over seasoned croutons served in a crock * GF	8
HUMMUS PLATTER — Garlic hummus with fresh vegetables and toasted naan bread V v *GF	8
MUSSELS — One pound of mussels steamed in Newcastle beer broth and served with garlic bread	15
PIEROGIES — Potato stuffed pierogies fried, with your choice of hot sauce, sriracha, barbecue, spicy ranch, or garlic Parmesan v	6 (7) / 11 (14)
SPINACH AND ARTICHOKE DIP — House made dip, mozzarella cheese, toasted naan bread v	13
HOT CRAB DIP — Oven baked crab dip topped with mozzarella cheese, served with house made tortilla chips GF	18
CHIPS AND SALSA — Tortilla chips served with a mild salsa GF V v	7
BASKET OF FRENCH FRIES — v V GF	6
BASKET OF SWEET POTATO FRIES — v V GF	8

SALADS, SANDWICHES, BURGERS, & BURRITOS

PENN WELLS SIGNATURE SALAD — Mixed greens, dried cranberries, apple, grapes, feta cheese, candied pecans, house made balsamic vinaigrette v GF » with Chicken \$18 / with Shrimp \$21	13
CAESAR SALAD — Romaine lettuce, shaved Parmesan cheese, croutons, house made Caesar dressing GF* » with Chicken \$13 / with Shrimp \$15	10
COBB SALAD — Romaine lettuce, tomato, avocado, hard boiled egg, bacon, crumbled bleu cheese, grilled chicken, house made bleu cheese dressing	18
BURRITO — Sautéed onions, bell peppers, cheddar cheese, black beans and rice, rolled up in a flour tortilla and topped with avocado. Served with sour cream and salsa on the side and served with tortilla chips. v » with chicken \$15 / with steak \$16 / with shrimp \$18	10
BURRITO BOWL — Rice and bean bowl topped with sautéed onions, bell peppers, cheddar cheese, and avocado served with tortilla chips, salsa, and sour cream v V* » with Chicken \$15 / with Steak \$16 / with Shrimp \$18	10
QUESADILLA — Sautéed onions and bell peppers smothered in cheddar cheese and folded in a warmed flour tortilla, served with rice and beans, sour cream and salsa v » with Chicken \$15 / with Steak \$16 / with Shrimp \$18	10
CHEESESTEAK — Angus beef thinly sliced with sautéed onions, peppers, and mushrooms, topped with provolone on an artisan roll and served with homemade chips--substitute chicken \$13	14
FISH & CHIPS — Beer battered Cod fried to golden perfection and served with French fries	16
MAPLE BACON CHEESEBURGER — ½ pound fresh Angus ground beef char-grilled and topped with melted cheddar cheese and our house-made maple bacon jam with local maple syrup, lettuce, tomato, and onion, served with homemade chips	17
MAIN STREET BURGER — ½ pound fresh Angus ground beef, char-grilled and served with lettuce, tomato, onion and homemade chips » add cheese \$1 or bacon \$2	13
GARDEN BURGER — Grilled Garden Burger served on toasted brioche bun with lettuce, tomato, and onion and served with homemade chips * V v GF » Add Cheese \$1	11
CHICKEN TENDERS — Breaded and fried all white meat chicken tenders and served with French fries	12

v - vegetarian V - vegan GF - gluten free * - option \$ - extra charge

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness