

### APPETIZERS

#### Buffalo Chicken Nachos

House made tortilla chips topped with grilled buffalo chicken, scallions, diced tomatoes, shredded cheddar jack cheese, and bleu cheese crumbles. 12.99

#### BBQ Pulled Pork Nachos

House made tortilla chips topped with pulled pork, scallions, diced tomatoes, cheddar jack cheese, and jalapenos. 13.99

#### Beer Batter Pickles

Four giant dill pickle spears dipped in our beer batter and fried golden brown. Served with our Southwest ranch. 8.99

#### Spinach Artichoke Dip

Our house made spinach and artichoke dip. Served with crispy baked tortilla chips, carrots, and celery. 12.99

#### Veggie Quesadilla

Grilled peppers and onions wrapped in a flour tortilla, with cheddar jack cheese. Served with salsa and sour cream. 8.99  
Add chicken 2.50 • Add pulled pork 3.50

#### Fried Pierogi

Six cheddar filled pierogis served deep fried, topped with a horseradish-sour cream drizzle, bacon, and chives. 9.99

#### Garlic Parm

#### Brussels Sprouts

Flash fried, then tossed with garlic and parmesan 10.99

#### Pretzel Bites

Flash fried til golden brown and served with house made beer cheese. 12.99

### SOUPS

#### Soup of the Day

Ask your server about today's selection.  
Cup 3.50 • Crock 4.50

#### Buffalo Chicken Soup

Tender white meat chicken, carrots, onions, and celery. Topped with bleu cheese crumbles. Cup 3.50 • Crock 4.50

#### Three Onion Ale

*Our twist on a classic French onion soup!* House made beer with a mixture of onions and leeks, topped with croutons and melted Swiss. Cup 3.50 • Crock 4.50

#### Soup & Salad

Our house salad served with your choice of a crock of soup. 12.99

### SALADS

Salads served with baked tortilla strips.

#### Cobb

Mixed greens, red onion, tomatoes, hard-boiled egg, grilled chicken, bacon. 15.99

#### Buffalo Chicken

Mixed greens, grilled buffalo chicken, shredded carrots, celery, red onion. Topped with bleu cheese crumbles. 14.99

#### Southwest Steak

Mixed greens, grilled steak, black bean corn relish, tomatoes. Served with Southwest ranch dressing. 16.99

#### Burger & Fries

Mixed greens, half-pound burger, fresh cut fries, onions, tomato, and cheddar jack cheese. 15.99

#### Dressings:

Ranch, Southwest Ranch, Italian, Sweet Vidalia Onion Vinaigrette, Balsamic Vinaigrette, Honey Mustard, Bleu Cheese, House Made Warm Bacon Dressing

#### Bruschetta Chicken

Mixed greens, grilled chicken, parmesan, tomato bruschetta, balsamic glaze, and a pesto drizzle. 16.99

#### Bacon Spinach Salad

Baby spinach, diced tomato, bacon, egg, red onion and fresh mushrooms. Served with a house made warm, bacon dressing. 15.99

Add Chicken 3.50 • Add Portabella 2.50

Add Shrimp 5

#### House Salad

Mixed greens, cucumber, red onion, cheddar jack cheese, and tomato. 9.99  
Add Chicken 3.50 • Add Portabella 2.50  
Add Shrimp 5

### BURGERS

Fresh, handmade ½ lb. patties served on a brioche bun.

Comes with fresh cut fries.

Substitute an Impossible Burger, vegan patty for any of our burger options.

Gluten free buns and dairy-free cheese are also available as a substitution.

#### Union Burger

A classic ½ pound burger. Served with lettuce, tomato, & onion on the side. 12.99 • Add cheese .75

#### Freight Burger

Jalapenos, sautéed onions, pepper jack cheese. 14.99

#### Black & Bleu

Cajun seasoning and dried bleu cheese. 14.99 • Add bacon 1.5

#### Bacon Mushroom Swiss

No explanation needed – I hope. 17.99

#### The Pittsburgher

Fresh cut fries, Swiss cheese, house made coleslaw. 15.99

#### Breakfast Burger

Bacon, chorizo sausage, over-easy egg. 18.99

#### Pierogi Burger

Cheddar cheese, sautéed onions, fried pierogis. 15.99

#### BBQ Bacon Beer Cheeseburger

Crispy fried onions, bacon, BBQ Sauce and house made beer cheese 18.99

### TACOS

All orders served with three soft shell flour tortilla tacos.

Add house made chips and salsa for \$2.99

#### BBQ Pulled Pork Mini Tacos

Stuffed with pulled pork and cheddar jack cheese. Topped with house made slaw, fresh salsa and jalapenos. 12.99

#### Cilantro Lime Fish Tacos

Lightly battered fish tacos topped with cilantro, lime crema, house made slaw and fresh salsa. 14.99

#### Southwest Chicken Tacos

Perfectly seasoned grilled chicken, cheddar jack cheese and black bean corn relish. Topped with BBQ sauce. 10.99

## SANDWICHES

Served with fresh cut fries.

