

# A Taste of SchillingBridge...

A relaxed dining experience like nothing you've encountered—where food, wine, and beer combine to delight your senses. Serving Friday & Saturday Evenings 5-8pm

In order to keep costs down while still being able to provide you a high quality product, we **do not** have a wait staff. Please come to the tasting bar and place your order. We will then deliver your food to your table once it is ready. Thank you!

## STARTERS

<b>Scottish Ale Beer Bread</b> Served with Blonde Ale beer cheese sauce.	\$4.95	<b>SchillingBridge Salsa</b> Our homemade mild garden salsa served with tortilla chips.	\$5.95
<b>SchillingBridge Nachos</b> Cheddar jack cheese, SB salsa, lettuce and olives atop tortilla chips. Served with sour cream. <b>Add chicken for \$2.</b>	\$8.95	<b>Spinach Artichoke Dip</b> A hot, creamy blend of spinach, diced artichoke hearts and parmesan cheese. Served with tortilla chips.	\$8.95
<b>Drunken Nachos</b> Your choice of shredded beer BBQ brisket or pulled pork topped with cheddar jack and Blonde Ale beer cheese sauce.	\$9.95	<b>Raspberry Chipotle Dip</b> A unique combination of black beans, raspberry chipotle jam and mozzarella cheese. Served with tortilla chips.	\$8.95

## SALADS

<b>Silent Star Salad</b> House salad mix, feta, dried cranberries, apples, red onion, candied almonds and SB Silent Star Vinaigrette. Add a grilled chicken breast for \$2.99.	\$7.95
<b>Bacon Ranch Salad</b> House salad mix, shredded cheddar jack, bacon crumbles, cucumbers, croutons and SB Ranch dressing. Add a grilled chicken breast for \$2.99.	\$7.95
<b>Chicken Caesar Salad</b> House salad mix, shaved parmesan, red onions, croutons, grilled chicken breast and SB Caesar dressing.	\$9.95

## GOURMET BURGERS

These ½ lb, hand-pattied burgers are served on a homemade bun and paired with housemade pickles and your choice of one side: honey barbeque kettle chips, Blonde Ale beer cheese and bacon potato skins, or side salad. Housemade dressing choices: Ranch, Caesar, Silent Star Vinaigrette

### First choose your patty

#### Ground Berkshire Pork

Our heritage purebred Berkshire pork is proudly sourced from our daughter Kelly and son-in-law Mitch's family farm and is ground in house.

All orders are cooked to well done.

#### Ground Beef

Choice grade beef ground in house.

All orders cooked to medium-well, unless otherwise specified.

### Next choose your style

<b>Classic</b> Served with lettuce, tomato and onion. Add Blonde Ale beer cheese sauce for 79¢.	\$8.99
<b>The Outlaw</b> Scottish Ale BBQ sauce, caramelized onions and Blonde Ale beer cheese. Add jalapenos for 50¢.	\$9.79
<b>Tomato Balsamic</b> Feta, spinach, basil marinated tomatoes and balsamic reduction.	\$9.99
<b>Barntender</b> Crumbled bacon and an over easy farm fresh fried egg* topped with mayo and Blonde Ale beer cheese sauce. These farm fresh eggs are hand collected daily by Ava, Josie and Kyla.	\$9.99

Please let us know if you are allergic to any foods.

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

## GOURMET PIZZAS

12" thin crust pizzas (8 slices)

Half & Half pizzas are available for an additional \$2.

<b>Bottoms Up BBQ</b> — Chopped BBQ brisket topped with basil, caramelized onions, & cheddar jack.	\$16.99	<b>Chicken Pesto</b> — Basil pesto topped with diced chicken, feta, & mozzarella cheeses.	\$14.99
<b>Dr. Jackson's Pizza</b> — Marinara, caramelized onion, spinach, bacon, roasted garlic, black beans, and mozzarella. Add salmon for \$3	\$13.99	<b>Hot Mama</b> — Marinara, bacon, caramelized onions, green peppers, jalapeños and mozzarella cheese topped with Franks Hot Sauce.	\$11.99
<b>Popeye's Pizza</b> — Our spinach and artichoke dip, caramelized onions, mozzarella, and parmesan cheese.	\$15.99	<b>Beef It Up</b> — Marinara, sausage, pepperoni, bacon and beef.	\$15.99
<b>Smokin' Chicken</b> — Sundried tomato & garlic pesto topped with smoked chicken, feta and mozzarella.	\$14.99	<b>Supreme</b> — Marinara, pepperoni, bacon, sausage, beef, green peppers, black olives & caramelized onions.	\$17.99
<b>Greek Pizza</b> — Tomatoes, spinach, feta, roasted garlic, black olives, oregano, mozzarella and parmesan.	\$12.99	<b>Italiano</b> — Sliced tomatoes, mozzarella, feta and parmesan cheeses with a sprinkle of basil.	\$11.99
<b>Mitch's Swine-apple</b> — Beer-infused cream cheese, smoked ham, diced pineapple and mozzarella.	\$12.99	<b>Four Cheese</b> — Marinara, feta, parmesan, cheddar jack and mozzarella.	\$12.99
<b>Single Topping Pizza</b> — Any single topping on marinara sauce topped with mozzarella			\$8.99

Additional Toppings (\$1.00 each) Roasted Garlic • Caramelized Onions • Spinach • Green Peppers • Jalapeños • Tomatoes • Black Olives  
Black Beans • Feta • Mozzarella • Parmesan • Diced Chicken • Diced Ham • Pepperoni • Bacon • Beef • Sausage • Salmon (\$3)

## SATURDAY SPECIAL

**SERVED SATURDAY EVENINGS BEGINNING AT 5:00PM**  
**RESERVATIONS BY FRIDAY GUARANTEE PLATE FOR SATURDAY**

<b>SchillingBridge Prime Rib</b>	\$21.99
Rubbed with Mike's special blend of wine and spices and slow-roasted for 24 mouth-watering hours, this 14oz cut is served with au jus, baked potato, Southern corn, and a slice of our homemade beer bread. Horseradish available upon request.	

## SANDWICHES

Served with your choice of one side: honey barbeque kettle chips, side salad, or Blonde Ale beer cheese and bacon potato skins.

Housemade Dressing choices: Ranch, Caesar, Silent Star Vinaigrette

<b>Chicken Salad</b>	\$8.95	<b>Pulled Pork</b>	\$8.95
Sharon's awesome chicken and grape salad served cold on a homemade crescent bun.		Smoked and slow cooked overnight in Blonde Ale. Served open faced on a hoagie bun with your choice of Scottish Ale BBQ sauce or Blonde Ale beer cheese sauce.	

### Scottish Ale Barbecue Brisket \$9.95

We take our prime cut brisket—shred it and simmer it in our Scottish Ale BBQ sauce. Served open faced topped with Blonde Ale beer cheese.