

DOG & BULL

BREW & MUSIC HOUSE

APPS | SHARED PLATES

CHEESESTEAK DOG EARS \$8.5 our signature app! served w/ cheddar-ale dipping sauce

HUMMUS PLATE \$10 artichoke & sun-dried tomato hummus, served w/ grilled pita, feta cheese, tomato, cucumber, olives, roasted red peppers & olive oil

FRIED PICKLES \$10 lightly breaded w/ side of roasted garlic aioli

DOGHOUSE WINGS \$14 (8) jumbo fresh wings served w/ blue cheese, celery & your choice of: buffalo, honey chipotle, house bbq, garlic-parmesan or creamy cajun chipotle

CHEESE BOARD \$13.5 chef's daily selection of 4 rotating cheeses w/ house made crackers & apple-cranberry chutney - add local craft bacon for \$6

PRETZEL BOARD \$11 (3) warm bavarian pretzels served w/ cheddar-ale & house made beer mustard

CRAB & CORN FRITTERS \$13 lump crab & roasted corn fritters seasoned & served w/ remoulade & fresh lemon

WARM SPINACH ARTICHOKE DIP & CHIPS \$11

BUFFALO SHRIMP \$15 (6) shrimp lightly sautéed & tossed in buffalo sauce over fried polenta cakes w/ blue cheese dressing

DOG & BULL FRITES \$5

- cheddar ale smothered fries \$7.5
- garlic-parmesan fries \$7.5
- doghouse fries \$8.5 (garlic-parm topped w/ cheddar-ale)
- cheesesteak fries \$10.5
- bbq bacon fries \$11.5 (dice bacon, bbq, jalapeno & pepperjack)

TOMATO BISQUE \$7.5 creamy bisque w/ parmesan & basil

SAUSAGE & BEAN SOUP \$7.5 mild sausage & white beans w/ vegetables in a rich pork broth

SEAFOOD CHOWDER \$8 topped w/ a crab fritter

SALADS

add to any salad: AVOCADO \$2.5, HUMMUS \$3, CHICKEN \$4.5, SHRIMP \$7.5, SALMON \$11, STEAK TIPS \$12

SIDE SALAD \$7 baby greens, olives, cucumbers, sun dried tomato & feta cheese w/ choice of dressing

APPLE WALNUT SALAD \$11 mixed greens tossed w/ maple vinaigrette, apple slices, candied walnuts, dried cranberries & blue cheese

FILET TIP BALSAMIC SALAD \$20 6oz of filet tips over mixed greens in a balsamic vinaigrette tossed w/ cucumbers, tomato, peppercorn asiago cheese & topped w/ crispy fried onions

SOUTHWEST CAJUN SHRIMP SALAD \$17 cajun spiced shrimp served over mixed greens tossed in a creamy chipotle-lime dressing w/ fried green tomatoes, smoked gouda & pico de gallo

GREEN GODDESS CHICKEN COBB \$17 grilled chicken over baby greens in a goddess buttermilk dressing topped w/ crisp bacon, fresh avocado, blue cheese crumbles, tomato & hard boiled egg

BUILD YOUR OWN

BUILD YOUR BULL BURGER \$11.5 fresh hand formed burger patty, a blank canvas for all of your favorite toppings below w/ lettuce, tomato, red onion & pickles upon request

"BEYOND" MEATLESS BURGER \$13 100% vegetarian all natural burger patty that has the taste & feel of a beef burger patty served on a brioche bun w/ lettuce, tomato, onions pickles upon request

CHOOSE FROM

CHEESES for \$1 Each: american, cheddar, pepperjack, smoked gouda, provolone, blue cheese, brie, peppercorn asiago, feta or our cheddar-ale sauce

MIXERS & VEGGIES for 50¢ Each: garlic-aioli, house bbq, sautéed onions, marinara mushrooms, jalapeno, crispy fried onions, roasted peppers, arugula, remoulade, blackening seasoning, buffalo sauce, pico de gallo, honey chipotle, chipotle cream, green chili, black beans, baby spinach, beer mustard, spinach artichoke dip or pickles

MEATS & TOPPINGS for \$2.5 Each: bacon, pork roll, bacon jam, fresh avocado or fried egg

PREMIUM TOPPINGS: local craft bacon, lump crab (\$3.5)

BURGERS | WRAPS | SANDWICHES

all burgers, sandwiches & wraps are served w/ fries
(gluten free buns available \$2, pretzel bun \$2)

