

Starters



Beer Steamed Mussels

P.E.I. Mussels steamed in our award winning beer and served with grilled bread
Ask your server for today's presentation ~ 12

Traditional Pierogies (v)

Potato and cheese pierogies served with sautéed onions, melted butter, and sour cream ~ 6.5

Untraditional Pierogies

A unique twist to a traditional Pittsburgh favorite!
Ask your server for today's presentation ~ 7

Beer Braised Chicken Wings

Beer Buffalo Sauce or Beer BBQ ~ 9.95

Hummus (v)

Seasonal flavor served with wood fired flatbread
Ask your server for today's presentation ~ 7

Pumpkin & Chorizo Risotto Fritters

Fried and served with honey mascarpone crème fraiche ~ 8

Spinach, Feta & Smoked Gouda Dip (v)

Served warm with tri-colored tortilla chips ~ 7.75

Fried Brussels Sprouts (v)

Served with apple jam ~ 7

Featured Soup

Made fresh daily! Ask for today's presentation
Cup ~ 3.5 **Bowl** ~ 4.5

Seven Onion Soup

Laced with our Pious Monk Dunkel and topped with homemade croutons and provolone
Cup ~ 4.5 **Bowl** ~ 5.5

Pasta & Vegetarian

Pulled Pork Bolognese

Gnocchi tossed with slow roasted pulled pork, pancetta, and crimini mushrooms.
Finished with beet marinara sauce and fresh shaved parmesan ~ 18

Pierogie Sauté (v)

Sautéed potato and cheese pierogies tossed with broccoli and tomatoes.
Finished with a garlic cream sauce ~ 13

with pancetta add ~2

with chicken add ~4.5

Veggie Spaghetti (v)

Zucchini noodles, roasted cauliflower, and mushroom meatballs served with beet marinara sauce ~ 16

with chicken add ~ 4.5

Cauliflower Steak (v)

Charred and served with bleu cheese rotini n' cheese, fried Brussels sprouts and tomato jam ~ 16

Entrées & Seafood

Wagyu Strip Steak

All natural wagyu beef, chargrilled to your liking and served with bleu cheese rotini n' cheese, fried Brussels sprouts and tomato jam ~ 34

Grilled Salmon

Sustainable Bay of Fundy salmon served with charred cauliflower, braised greens, applewood smoked bacon, and beer mustard sauce ~ 22



Buffalo Meatloaf

Oven roasted and served with rosemary redskin potato croquettes, braised greens, applewood smoked bacon, garlic chips, and roasted tomato demi-glace ~ 17

Chicken Sausage

Pan seared chicken sausage patties served with apple-sweet potato hash, fried arugula and rosemary maple butter ~ 18

Shrimp and Grits

Grilled shrimp, creamy smoked gouda grits, fried arugula, and tasso cream sauce ~ 22

Wild Boar Cassoulet

Rustic French dish with white beans, vegetables, whole grain mustard, and wild boar ~ 19

The church brew works is proud to serve sustainable seafood

There is a Native American proverb "We do not inherit this Earth from our Ancestors; we borrow it from our children." There is a responsibility of those in the hospitality business to respect our food sources and seek to preserve the health of our ecosystems. The Church Brew Works has embraced a sustainable seafood program for all of our seafood entrees, including shrimp, shellfish and catch of the day. Our costs may be a bit more, but we believe it benefits us all in the long run. We are proud to serve 100% sustainable seafood in our venue.

Entrée Salads

Roasted Cauliflower Salad (v)


Cauliflower, arugula, garbanzo beans and raisins served with red curry dressing ~ 11

Add Grilled Chicken Breast ~ 15.5

Add Grilled Shrimp ~ 17

Add Grilled Bay of Fundy Salmon ~ 18.25

Traditional Pittsburgh-Style Salad

 Grilled chicken breast, mixed greens, carrots, cucumbers, tomatoes, red onions, fresh cut fries, and jack cheese served with your choice of dressing ~ 12.5

Substitute Plain or Buffalo Chicken Tenders ~ 13.5

Substitute Grilled Shrimp ~ 17

Substitute Grilled Bay of Fundy Salmon ~ 18.25

Beet Salad (v)

Roasted beets, arugula, pumpernickel croutons, goat cheese crumbles, and apple jam served with honey vinaigrette ~ 11

Add Grilled Chicken Breast ~ 15.5

Add Grilled Shrimp ~ 17

Add Grilled Bay of Fundy Salmon ~ 18.25

Side Salads & Extras

Mixed Greens Side Salad ~ 4.5

Cauliflower Side Salad ~ 5

Sweet Potato Fries with Chipotle

Ketchup ~ 5

Belgian Fries with Sage Aioli ~ 4.5

Basket of Homemade Chips ~ 4

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