

Stoudt's Brew Pub

Seafood Bar

Extra Large Virginia Select Oyster (Oyster availability affected by gulf spill and hurricane season)	\$3.00Ea
Cherry Stone Clam	\$1.25Ea
Colossal Shrimp (under 10 count)	\$3.50Ea
Mixed Raw Plate (3 clams, 3 oysters)	\$12.50
Seafood Sampler (1 clam, 1 oyster, 1 Shrimp)	\$7.50

Soups

Du Jour	Cup \$3.00 Bowl \$4.50
Oven Baked French Onion Soup	\$5.00
She-Crab Soup	Cup \$5.00 Bowl \$7.00

Salads

Mixed Baby Field Greens Locally grown organic greens garnished with seasonal vegetables and choice of dressing.	\$6.50
Caesar Salad Crisp romaine, croutons, aged Parmigiano Reggiano cheese and our house made dressing.	\$9.50
Pear and Blue Cheese Salad Anjou pears and crumbled Danish blue cheese over organic field greens with vegetable julienne and sherry walnut vinaigrette.	\$10.00
Spinach and Lentil Salad Organic spinach and green lentils with shiitake mushrooms, goat cheese and pecans, served with blood orange vinaigrette	\$11.00

Salad Extras

Grilled breast of organic chicken	\$3.50
Anchovies fillet	\$1.50
Seared Atlantic salmon fillet	\$4.50
Sautéed tenderloin tips	\$4.50
Seared Muscovy duck breast	\$5.50

Small Plates

Smoked Rainbow Trout Red onion marmalade, cornichons and dill horseradish.	\$9.00
Smoked Atlantic Salmon Capers, red onion marmalade and chive cream cheese.	\$9.50
Fresh cut Fries Add melted Cabot cheddar cheese	\$3.00 \$4.00
Mozzarella Stick Marinara dipping sauce.	\$7.00
IPA Crab Dip Creamy blend of cheeses, Stoudts IPA, and bay seasonings baked in a bread boule.	\$9.50
Chicken Tenders with Fries Panko crusted and crisp fried, with our fresh cut French fries.	\$9.00

Chicken Wings (1 lb) **\$7.50**

A dozen jumbo wings any way you like them.

Onion Rings

Beer battered and crisp fried, with chipotle buttermilk and dipping sauce. **\$7.50**

Almond Crusted Brie

Imported Brie with almond panko crust and raspberry coulis. **\$8.50**

Potato Skins

Vegetarian Skins **\$7.00**

Red peppers, sweet onions and aged Cabot cheddar.

Bacon Chive Skins **\$8.00**

Sweet onion, red peppers and chives with aged Cabot cheddar.

Buffalo Chicken **\$9.00**

Fried chicken tossed in hot sauce with crumbled blue cheese.

Cheese Plate

\$10.50

Choose three artisanal cheeses from list. Served with chutney and roasted nuts.

Point Reyes, Blue CA

An Organic Creamy raw milk blue aged for 6 months made in the same tradition as Maytag Blue. Complex flavor balanced and smooth. **Pair Fat Dog Stoudt**

Cameo, CA

Goat milk from CA. A mild sweet camembert style peppered with sage and whole peppercorns. **Pair with IPA**

Dante, WI

Firm Sheeps milk cheese made by the Wisconsin Sheep Dairy Cooperative (WSDC) Rich and nutty with a slightly dry but fabulously firm texture, **Pair with a Scarlet Lady**

The Grand Fennely- Wonderful Good Creamery.

