



SHAWNEECRAFT® BEER
TRUE TO NATURE. TRUE TO THE CRAFT™



SCRATCH HOUSE | WOOD-FIRE GRILL

RESTAURANT HOURS
12:00 pm – 9:00 pm
7– Days a Week

570.424.0990

526 River Road • Shawnee on Delaware • Pennsylvania 18356

APPETIZERS

SOUP OF THE DAY 8

Homemade soup served in a crock

FRENCH ONION SOUP 10

Topped with homemade croutons & provolone

GEM SIDE SALAD 9

Mixed greens, tomatoes, carrot ribbons, cucumbers, mixed cheese, home made croutons, your choice of dressing

VEGETARIAN CHILI 10

Our hearty homemade chili topped with cheddar cheese, sour cream, and red onion

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BRUSCHETTA 16

House-made bruschetta served on toasted Italian bread, drizzled with Balsamic glaze

FRIED PICKLES 15

Basket of deep fried pickle chips, served with Ranch Sauce

LOADED HUMMUS 18

Homemade hummus topped with marinated roasted red peppers, Kalamata olives, cherry tomatoes, cucumber, feta, parsley, paprika, drizzled with extra virgin olive oil, served with toasted naan. (GF flatbread upon request)

QUESADILLA 12

Served in a flour tortilla with tomato, mixed cheese, and side of salsa and sour cream

- Pulled chicken +5 • Vegetable +3
- Slow-roasted pulled pork +7

WINGS* (8-pieces) 15

Served with bleu cheese or ranch & celery. Choose one sauce:

- Lemon Pepper
 - Buffalo
 - Dry Rub Cajun Creole
 - BBQ
 - Garlic Parmesan
 - Sweet Thai Chili
 - McHales
 - Buffalo Ranch
- add extra sauce +.50

FRIED MOZZARELLA BALLS 14

Fresh fried mozzarella balls, served with marinara sauce

CHEDDAR ALE DIP 16

ShawneeCraft® ale in a warm cheddar dip, served with two soft pretzels & homemade honey mustard

POTATO SKINS 15

Three potato skins topped with bacon, broccoli, and cheddar cheese, served with sour cream

LOADED NACHOS 15

House made tortilla chips topped with mixed cheese, tomatoes, jalapenos, black olives, red onions, and drizzled with lime crema. Served with sour cream and salsa on the side

- Pulled Chicken +5
- Meat Chili +5 • Vegetarian Chili +5
- Slow-Roasted Pulled Pork +7

STEAMED CLAMS* 18

One dozen clams in white wine herb broth, served with Garlic Bread

CALAMARI 18

Fried calamari and banana peppers, served with marinara sauce

SALADS

Add a Protein

Chicken +7 • (5) Shrimp +12 • Falafel Balls +8 • Salmon +14 • Sirloin +16

CRANBERRY APPLE SALAD 17

Mixed greens, candied walnuts, sliced apples, dried cranberries, and blue cheese crumbles. Served with balsamic dressing

STEAK SALAD* 25

Tomato, bacon, blue cheese crumbles, onion straws, and wood fire grilled sirloin over a bed of mixed greens, served with ranch dressing



MEDITERRANEAN SALAD 18

Mixed greens topped with feta, sundried tomatoes, mixed olives, banana peppers, cucumber and carrot ribbons & deep fried falafel balls. served with Mediterranean dressing

CAESAR SALAD 14

Romaine, parmesan cheese and croutons, tossed in Caesar dressing

FROM THE WOOD FIRE GRILL

THE GEM BURGER* 18

Half pound wood fire grilled burger, served on toasted brioche with lettuce, tomato, onion, served with fries

GRILLED CHICKEN SANDWICH 15

Served on a toasted brioche roll with lettuce, tomato, onion & a side of kettle chips

Substitute for a gluten-free roll +3

THE IMPOSSIBLE BURGER 18

A plant-based burger that tastes just like your standard burger. Completely vegetarian, served with lettuce, tomato, onion & side of fries

TOPPERS (no ingredient substitutions) each +5.00

BACON-ONION JAM

Homemade bacon-onion jam & mozzarella cheese

BEER CHEESE

Beer cheese, bacon, and crispy onion straws

THE BBQ MELT

Cheddar cheese, BBQ sauce & onion ring

SMOTHERED

Sautéed mushrooms, caramelized onions & cheddar cheese

THE TAVERN

Melted bleu cheese, Cremini Mushrooms, sautéed onions & black pepper candied bacon

20% gratuity will be added to parties of 6 or more. A 10% gratuity will be applied to take out orders.

Menu & Hours of Operation are subject to change without notice.

