



Gastropub Menu

Snacks & Starters

House-Made Yukon Gold Potato Chips 4
horseradish caramelized onion spread

Soup Du Jour 5
fresh, seasonal and house-made

Seafood Chowder 6
clams, fish, potatoes, bacon, cream

Sushi Du Jour MP
eight piece roll, wasabi, pickled ginger

House-Made Tater Tots 5
Add cheddar cheese 1
Add cheddar cheese, sour cream, green onion, bacon 4

Smoked Trout Spread 10
house-smoked Pocono trout, scallions, horseradish crema, crackers

Cornbread Waffles with Pulled Pork 8
pulled pork over cornbread waffles, pickled jalapeño, cheddar cheese

Mediterranean Plate 11
grilled local seasonal vegetables, house-made hummus, mixed olives, grilled ciabatta bread, dill-yogurt dipping sauce

Traditional Relish Tray 9
house-made deviled eggs, smoked kielbasa, vegetable crudité, crackers

Oysters
Half Shell 11
cocktail sauce, mignonette, lemon

Traditional Rockefeller 13
creamed spinach, pernod, bread crumbs

Mussels and Frites 11
steamed Prince Edward Island mussels, white wine, dijon mustard, cream, side of pomes frites

Supper Club's Famous Grilled "Mac 'n' Jack" 8
traditional mac 'n' cheese of cavatappi pasta and jack cheese, grilled on the flat top

Salads

Supper Club House Salad 5
mixed greens, fresh vegetables, roasted beets, golden raisins, toasted walnuts, local honey/grain mustard/tarragon house dressing

Mediterranean Salad 6
romaine & green leaf lettuce, roasted peppers, feta cheese, cucumbers, kalamata olives, garbanzo beans, lemon/dill vinaigrette

Chopped Iceberg Salad 6
tomatoes, crumbled bacon, green goddess dressing

Romaine Wedge 8
poached egg, crispy pancetta, grilled ciabatta bread, roasted garlic & buttermilk dressing

Create an Entrée Salad
Add one of the following proteins to the salads listed above

Grilled Chicken Breast 5
Grilled Salmon 8
Grilled Hanger Steak 9
Grilled Tuna 9

House-Made Dressings
local honey/grain mustard/tarragon house dressing
balsamic vinaigrette
buttermilk ranch
creamy maytag blue cheese
lemon/dill vinaigrette
green goddess
roasted garlic & buttermilk

The Gastropub

The Gastropub features seasonal cocktails, premium spirits, wines by the glass and craft beers along with updated casual fare from unique burgers and pizzas to interesting appetizers, fresh salads, sustainable seafood dishes and modernized comfort food.



Gastropub Menu

Burgers & Sandwiches

Served with the following: lettuce, tomato, pickle, fresh baked roll
Side of house-made Yukon Gold potato chips

Substitute house-made pommes frites, tater tots
or small green salad 2

The Supper Club's NYC Burger 12
chef's premium blend of ground brisket,
chuck and top round beef

Jamison Farm Lamb Burger 13

Crab & Shrimp Burger 14
roasted red pepper remoulade

House-Made Vegetable Burger 9

Cuban Sandwich 10
sliced pork, shaved ham, swiss cheese, pickle, mustard,
house-made ciabatta bread

Chicken "Cheese Steak" Sandwich 9
grilled chicken breast, sautéed onions,
peppers & mushrooms, provolone cheese

Grilled Three-Cheese Sandwich 8
cheddar, swiss & boursin, onion marmalade,
house baked ciabatta

Everything Crusted Tuna Sandwich 13
horseradish crema

Burger & Sandwich Trimmings

Cheese .75
cheddar, swiss, maytag blue, boursin or goat

Toppings .60
oven roasted mushrooms, grilled green onions
sliced raw red onion or roasted peppers

Proteins 1.25
black pepper bacon or fried farm fresh egg

Pizzas

House-made, hand-tossed 12-inch

Marinated Tomatoes/Ricotta & Mozzarella Cheeses 11
Fresh Basil

Brie/Pear/ Arugula/Balsamic Reduction 12

Bardine's Sausage/Mushrooms/Onions/Peppers 14

Hanger Steak/Spinach/Blue Cheese 15
Frizzled Onions

Grilled Chicken/Sundried Tomatoes 13
Goat Cheese/Pumpkin Seed Pesto

The Supper Club has a wonderful relationship with many of the local area's farmers and producers. They often tell us that Chef Greg Andrews is the only Chef they see each week at the local farmer's markets. He utilizes over two dozen local farmers, foragers and producer's products throughout all of the restaurant's menu selections. The Supper Club would like to thank and recognize our local Farmers and Producers.

- Hidden Hills Dairy – Everett
- Otterbein Acres Dairy – Newburg
- Riverview Dairy – Emlenton
- Keswick Creamery – Newburg
- Caprine Delight Dairy – Gettysburg
- Clover Creek Cheese Cellar – Williamsburg
- Emerald Valley Farm Dairy – Scenery Hill
- God's Country Dairy – Ulysses
- Jamison Lamb Farm – Latrobe
- Friendship Farms Natural Beef – Lycipus
- Tait Farm Produce Specialties – Centre Hill
- Fisher Honey – Greensburg
- Yarnick Farm Produce – Indiana
- Fede Pasta – North Huntingdon
- Phillips Mushroom Farms – Kennett Square
- Michael Bazley Produce Farm – Derry
- Sam and Mary Stoner Dairy Farm – Pleasant Unity
- Bardine Smokehouse – Crabtree
- DeLallo's Italian Market – Jeannette
- Parma Meats – Pittsburgh