



BREAKNECK TAVERN

★ ★ ★ APPETIZERS & SMALL PLATES ★ ★ ★

MOULES FRITTES

Prince Edward Island Mussels, IPA Braised & Fresh Cut Fries \$12

FLORIDA ROCK SHRIMP

Crispy Fried & Tossed in Balsamic Chili Sauce \$9

CRAB DIP

Smoked Corn, Roasted Red Peppers, Baby Spinach & Seasoned Fried Pita Chips \$12

CRISPY CALAMARI

Spicy Ginger Mango \$8

SEARED SCALLOPS

Cajun Cream Spinach, Smoked Corn & Crispy Potatoes \$14

SMOKED SALMON TACOS

Crispy Corn Tortillas, Guacomole & Queso Fresco \$14

SPICY AHI TUNA TARTARE

Toasted Sesame Wasabi Crisps, Tobiko, Wakame Salad & Jalapeno \$13

BRUSCHETTA

Breadworks Chiabatta, Fresh Mozzarella, Salsa Verde, Grated Asiago \$9

GORGONZOLA HUMMUS

Seasoned Fried Pita Chips, Celery & Carrot Sticks \$8

CHARRED BRUSSELS SPROUTS

Asiago, EVOO & Lemon Aioli \$8

JUMBO WINGS

Choice of Fried or Smoked, Sauces: House BBQ, Dry Rub, House Buffalo, Secret Sauce, Spicy Ginger Mango \$7(6)/\$13(12)

* Served with Blue Cheese, Celery & Carrots *

STUFFED PEPPERS

House Made Hot Sausage Stuffed Banana Peppers, Pomodoro Sauce, Provolone \$10

"SUPER FOOD" DIP

Avocado, Pomegranate, Chia Seeds, & Quinoa Served with Seasoned Pita Chips & Crispy Plantains \$13

★ ★ ★ GRILLED FLATBREAD PIZZA ★ ★ ★

FEATURE FLATBREAD

Fresh Daily Flatbread Creation, Ask your server for today's Feature

WILD MUSHROOM FLATBREAD

Seasonal Mushroom, Fontina, Gorgonzola, Charred Onion, Baby Spinach & Roasted Garlic \$14

SMOKED CHICKEN FLATBREAD

Signature BBQ Sauce, Charred Red Onion, Cilantro, Aged Cheddar, Smoked Pork Belly \$14

★ ★ ★ SANDWICHES & BURGERS ★ ★ ★

SERVED WITH CHOICE OF FRESH HOUSE BBQ CHIPS OR FRENCH FRIES

PASTRAMI REUBEN

House Smoked Pastrami, Swiss, Eichner Farm Sauerkraut & Russian Sauce on Marble Rye \$13

CRAB CAKE SANDWICH

Fried Green Tomato, Baby Arugula, Cajun Remoulade & Toasted Onion Kaiser \$13

GRILLED PORTOBELLO & HALLOUMI CHEESE

Arugula, Roasted Red Pepper, Grilled Asparagus, Toasted Onion Kaiser, Secret Sauce & Salsa Verde \$11

SMOKED SALMON CLUB

House Smoked Salmon Salad, Arugula, Avocado, Bacon, Tomato, Dill Havarti Cheese on a Multi Grain Bun \$14

FISH SANDWICH

Beer Battered Sustainable Fresh Pacific Cod, Slaw & Cajun Remoulade, House Pickle \$13

AVERAGE JOE BURGER

House Ground Steak Burger, Baby Arugula, Tomato, Red Onion, Choice of Cheese, Brioche Bun & Secret Sauce \$12

PASTRAMI BURGER

House Ground Steak Burger, House Smoked Pastrami, Fried Egg, Swiss, Baby Arugula, Tomato, Brioche Bun & Russian Sauce \$14

PULLED PORK & CHEDDAR

House BBQ, Onion Straws, Cheddar & Slaw \$11

★ ★ ★ SOUPS & SALADS ★ ★ ★

TAVERN SOUPS

Choice: Soup of the Day, Smoked Seafood Chowder or Beer Cheese with Potato & Sausage

CHOPPED COBB

Romaine, Egg, Tomato, Avocado, Red Onion, Cucumber, Bacon, Blue Cheese Crumble, Red Wine Vinaigrette \$8

MIXED GREENS

Cherry Tomatoes, Red Onion, Feta Cheese, Cucumber, Olives & Grilled Lemon & Honey Vinaigrette \$7

