



BREAKNECK TAVERN

★ ★ ★ APPETIZERS & SMALL PLATES ★ ★ ★

SPICY AHI TUNA TARTARE

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

CRAB DIP

Smoked Corn, Roasted Red Peppers, Baby Spinach & Seasoned Fried Pita \$13

CAJUN PEI MUSSELS

Andouille Sausage, Cajun Cream, Grilled Bread \$13

GORGONZOLA HUMMUS

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

BRUSCHETTA

Marinated Tomato, Toasted Ciabatta, Fresh Mozzarella, Salsa Verde, Grated Asiago \$9

CRISPY CALAMARI

Spicy Ginger Mango Sauce \$8

STUFFED PEPPERS

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

SEARED SCALLOPS

Jumbo Scallops, Cajun Cream, Spinach, Smoked Corn & Crispy Potato \$14

SMOKED WINGS

House Cherry Wood Smoked, Sauces: House BBQ, Dry Rub, House Buffalo, Secret Sauce, Spicy Ginger Mango, or Award-Winning Fresno Honey Jalapeño

** Served With Blue Cheese, Celery & Carrots* *\$9(6) ; \$15(12)* **

★ ★ ★ SHAREABLE ★ ★ ★

CHARRED BRUSSELS SPROUTS

Asiago, EVOO & Lemon Aioli \$8

WILD MUSHROOM RISOTTO

Seasonal Mushrooms, Fine Herbs \$8

SMOKED CORN & BACON RISOTTO

Marscapone Cheese Blend \$8

FRIED GREEN TOMATOES

Remoulade, Hoppin' John Salad \$8

JAMBALAYA

Creole Pomodoro, Jasmine Rice, House Andouille Sausage & Trinity Blend \$8

★ ★ ★ SANDWICHES & BURGERS ★ ★ ★

SERVED WITH CHOICE OF FRESH HOUSE BBQ CHIPS OR FRENCH FRIES

PASTRAMI REUBEN

House Smoked Pastrami, Swiss, Sauerkraut & Russian Sauce, Marble Rye \$14

CRAB CAKE SANDWICH

Fried Green Tomato, Baby Arugula, Cajun Remoulade & Toasted Onion Kaiser \$14

GRILLED PORTOBELLO & HALLOUMI WRAP

Arugula, Roasted Red Pepper, Grilled Asparagus, Honey Whole Wheat Wrap, Sweet Chili & Ginger Sauce \$12

FISH SANDWICH

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

***BREAKNECK BURGER**

House Ground Steak Burger, Baby Arugula, Pickled Red Onion, Smoked Cheddar, BBQ Rum Aioli \$13

***BISON BURGER**

Smoked Gouda, Charred Onion, Frisee, Crispy Prosciutto & Horseradish Mayo \$16

***PASTRAMI BURGER**

House Ground Steak Burger, House Smoked Pastrami, Fried Egg, Swiss, Baby Arugula, Tomato, Ciabatta Bun & Russian Sauce \$15

★ ★ ★ SOUPS & SALADS ★ ★ ★

TAVERN SOUPS

Choice: Soup of the Day, Seafood Chowder and Beer Cheese with Potato & Sausage \$8

CHOPPED COBB

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

* Add ons: Pork Belly \$3, Chicken \$4, NY Strip \$8, Shrimp \$5, Crabcake \$8, Salmon \$8, Halloumi \$3, Fries \$2 *

QUINOA & BABY KALE

Avocado, Black Beans, Trinity Blend, Grape Tomato & Balsamic Vinaigrette \$8

ROASTED BEET

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

BABY SPINACH & FRISEE

Red and Yellow Peppers, Celery, Fried Plantains, Pepita Seeds, Feta & Grilled Lemon Honey Vinaigrette \$8

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

★★★ GRILLED FLATBREAD PIZZA ★★★

FEATURE

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

SMOKED CHICKEN FLATBREAD

Prosciutto de Parma, Pomodoro Sauce, Salsa Verde & Fontina \$14

WILD MUSHROOM

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

★★★ SEASONAL ENTRÉES ★★★

SCALLOPS

Jumbo Scallops, Jambalaya with Andouille Sausage, Creole Pomodoro & Trinity Blend \$27

JUMBO LUMP CRAB CAKES

Baby Spinach, Smoked Corn & Cajun Remoulade \$27

*SKUNA BAY SALMON

Garlicky Broccoli Rabe, Andouille Sausage, Crispy Potatoes & Citrus Beurre Blanc \$24

*SESAME & CHIA SEED SEARED TUNA

Garlicky Broccoli Rabe, Charred Onions, Crispy Kale & Ponzu Sauce \$28

GROUPE

Grilled with Garlicky Broccoli Rabe, Andouille Sausage, Crispy Potatoes & Citrus Beurre Blanc \$27

SHRIMP & GRITS

Jumbo Shrimp, Trinity Blend, Creole Pomodoro Sauce, Cheddar Cheese Grits \$19

CAJUN BLUE CRAB PASTA

Jumbo Lump Crab, Sweet Corn, Sliced Celery, Roasted Red Pepper, Tomato & Fresh Linguini Tossed in a Cajun Cream \$21

PORTOBELLA & VEGETABLE LINGUINI

Smoked Corn, Trinity Blend, Portobella Mushrooms, Spinach, Goat Cheese \$16

*HANGER STEAK

Truffle Mashed Purple Potato, Roasted Shallots & Chimichurri \$28

*NEW ZEALAND LAMB RACK

Pistachio, Whipped Celery Root, Charred Brussels Sprouts & Red Wine Demi Glaze \$27

BERKSHIRE PORK CHOP

House Cut Chop, Brown Sugar Apples, Roasted Fingerling Potato & Cabbage Hash \$24

RIBS HALF/FULL RACK

House BBQ Sauce, Fries, Kale & Cabbage Slaw \$16/\$30

*FILET MIGNON

Yukon Gold Whipped Potato, Grilled Asparagus & Red Wine Demi Glaze \$33

*NY STRIP STEAK

House Cut 14 oz. Strip, Whipped Celery Root, Seasonal Vegetables & Compound Butter \$31

EICHNER FARM CHICKEN

Smoked Corn & Bacon Risotto, Baby Spinach & Peppercorn Pan Sauce \$23

BRISKET "MAC & CHEESE",

Cherry Wood Smoked Brisket, English Peas, Queso, Seasoned Panko \$16



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

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