A pasteurized cow's milk cheese made on premise tossed with toasted fennel seed and flakes of red pepper giving a fresh minty Mediterranean flavor to an old Holland style cheese. **Pair with Pilsner.**

Eliana- Wonderful Good Creamery. This is a fresh Italian-style cheese. We describe it as a Mozzarella meets a traditional Muenster. The cheese for the first two to three weeks is excellent tossed with olive oil and fresh herbs thrown in salads or melted on pizza. After aging four to five weeks it becomes a bit creamier in the center, pungent and tastes great with fresh bread and crackers. **Pair with Heifer- in-Wheat.**

YaMustaSeededCumin- Wonderful Good Creamery. A perfectly balanced flavor duo of mustard seeds and cumin doing a Dutch style polka in a pasteurized Jersey cow's milk cheese. **Pair with Gold Lager.**

Elderbritch – Wonderful Good Creamery. Named after the PA Dutch tradition of searching for a mischievous elf like creature. Elderbritch is our house cheese, a pasteurized Dutch style cow's milk cheese. Firm smooth flavored by the terra it will change with the seasons and become drier and more complex with age. **Pair with a Lager or Oktoberfest**

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illnesses, especially if you have certain medical conditions.

Specialty Sandwiches

Apple Smoked Pulled Pork and Cheddar	\$10.00
Pork loin slow roasted with apples until tender topped with aged Cabot cheddar on a fresh baked roll.	
Fire Grilled Chicken	\$11.00
Grilled breast of locally raised organic chicken with roasted red peppers and Brie cheese.	
Pub Steak Sandwich	\$9.50
A 5 oz. sirloin strip prepared to your liking, served on a freshly baked roll with bacon and cheese.	
Tenderloin Tip Sandwich	\$12.00
Pan seared tenderloin tips with caramelized onions, fresh local mushrooms and cheese served on a steak roll.	
Pan Fried Crab Cake	\$12.00
Lump and claw meat pan-fried a golden brown served on a freshly baked roll.	
Substitute our all Jumbo Lump	\$18.00
Portabella Rieben	\$10.00
Roasted portabella with sauerkraut, 1000 island dressing, and cheddar cheese on rye bread.	
Grilled Sausage Sandwich	\$8.50
Your choice of traditional Bratwurst, Kielbasa, or Weisswurst sausage.	
Sauerkraut	\$.50
Sautéed Onions	\$.25
Sautéed mushrooms	\$.25
Roast Turkey Wrap	\$9.00
Grilled apple slices, bacon and Gruyere cheese in a tortilla wrap.	

***All sandwiches served with your choice of fresh cut fries or German potato salad.**

Burgers – Create Your Own

All burgers are 8 oz of freshly ground choice beef and are served on Eddie's freshly baked roll with fresh cut fries

Angus Burger	\$9.25
Extra: Cheddar, Swiss, Danish blue, American, Brie, onions, mushrooms, peppers and tomatoes	
Extra: Double wood smoked bacon.	
	\$.25 Each
	\$.75

Sausage

All of our sausage's are made fresh from our own rigid specifications. Truly one of a kind. All of our sausage platters are served with our own PA Dutch style sauerkraut, sweet and sour red cabbage and German potato salad.

Traditional Bratwurst	\$10.00 Single
Garlic and slight citrus, with a hint of nutmeg.	
	\$14.00 Double
Kielbasa	\$10.00 Single
A smoked Polish style sausage.	
	\$14.00 Double
Bavarian Weisswurst	\$10.00 Single
A "white" sausage made with ground veal.	
	\$14.00 Double
Sausage Platter for Two	\$22.00
One each of traditional bratwurst, kielbasa and weisswurst sausage, served with PA Dutch sauerkraut, red cabbage, and German potato salad.	