- substitute garlic parm or cheddar-ale fries for \$1.5
- substitute fries w/ side salad, sautéed spinach, rice, doghouse fries, coleslaw or green bean saute \$2
- substitute any cup of soup or fried pickles \$3.5

CHEDDAR-ALE BACON BURGER \$14.5 (Dog & Bull Amber)

our famous burger smothered in our cheddar-ale sauce, topped w/ bacon & crispy fried onions



BACON JAM BURGER \$15 topped w/ house made bacon jam, peppercorn asiago cheese & tomato

CHICKEN, BACON & BRIE SANDWICH \$15 grilled chicken breast topped w/ bacon, brie, apple-cranberry chutney, tomato & arugula

AVOCADO CRAFT BACON BLT ON SOURDOUGH \$12 thick cut local craft bacon, fresh avocado, juicy tomato, crisp lettuce & garlic aioli sandwiched between toasted sourdough

DOG & BULL CHEESESTEAK \$12 smothered in our house cheddar-ale sauce & topped w/ crispy fried onions

BUFFALO CHICKEN WRAP \$13 grilled chicken, buffalo sauce, blue cheese dressing, lettuce & tomato

BBQ FRIED CHICKEN SANDWICH \$13 breaded & fried chicken breast topped w/ house made bbq sauce, crispy fried onions, cole slaw & pickles

GRILLED SANDWICHES W/ SOUP

CLASSIC GRILLED CHEESE \$14 american cheese, bacon & tomato on grilled sourdough & served w/ tomato bisque

GREEK GRILLED CHEESE \$14 feta, provolone, spinach, mushroom, sautéed onion & tomato on grilled sourdough & served w/ tomato bisque

MEAT LOVERS \$16.5 pork roll, bacon, chicken & provolone on grilled sourdough & served w/ tomato bisque

ENTRÉES

SWORDFISH PICCATA \$21 8oz skin on filet pan roasted and finished in a lemon caper white wine sauce served w/ roasted potatoes & green bean saute

SESAME CRUSTED AHI TUNA \$19 drizzled w/ wasabi cream & sweet soy, served w/ steamed rice & stir-fry vegetables

HONEY CHIPOTLE GLAZED SALMON \$20 6oz pan roasted salmon filet finished in a sweet & spicy chipotle glaze served w/ steamed rice & green bean saute

FILET MIGNON W/ LUMP CRAB IN GARLIC BUTTER \$27 7oz filet topped w/ lump crab in garlic butter served w/ seasonal potatoes & vegetables

FILET MIGNON W/ BACON JAM \$27 7oz filet topped w/ house made bacon jam served w/ seasonal potatoes & vegetables

STUFFED CHICKEN PARM \$17 a pair of breaded chicken breast stuffed w/ spinach artichoke dip & smothered in marinara & melted provolone served w/ garlic bread & sautéed vegetables

FINGERS, CHIPS & DIPS \$16 (3) fresh battered chicken fingers served w/ french fries, cole slaw & your choice of 3 dipping sauces (cheddar-ale, honey chipotle, house bbq, remoulade, garlic aioli, beer mustard, chipotle cream, marinara, green chili, ranch, honey mustard)

FISH & CHIPS \$14.5 brown-ale beer battered tilapia served w/ fries, remoulade & cole slaw

SMOTHERED GREEN CHILI BURRITO \$14 stuffed w/ choice of grilled chicken or seasoned beef, black beans, pico de gallo & drizzled w/ sour cream. substitute shrimp or seasoned vegetarian beyond beef for \$3.5

DESSERTS

CHOCOLATE CHIP COOKIE SUNDAE \$9 jumbo chocolate chip cookie skillet topped w/ vanilla ice cream, chocolate sauce & chocolate chips

LINVILLA ORCHARD APPLE CARAMEL BREAD PUDDING \$9 warm cinnamon apple bread pudding spiked w/ Linvilla Orchard Hard Cider by Shp Bottom Brewery & finished w/ cream cheese frosting & caramel sauce

CUP OF ICE CREAM \$5 choice of chocolate or vanilla & tasty toppings

CHEESECAKE \$8 (choice of)

- Cookies n Cream
- Candied Walnut & Caramel
- Strawberry or Blueberry Jam w/ Whipped Cream

KID'S MENU

served in a collectable Dog & Bull Frisbee w/ choice of fries, rice, roasted green beans or potatoes

DINO CHICKEN NUGGETS \$8

KIDS BURGER \$8

KIDS GRILLED CHEESE \$8

GRILLED CHICKEN \$8

FOR THE PUPS

CHICKEN & RICE \$7

BEEF & RICE \$7

PUPSICLE DESSERT \$7

