

BRICKSIDE

GRILLE
OYSTER BAR · STONE HEARTH OVEN
est. 2001

BEER DINNER

FEATURING



\$99 plus tax & Gratuity

THURSDAY, OCTOBER 22ND

6:00 PM ARRIVAL

5 BEERS & 5 COURSES

PLUS

**A TON OF TALK ABOUT TRÖEGS,
THE BREWING PROCESS, THEIR
HISTORY AND THE CLIMB TO BE A
POWERHOUSE INDEPENDENT OWNED
BREWERY ON THE EAST COAST**

CALL

610-321-1600 OR VISIT

WWW.BRICKSIDEGRILLE.COM

TO MAKE RESERVATIONS

SPACE IS LIMITED

Menu on Other Side

Menu

TRÖEGS PENNSYLVANIA LAGER

10 OZ · CLASSIC AMERICAN LAGER, 100% MALTED
BARLEY, DECOCTION MASHED & OPEN FERMENTED

MEDJOL DATE

FALL CITRUS · HERBED GOAT CHEESE · SPICED PECAN
· CHARRED ALEPPHO HOT HONEY · PINK SEA SALT

PERPETUAL IPA

HOPBACK VESSEL & DRY-HOPPED · STICKY CITRUS
RIND, PINE BALM & TROPICAL FRUIT

BOURBON-BRINED PORK BELLY

CIDER-POACHED AUTUMN PEAR · HEIRLOOM TOMATO
& PISTACHIO ROMESCO · BASIL GLASS · GRILLED

BRIOCHE

HOPBACK SCRATCH AMBER ALE

WHOLE-FLOWER HOPS · GRAPEFRUIT PITH & PINESAP
BALANCED BY TOFFEE & CARAMEL MALT

SPENT GRAIN LONG ISLAND DUCK CONFIT

CARDAMOM-ROASTED BUTTERNUT SQUASH · TASSO HAM
· POTATO GNOCCHI · HOPBACK-STEEPED CIPOLLINI
ONIONS · WHIPPED MASCARPONE · PORCINI BALSAMIC

SCRATCH WEIZENBOCK

PILSNER & VIENNA MALTS WITH WHITE WHEAT · BREADY
CHARACTER & CANDIED CLOVE

ROSEMARY-ROASTED SADDLE OF LAMB

WHISKEY-SOAKED PUMPKIN · LANCASTER BACON ·
GARLIC CHIVE · PAVÉ POTATO · FALL CORN &
WEIZENBOCK SOUBISE

MAD ELF

SWEET & TART CHERRIES · PENNSYLVANIA WILDFLOWER
HONEY · CHOCOLATE MALT · CINNAMON, CLOVE & ALLSPICE

**MAD ELF-SOAKED PINEAPPLE UPSIDE-DOWN BUTTER
CAKE**

BURNT SUGAR · CRUSHED CASHEW · SOUR CHERRY
COMPOT