Stoudt's Brew Pub – Lite Fare

Chef's Dinners

All dinners served with a petite pub salad and Eddie's bread

Café Filet	\$17.00
A 6 oz chuck tender wrapped in bacon served with house made spätzle and demi glace.	
Prime Rib Cap	\$18.00
7 oz cut of rib-eye, skillet seared with sautéed mushrooms, onions, demi glace and fresh cut fries.	
New York 6 oz Sirloin Steak	\$17.00
Thicker because it is a split 12 oz. juicy and very flavorful served with fresh cut fries and sautéed onions and mushrooms	
New York 8 oz Sirloin Steak	\$19.00
Thicker because it is a split 16 oz. juicy and very flavorful served with fresh cut fries and sautéed onions and mushrooms.	
Beef Stroganoff	\$16.50
Tenderloin tips, mushrooms, onions, demi glace served over spätzel and garnished with sour cream and dill.	
German Schnitzel	\$13.00
A cutlet of pork loin served on a bed of our house made spätzel. A traditional German dish offered in a lunch size portion.	
Pan Fried Crab Cake	\$14.00
Pan-fried and lightly coated with panko crumbs; lump and claw crab meat with no fillers, just full of flavor, served with fresh cut fries	
Substitute our all Jumbo Lump	\$18.00
Fish & Chips	\$12.50
Fresh codfish fillet – beer battered and fried, served with our house cut potatoes.	
Fresh Atlantic Salmon	\$14.00
Pan seared Atlantic Salmon fillet over organic baby spinach and exotic mushrooms with Riesling dill reduction.	
Slow Roasted Pulled Pork	\$14.00
Served with our PA Dutch style sauerkraut and mashed potatoes. A house favorite.	
House Pizza	\$12.00
Hand tossed with roasted garlic, chopped tomato, basil, fresh mozzarella and Asiago cheese.	
Crab Calzone	\$14.50
A blend of Bay seasoned crabmeat, aged Cabot cheddar cheese, sweet onions and peppers.	
Atlantic Salmon Cake	\$9.50
Fresh Atlantic salmon cake, pan seared over potato pancakes with sesame wasabi aioli.	

Stoudt's Award Winning Beers

Pils

The driest and most delicate of our lagers, Stoudt's Pils is characteristic of the traditional European Pilseners. Straw-yellow in color and assertively hopped with Saaz hops, this frequent medal winner has a refreshing bitterness and refined hop aroma.

Gold Lager

This golden "Helles" style beer is smooth, medium-bodied and always satisfying. Brewed with the finest imported two-row malt and German noble hops, Stoudt's Gold Lager is widely recognized as one of the finest German-style beers brewed in America.

Fest

This medium-bodied Oktoberfest lager elegantly combines a touch of malty sweetness with a pleasingly subtle aromatic hop character.

American Pale Ale

This uniquely American beer offers a crisp, medium body with a light amber color. It is assertively hopped with Pacific Northwest Cascades for a firm bitterness and delightfully floral aroma.

Scarlet Lady Ale E.S.B. (Extra Special Bitter)

The authentic English-style ale is brewed from the finest imported Marris Otter malt for a rich, reddish-copper color and full malty palate. The generous use of English hops balances the regal, sweet maltiness and imparts a softly perfumed aroma.

Fat Dog

The darkest of the beers we make, this robust oatmeal stout has a full body, a rich hearty, and dark chocolate taste with a coffee like finish.

Triple

Strong, full-bodied Belgian Abbey-style ale. The traditional yeast strain that is used imparts a rich array of spicy and fruit-like flavors. The prominent clove and melon notes are complemented by the sweetness and alcoholic warmth of the beer.

Double IPA

Our version of the English classic; Stoudt's India Pale Ale has a rich amber color, a complex malty flavor and an assertive hop palate.

Cask Conditioned Ale

Ask your server what style is on the cask. Dispensed through a British-style beer engine, low carbonation and served at 55°

Seasonals

Ask your server what seasonal styles are available

Wines by the Glass

Red

Canyon Oaks Cabernet Sauvignon 07
5.75

Copperidge Merlot
5.75

Premium Red

Aquinas Merlot 05
7.50

Canyon Oaks Shiraz 06
6.00

MacMurray Pinot Noir 07
8.00

Louis Martini Cabernet Sauvignon 06
7.75

Aresti Pinot Noir 07
7.50

White

Canyon Oaks Chardonnay 07
5.75

Copperidge White Zinfandel
5.75

Premium White

Ecco Domani Pinot Grigio 08 -
Tre Venezie, Italy
6.25

Canyon Road Chardonnay 07
California
6.00

Glen Riesling
Andreas, Pennsylvania
6.75