QUINOA & BABY KALE

Smoked Corn, Avocado, Black Beans, Grape Tomato, Red Onion & Balsamic Vinaigrette \$8

ROASTED BEET

Baby Arugula, Pistachios, Charred Onion, Goat Cheese & Balsamic Vinaigrette \$8

ADD TO ANY SALAD: PORK BELLY \$3, CHICKEN \$4, *7OZ. NY STRIP STEAK \$8, SHRIMP \$5. CRAB CAKE \$7, SALMON \$6, HALLOUMI \$3, FRIES \$2

★ ★ ★ MIXED GRILL ENTRÉES ★ ★ ★

JUMBO SCALLOPS

Green Beans, Hand Turned Carrots, Crispy Potatoes & Citrus Beurre Blanc \$26

JUMBO LUMP CRAB CAKES

Baby Spinach, Sweet Corn & Cajun Remoulade \$26

SKUNA BAY SALMON

Garlicky Broccoli Rabe, Andouille Sausage, Crispy Potatoes & Citrus Beurre Blanc \$22

*SESAME & CHIA SEED SEARED TUNA

Baby Bok Choy, Charred Onions, Crispy Kale & Ponzu Sauce \$27

GROUPEL

Grilled with Garlicky Broccoli Rabe, Andouille Sausage, Crispy Potatoes & Citrus Beurre Blanc \$26

TROUT

Andouille & Corn Bread Stuffed, Hand Turned Carrots, Green Beans & Citrus Beurre Blanc \$17

*24 OZ. BONE IN RIBEYE

Yukon Gold Whipped Potato, Grilled Asparagus & Red Wine Demi Glaze \$39

* NEW ZEALAND LAMB RACK

Pistacio Crusted Rack, Potato Pancake, Charred Brussels Sprouts & Natural Jus \$26

*PORK CHOP

House Cut Chop, Brown Sugar Apples, Roasted Fingerling Potato & Cabbage Hash \$22

RIBS HALF/FULL RACK

House BBQ Sauce, Fries, Kale & Cabbage Slaw \$16/\$28

*FILET MIGNON

Yukon Gold Whipped Potato, Grilled Asparagus & Red Wine Demi Glaze \$32

*NY STRIP STEAK

House Cut 14 oz. Strip, Pork Belly Whipped Potato, Seasonal Vegetables & Compound Butter \$29

EICHNER FARM CHICKEN

Smoked Corn & Bacon Risotto, Baby Spinach & Peppercorn Pan Sauce \$20



★ ★ ★ SIDES ★ ★ ★

FRIED GREEN TOMATOES ... 3

COLESLAW ... 2

GARLICKY BROCCOLI RABE ... 4

SMOKED CORN & BACON RISOTTO ... 4

WHIPPED POTATOES ... 3

CAJUN FRIED PITA CHIPS ... 2

GRILLED ASPARAGUS ... 4

STEAMED SPINACH ... 3

WILD MUSHROOM RISOTTO ... 4

FRENCH FRIES ... 4

HAND TURNED CARROTS ... 4

★ ★ ★ SEASONAL ENTRÉES ★ ★ ★

CAJUN BLUE CRAB PASTA

Jumbo Lump Crab, Corn, Celery, Red Peppers, Tomato & Fresh Linguine Tossed in a Cajun Cream Sauce \$18

PORTOBELLA & VEGETABLE LINGUINI

Smoked Corn, Red Peppers, Portobella Mushroom, Spinach, Goat Cheese & EVOO \$15

SHRIMP & GRITS

Sautéed Gulf Shrimp, Spiced Tomato Sauce, Cheddar Cheese Grits \$18

ROCK SHRIMP "MAC & CHEESE",

Cavatappi Pasta, House Cheese Sauce, English Peas and a Touch of Truffle Oil \$16

AT BREAKNECK TAVERN OUR CHEFS ARE PROUD TO WORK WITH LOCAL FARMS TO SOURCE SUSTAINABLE PRODUCT FROM HERE IN WESTERN PENNSYLVANIA. WE ALSO WORK CLOSELY WITH SAMUELS & SON SEAFOOD AND EUCLID SEAFOOD TO ENSURE THE SUSTAINABILITY OF ALL SEAFOOD PRODUCTS SERVED FOR YOUR ENJOYMENT.

*CONSUMER WARNING: CONSUMING RAW OR UNDERCOOKED FOODS CAN RESULT IN FOOD BORN ILLNESS.