

PATIO DINNER MENU

OKTOBERFEST SPECIALS

BAVARIAN PRETZEL \$12

cheddar horseradish dipping sauce

PORK SCHNITZEL \$26

braised red cabbage, German potato salad

BRATWURST (2) \$15

sauerkraut, potato roll

FEATURED BEERS

Two Roads Brewing (Ct) Oktoberfest Lager 5.8% 8

Schlafly (Mo) Pumpkin Ale 8% \$8

Hochzeitsbier Von 1810 (Aut) Oktoberfest Lager 6.3% \$9

PIZZA

GLUTEN FREE AVAILABLE \$3 EXTRA

NEAPOLITAN \$17

traditional cheese

MARGHERITA \$17

oven-dried tomatoes, basil, fresh mozzarella, parmigiano-reggiano

ALSATIAN \$18

speck ham, caramelized onion, mushrooms, gruyere, fig reduction

TUSCAN \$18

sausage, broccoli rabe, fennel, pepperoncini

CALABRESE \$18

nduja, ricotta cheese, broccoli rabe

PEPPER AND PEPPER \$18

pepperoni and pepperoncino

ROMAN \$17

cherry tomatoes, cremini mushrooms, fresh oregano, red onions

GARDEN \$17

tomato sauce, fennel, ricotta, arugula, parmesan, olive oil drizzle

CUBANO \$18

pulled pork, ham, swiss, mustard crème, pickles

CHICKEN PARM \$18

breaded chicken cutlet, mozzarella

MEATBALL \$18

sliced meatballs, mozzarella, percorino-romano

BUFFALO CHICKEN \$18

blue cheese

SHRIMP PESTO \$19

rock shrimp, classic basil pesto

STARTERS

THE WINGS - HOT, TERIYAKI, OR BBQ \$16

house made sauce, blue cheese dressing

SEMOLINA CRUSTED CALAMARI \$17

marinara sauce

GUACAMOLE \$14

pico de gallo, corn tortilla chips

BLISTERED SHISHITO PEPPERS \$12

lime, sea salt

MEXICAN STREET CORN \$10

chipotle crème, lime, queso cotija

BOWL OF CHILI \$10

onions and cheese

SANDWICHES

CHICKEN DIABLO \$18

buttermilk fried, spicy dredge, pickled jalapenos, bacon ranch vinaigrette

STEAK SANDWICH \$18

marinated flank steak, cremini mushrooms, caramelized onions, arugula, horseradish mayo

TEMPURA-BATTERED FISH TACOS \$18

pico de gallo, cabbage, chipotle crema, queso fresco, corn or flour tortilla

PORK CARNITAS

pico de gallo, chile de arbol, corn tortillas \$17

GRILLED CHICKEN PESTO \$18

sun dried tomatoes, basil pesto, feta, arugula, house-made focaccia

ROASTED PORTABELLO MUSHROOM SANDWICH \$17

basil pesto, roasted red peppers, red onion, feta, house-made focaccia

SALADS

SIMPLE SALAD \$12

spring mix, pecorino-romano, cherry tomatoes, cucumbers, red onion, lemon vinaigrette

AUTUMN PEAR SALAD \$14

mixed greens & spinach, sliced pears, candied pecans, dried cranberries, shaved parmesan, balsamic vinaigrette

COBB SALAD \$16

butter lettuce, blue cheese, bacon crumble, chicken, egg, corn, spicy bacon ranch dressing

ADD GRILLED CHICKEN (\$6), STEAK (\$7), SALMON (\$8)
OR SHRIMP (\$7) TO ANY SALAD

BURGERS

PICKETT'S BURGER \$20

1/2 lb. dry-aged blend, cheddar, lettuce, tomato, onion

BLACK AND BLUE BURGER \$22

blackened dry-aged patty, blue cheese crumble, ale-aioli, caramelized onions, applewood smoked bacon

HOT TURKEY BURGER \$18

turkey patty, mango-mojito chili sauce, pepper jack, baby greens, tomato, red onion