Most sandwiches can be served as a wrap by request.

Gluten free buns and dairy-free cheese are also available as a substitution.

### The Train Wreck

Grilled ham and turkey, Swiss and cheddar cheese. Topped with fresh cut fries and house made slaw. Served between two slices of grilled Texas toast. 15.99

### Railway Reuben

Slow cooked corned beef, grilled marble rye, sauerkraut, Swiss, and Thousand Island dressing. 16.99

### Turkey Rachel

Shaved turkey breast, grilled marble rye, Swiss, house made slaw, and Thousand Island dressing. 15.99

### Cubano

Grilled ham, pulled pork, Swiss, pickles, Spent grain mustard. 14.99

### Pulled Pork

Slow cooked pulled pork topped with house made BBQ. 14.99

### Fried Bologna

¼ lb. fresh cut Smith's bologna, chorizo sausage, grilled onions and peppers, and American cheese. 15.99

### Kick'n Chicken

Grilled chicken breast tossed in Red Hot sauce with pepper jack cheese, jalapeños. *Smokin!* 16.99

### The Mother Clucker

Grilled chicken breast, Swiss, grilled mushrooms, peppers, and onions. 16.99

### Beer Battered Fish Sandwich

Flakey cod fish fried in house made beer batter, American cheese, tartar. 15.99

### Turkey Asiago Panini

Shaved turkey breast, asiago cheese, sun-dried tomato basil pesto, garlic infused baby spinach. 16.99

- **Featuring House Made Craft Sodas**
- **Ask your server for a Drink Menu featuring our fresh, house drafts, as well as selections from other regional breweries and wineries.**
- **Remember us for your next Party – Banquet – Reception!**

## ENTRÉES

Served daily 4:00 p.m. – 9:00 p.m.

### 10 oz. Angus Reserve Sirloin

Topped with a house made silk bomb garlic butter. Served with redskin mashed potatoes and chef's choice vegetable. 29.99

### Blackened Raspberry Chicken

Raspberry-jalapeño infused glaze. Served with wild rice and chef's choice vegetable. 16.99

### Beer Battered Fish & Chips

Flakey cod fish flash fried in our house made beer batter. Served with fresh cut fries, house made slaw and tartar. 17.99

### Pierogis

Cheddar filled pierogis sautéed with butter and onions. Finished with sour cream. 13.99

### BBQ Glazed Salmon

Grilled Atlantic salmon, Apparition Amber house made BBQ glaze. Served with wild rice and chef's choice vegetable. 21.99

### Mediterranean Pasta

Cavatappi pasta tossed in a light olive oil and garlic sauce. Sautéed with tomatoes, artichoke hearts, olives and feta cheese. 15.99

Add Chicken 3.50 Add Shrimp 5.00 Add Portabella Mushroom 2.50

## MAC ATTACK

Choice of one of the following dishes, all made with cavatappi pasta. 14.99

### Mac & Cheese Steak

Thinly shaved steak, sautéed onions, peppers, and mushrooms, cheddar jack mac.

### BBQ Pork Mac & Cheese

Pulled pork topped with house made BBQ and crispy fried onions, cheddar jack mac.

### Buffalo Chicken Mac

Boneless Buffalo wings, hot sauce, bleu cheese crumbles, cheddar jack mac.

## MEATLESS MEALS

Served with fresh cut fries.

### Balsamic Portabella Wrap

Grilled, marinated portabella mushrooms, baby spinach, roasted red peppers, diced tomatoes, feta cheese. 14.99

### Southwest Veggie Wrap

Corn and black bean relish, diced tomatoes, red onions, mixed greens. Served with Southwest ranch dressing on the side. 12.99 • Add Chicken 2.50

### Grilled Triple Cheese

Grilled Texas toast with cheddar, American, and Swiss cheese. 10.99  
Add Sautéed Mushrooms, Sautéed Onions, or Tomatoes for .75

### Garden Burger

An Impossible Burger, vegan patty served with lettuce, tomato and onion on the side. 14.99  
Add Cheese .75  
Add Sautéed Onions or Mushrooms .75  
Add Portabella 2.50

## ADD A SIDE

Fresh Cut Fries 2.99

Kettle Chips 2.99

Coleslaw 1.49

Side Salad 3.99

Seasoned Green Beans 1.99

Chef's Choice Vegetable 1.99

Wild Rice (after 4:00 P.M.) 1.49

Redskin Mashed

(after 4:00 P.M.) 1.99

## JUST DESSERTS

### Root Beer Float

Our homemade root beer poured over a heaping scoop of Connie's ice cream. *A little local on local action!* 6.99

### Ice Cream Sundae

Connie's vanilla ice cream with Hershey's chocolate sauce or our raspberry-jalapeño drizzle. 4.99

### Deep Fried Raspberry Cheesecake

A crispy fried tortilla shell filled with raspberry cheesecake. Served with Connie's vanilla ice cream and topped with sweet berry sauce and dusted with powdered sugar. 8.99

### Seasonal Dessert

*Like the seasons, tastes change!*  
Ask your server what sweet treat is featured today!

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