

APPETIZERS/SALADS

Copper Ale Pub Cheese / Tortilla Chips 9

Hand-Cut Fries (vg + gf) 6
w/ roasted shallot + leek aioli

Roasted Pine Nut Hummus 12
tortilla chips / cauliflower crust /
pickled vegetables

Crispy Brussels 10
Goot Essa Mountain Meadow Cheddar /
Sumac / white truffle oil

Drummies 10
Buffalo or ancho rancho dry rub

House Salad (vg + gf) 9
local greens / carrots / radish

ABPC Salad 10
local greens / apple /
bacon / pears / cheddar

House-made Dressings:

Balsamic Vinaigrette
Champagne Vinaigrette
Lemon Poppyseed
Blue Cheese
Ranch

MAINS

***Burger Classic 16**
Rising Spring Beef / LTO /
Swiss, Cheddar, or Pepper Jack /
Brioche bun / hand-cut fries
Add Bacon 2

Valley Veggie Sauté 12
Seasonal veggies
fresh from the farm /
white wine / herbs

Fish n Chips 20
beer battered Pollock /
hand-cut fries /
farm greens salad

Penns Thai 16
valley veggies /
candied pecan-hickory
syrup shoyu / rice noodles /
sesame-basil sprout salad

The Dock Ellis Salad
farm greens / radish / carrots /
big valley cherry tomatoes /
avocado / grilled asparagus tips /
cheese curds / hand cut fries /
choice of protein

***Ancho-Miso glazed Duck Breast 22**
***Lavender Honey Salmon 22**
***Rising Spring Cast Iron Steak Confit 22**
***Aged Balsamic Marinated Portobello 18**

*check out the chalkboard
for daily features and desserts*