BEYOND PVB BURGER \$18

beyond meat patty, roasted red onions, tomato-garlic aioli, gruyere

add ons:

bacon jam with caramelized onions \$2

soft fried egg \$2,

applewood smoked bacon \$2

avocado \$3

ENTREES

SEARED SALMON \$28

zucchini, yellow squash, roma tomatoes, lemon, rice pilaf

CHICKEN ENCHILADAS \$24

salsa verde, queso fresco, rice and beans

FLAT IRON STEAK \$27

mashed potatoes, sautéed vegetables

PAELLA VALENCIA \$29

shrimp, calamari, mussels, chorizo, peas, pimento

HONEY COUNTRY FRIED CHICKEN \$24

mashed potatoes, corn on the cob

HOMESTYLE MEATLOAF \$26

potato pancake, sautéed vegetables

SIDES

FRIES \$6

SWEET POTATO FRIES \$7

CHEDDAR BACON FRIES \$9

BEER BATTERED ONION RINGS \$8

SAUTEED VEGETABLES \$8

MASHED POTATOES \$8

MAC N CHEESE \$8

JUST FOR KIDS

CHEESEBURGER AND FRIES \$10

CHICKEN TENDERS AND FRIES \$10

CHEESE BAR PIE \$10

DESSERTS

BROWNIE CHEESECAKE A LA MODE \$10

WARM APPLE PIE \$10

vanilla ice cream

ICE CREAM \$8

chocolate or vanilla

PATIO DRINKS MENU

SPARKLING AND ROSE WINE

MASIA DE LA LUZ CAVA BRUT NV \$9/\$36
LAVENDETTE PROVENCE ROSE 2017 \$10/\$40
ALBRECHT CREMANT BRUT NV \$12/\$48

WHITE WINE

BIELER FAMILY "DAISY" PINOT GRIGIO WASHINGTON 2017 \$10/\$40
CHATEAU LA FREYNELLE BORDEAUX BLANC 2018 \$12/\$48
HERMAN J. WEIMER FIELD WHITE SENECA LAKE NV \$10/\$40
DOMAIN DURAND SANCERRE RESERVE 2017 \$14/\$56
ATLANTIS ALBARINO RIAS BAIXAS 2019 \$12/\$48
SHEEP CREEK SAUVIGNON BLANC MARLBOROUGH 2019 \$12/\$48
B.R. COHN CHARDONNAY CANEROS 2017 \$12/\$48
BARNARD GRIFFIN CHARDONNAY COLUMBIA VALLEY 2017 \$12/\$48
OVUM BIG SALT REISLING/GEWURZTRAMINER OREGON 2018 \$10/\$40
JEAN-MARC BROCARD CHABLIS FRANCE 2018 \$12/\$48
SIMONNET FEBVRE CHABLIS FRANCE 2018 \$45
KISTLER LES NOISETIERS CHARDONNAY SONOMA COAST 2017 \$60
GARY FARRELL CHARDONNAY RUSSIAN RIVER 2017 \$55
EVENING LAND SEVEN SPRINGS CHARDONNAY WILLAMETTE VALLEY 2016 \$35
CERETTO ARNEIS LANGHE BLANGE PIEDMONT ITALY 2018 \$38
HONIG RUTHERFORD SAUVIGNON BLANC NAPA VALLEY 2017 \$35

RED WINE

HERON WINES CABERNET SAUVIGNON CALIFORNIA \$10/\$40
CLOS ANAIS VINEYARDS CABERNET SAUVIGNON NAPA VALLEY 2017 \$14/\$56
DECERO MALBEC MENDOZA ARGENTINA 2015 \$12/\$36
AVERAEN PINOT NOIR WILLAMETTE VALLEY 2017 \$12/\$48
CHERRY PIE PINOT NOIR TRI-COUNTY 2017 \$12/\$48
TURLEY JUVENILE ZINFANDEL 2017 \$12/\$48
MURGO ETNA ROSSO SICILY 2018 \$12/\$48
BODEGAS LAN CRIANZA TEMPRANILLO RIOJA 2015 \$12/\$48
PAOLO SCAVINO LANGHE NEBBIOLO 2017 \$12/\$48
K VINTERS MILBRANDT SYRAH WASHINGTON 2017 \$12/\$48
PLATEAU DES CHENES LIRAC ROUGE SYRAH/GRENACHE FRANCE 2016 \$12/\$48
DONATI FAMILY VINEYARDS MERLOT CENTRAL COAST 2015 \$11/\$44