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

PUB FAVES

Substitute roll for a gluten-free roll +3

CHEDDAR ALE CHEESESTEAK 19
Sliced and chopped prime rib, mushrooms, onions, peppers, & our house-made cheddar ale cheese. Served with kettle chips

BUFFALO CHICKEN WRAP 17
Panko crusted chicken breast, buffalo sauce, blue cheese crumbles, tomatoes, black pepper candied bacon, and mixed greens in a cheddar jalapeño flour tortilla, served with kettle chips

CHICKEN CAESAR WRAP 16
Grilled chicken, romaine, creamy Caesar dressing, and parmesan cheese in a flour tortilla. Served with kettle chips

ROAST TURKEY SANDWICH 16
Oven roasted carved turkey breast, black pepper candied bacon, lettuce, tomato, and herb mayo on sourdough bread , served with kettle chips

TURKEY RACHEL 18
Oven roasted carved turkey breast, grilled rye, coleslaw, Swiss, and Thousand island dressing. Served with kettle chips

STEAK SANDWICH* 21
Grilled sirloin steak, cooper cheese, caramelized onions, and horseradish aioli on toasted rosemary ciabatta, served with kettle chips

FRENCH DIP 19
Thin sliced ribeye and melted provolone on a toasted rosemary ciabatta roll, served with au jus for dipping and kettle chips

GLUTEN FREE CAPRESE FLATBREAD 18
Roasted red peppers, basil, mozzarella and balsamic reduction

CATFISH SANDWICH 19
Fried catfish topped with coleslaw, Thai chili sauce, lettuce and tomato on a brioche bun. Served with sweet potato fries

PANKO CRUSTED CHICKEN SANDWICH 19
Herb crusted chicken breast with Swiss cheese, herb mayo, lettuce, tomatoes, pickles on toasted brioche. Served with kettle chips

PULLED PORK 17
Seasoned pork shoulder and bbq sauce on a toasted brioche roll, served with kettle chips
• add cheddar and caramelized onions +3

FISH & CHIPS 22
ShawneeCraft® beer-battered white fish served with french fries, coleslaw & tartar sauce

ENTRÉES

Add a Protein

Chicken +7 • (5) Shrimp +12 • Falafel Balls +8 • Salmon +14 • Sirloin +16

PENNE ALLA VODKA 20
Penne pasta tossed in homemade creamy vodka sauce & parmesan cheese. Served with garlic bread

PENNE CARBONARA 24
Penne pasta tossed in homemade carbonara sauce topped with peas and prosciutto, and served with garlic bread

GRILLED CHICKEN DINNER 24
Two pieces of grilled chicken topped with Dijon cream sauce. Served with seasonal vegetable and choice of potato

FAJITA BOWL 16
Cajun seasoned rice, topped with red and green peppers, sautéed onions, and drizzled with lime crema

BBQ BACK RIBS 25
A half rack of slow-cooked ribs finished with our homemade BBQ sauce. Served with fries & coleslaw

GRILLED SIRLOIN STEAK* 26
8 oz wood fire grilled sirloin, topped with triple garlic butter and thyme. Served with seasonal vegetables and choice of potato

PRIME RESERVE PORK RIB CHOP* 32
Grilled bone in blackened pork chop topped with sautéed mulled cider apples and bacon. Served with seasonal vegetable and choice of potato

GRILLED RIBEYE STEAK* 34
12 oz Ribeye topped with triple garlic butter. Served with seasonal vegetable and choice of potato

PARMESAN CRUSTED SALMON* 28
Fresh salmon wood-fire grilled and topped with a parmesan crust, and drizzled with a Dijon cream sauce. Served with rice pilaf and seasonal vegetable

FRIED CATFISH 27
Topped with Cajun creole sauce. Served with seasonal vegetable and rice pilaf

BEER MAC & CHEESE 18
Mac and cheese cooked with bacon & our very own ShawneeCraft® beer, topped with seasoned bread crumbs
• add buffalo chicken +5
• add BBQ pulled pork +7

DAILY SPECIALS

(No Substitutions)

MONDAY
Taco Night and Live Music – starting at 5:30pm, \$5.00 House Margaritas all Day

TUESDAY
\$5.00 select draft beer and Chef’s choice of Pub Sliders.

WEDNESDAY
Wing Night and Live Music – starting at 5:30pm, \$5.00 House Mixed Drinks and \$1.00 Wings.

THURSDAY
Thirst-Tini: Live Music – starting at 5:30pm. \$8 select Martinis \$17 Meatloaf, mashed potatoes and veggies.

FRIDAY
Wine Night: \$6 select wine
Steak Night: Chef’s choice steak, served with baked potato and vegetables.

SATURDAY
Mussels and Bottled Beer – \$13 one pound mussels tossed in red sauce, served with garlic bread & \$4 domestic bottles, \$5 import bottles (\$6 Heineken NA)

SUNDAY
Pasta Night: Chef’s choice pasta served with house salad and garlic bread.
Sangria All Day: \$8 sangria special

SIDES	5		6	HOMEMADE DRESSING	Ranch, Bleu Cheese Honey Mustard, Thousand Island, Mediterranean Vinaigrette, Balsamic Vinaigrette
	Vegetable of the Day	Garlic Bread	Sweet Potato Fries		
	Mashed Potatoes	Coleslaw	Onion Rings		
	Cheddar Ale Cheese Dip	Fries			
	Baked Potato (Loaded +3)	Rice Pilaf			
				4 oz. 1	
				2 oz. .50	

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