SIGNATURE COCKTAILS

PICKETT'S MARGARITA \$13

casamigos tequila, solerno blood orange liquor,
pickled jalapenos, fresh lime, agave, mint

LAMBRUSCO RED SANGRIA \$12

italian sparkling red wine, brandy, orange liqueur, fresh fruit

WHITE APPLE SANGRIA \$12

apple brandy, vodka, ginger liqueur, cider

MAPLE WALNUT OLD FASHIONED \$12

buffalo trace bourbon, walnut liqueur, maple-walnut bitters

FRENCH PEAR \$12

pear vodka, st.germain, brandy, fresh lemon

PINEAPPLE BOURBON BUCK \$12

bulleit bourbon, rum, fresh lime, pickett's ginger beer

DRAFT

KANE (NJ) HEAD HIGH 6.6% \$8

YARDS BREWING (PA) SUMMER CRUSH 5% \$8

BITBURGER (DE) GERMAN PILSNER 4.8% \$8

SOMA (NJ) TWO TOWNS AMBER ALE 5.5% \$8

THREE 3'S (NJ) BACK TO REALITY IPA 6% \$8

CAPE MAY BREWERY (NJ) IPA 6.3% \$8

CARLSBERG (DEN) LAGER 5.0% \$8

MAINE BEER COMPANY (ME) LUNCH 7% \$9

SLOOP (NY) JUICE BOMB 6.5% \$9

TWO ROADS BREWING (CT) CRUISE CONTROL LAGER 4.8% \$8

SIXPOINT BREWERY (NY) BENGALI IPA 6.6% \$8

ALLAGASH (ME) WHITE 5.1% \$7

FOUNDERS (MI) ALL DAY IPA 4.7% \$7

TWO ROADS BREWING (CT) OK2BERFEST LAGER 5.8% 8

SCHLAFLY (MO) PUMPKIN ALE 8% \$8

HOCHZEITSBRIER VON 1810 (AUT) OKTOBERFEST LAGER 6.3% \$9

CRICKETT HILL BREWERY (NJ) EAST COAST LAGER 4.2% \$7

MAINE BEER COMPANY (ME) FALL COFFEE STOUT 5.6% \$8

BROTHERTON BREWING (NJ) IPA 6.7% \$8

DOWNEAST CIDER (MA) 5.2% \$7

FUNK BREWING (PA) CITRUS IPA 6.1% \$8

BLUE MOON 5.4% \$6

STELLA 4.8% \$7

GUINNESS 4.2% \$7

BOTTLES AND CANS

BUDWEISER \$5
BUD LGHT \$5
MILLER LITE \$5
CORONA \$6
CORONA PREMIER \$6
COORS LIGHT \$5
MICHELOB ULTA \$5
YUENGLING \$5
MODELO \$6
HEINEKEN \$6
HEINEKEN ZERO (NA) \$6
GLUTENBERG BLONDE 4.5% \$7
ALCHEMIST (VT) HEADY TOPPER 8% \$9
SOMA BREWING RESERVATION IPA 6.8% \$7
NASHAMINY CREEK BEACH FUZZ 5.5% \$6
MODERN TIMES BEER FRUITLANDS PASSION FRUIT GUAVA \$6
FLYING EMBERS KOMBUCHA LEMON ORCHARD \$6
FOUNDERS BREAKFAST IMPERIAL STOUT 8.3% \$6
KENTUCKY BOURBON BARREL ALE WOOD AGED ALE 8.2% \$8
ALLAGASH CURIEUX BELGIUM TRIPLE BARREL AGED 11% \$8
CHIMAY GRAND RESERVE BELGIUM STRONG DARK ALE 9% \$9
STONE FEAR MOVIES & LIONS IMPERIAL IPA 8.5% \$6
LORD HOBO GLORIOUS AMERICAN IPA 6.5% \$7
DOGFISH HEAD WORLDWIDE STOUT IMPERIAL STOUT 15% \$18
ALLAGASH NANCY AMERICAN WILD ALE 6.3% \$18
TROEGS LAGRAVE BELGIUM TRIPLE 8% \$6
CRICKET BREWERY JERSEY DEVIL IMPERIAL RED ALE 8.2% \$8
CHIMAY TRIPEL (WHITE) 8% \$10
CAPE MAY COASTAL EVACUATION 8% \$7