

## APPETIZERS

### Baked Spinach & Artichoke Dip

Served with our own oven baked bagel chips or hand cut corn tortilla chips. \$9

### Deep Fried Potato Skins

Deep fried potato wedges topped with mild cheddar, bacon, scallions & sour cream \$8

### Beer Battered Onion Rings

Thick slices of Spanish Onions deep-fried in our ale batter. \$8

### Fried Calamari

Deep-fried to golden brown, served with marinara sauce. \$9

### Deep Fried Mushrooms

Served with red pepper ranch dressing. \$8

### Veggie Quesadilla

Black beans, olives, onions, peppers & cheddar in a grilled chili tortilla. Served with tomatoes, lettuce, salsa & sour cream. \$8  
Add Chicken or Mexican Beef \$3

### Deep Fried Potato Pancakes

Served with your choice  
Mustards ♦ Horseradish Sauce ♦ Applesauce \$7

### Smoked Salmon & Bread

**Cured & Smoked here at the Brewery!**

Atlantic Salmon Filet with our fresh baked bread, horseradish sauce & capers. \$10

### Cajun Chicken & Hot Sausage

Grilled Chicken & spicy Italian Sausage in our Cajun cream sauce with grilled garlic bread. \$10

### ECB Wings

Buffalo ♦ Buffalo Garlic ♦ Buffalo Pesto  
BBQ ♦ Tiger ♦ Honey Mustard ♦ Dry Rub  
Made with our homemade sauces. \$10

### Buffalo Chicken Tenders

Sliced chicken breast, breaded & deep-fried.  
Smothered in your choice of sauce. Served with celery and homemade dressing. \$9

### Nachos Grande

Chips piled high topped with diced onions, peppers, black olives & cheddar cheese. Served with our homemade salsa. \$9 (enough for two people)

Guacamole \$1.25 ♦ Sour Cream \$1 ♦ Diced Chicken \$3 Blackened Chicken \$3 ♦ Mexican Beef \$3 Black Beans ♦ Chopped Green or Black Olives Sliced Jalapenos - Free
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## SOUPS & STEWS Made Fresh Daily

### Soup of the Day

Homemade daily served with our fresh baked bread  
Cup \$4.00/Bowl \$7

### Seafood Bisque

Made with Alaskan snow crab and Shrimp served with our fresh baked bread.  
Cup \$4.50/Bowl \$8

### Elm City Chili

Pork chili with melted cheddar served in a deep fried flour tortilla bowl.  
Cup \$4.50/ Bowl \$9

### Sweet Potato & Jalapeno Corn Chowder

Vegetarian chowder served with our fresh baked bread  
Cup \$4.00/ Bowl \$7

## SIDES

Rice Pilaf \$4 ♦ Cooked Vegetables \$5 ♦ French Fries \$4 ♦ Sweet Potato fries \$5  
Yukon Gold Mashed Potatoes \$4 (available after 5 pm) ♦ Baked Potato & Sour Cream \$5

**ENTREES**  
**SERVED AFTER 5PM AND 2PM ON SUNDAY'S**

Chicken & Cheese Tortellini

**Diced chicken breast sautéed with white wine, garlic, and spinach tossed in Parmesan cheese sauce. \$18**

Bayou Blackened Chicken

**Spicy blackened chicken breast served over penne pasta in our Cajun cream sauce. \$18**

Broccoli & Pepper Cheese Tortellini

**Broccoli, green & red peppers sautéed with white wine, garlic, fresh basil and tortellini tossed in a parmesan cheese sauce. \$18**

Shrimp Scampi and Linguine

*Black tiger shrimp and roma tomatoes sautéed in white wine, lemon & basil butter sauce with garlic. \$17*

Chicken Piccata

**Chicken breast sautéed with white wine, lemon and capers, finished with sweet butter. Served with rice pilaf and seasonal vegetables. \$18**

Walnut Crusted Pork Loin & Maple Cream Sauce

**Roasted Pork Loin with toasted walnut & brown sugar crust topped with a sweet maple cream sauce. Served with chive laced Yukon gold mashed potatoes and seasonal vegetables. \$18**

Baked Salmon Filet

**Salmon filet baked with pesto butter. Served with rice pilaf and seasonal vegetables. \$19**

NY Strip Steak

**12 oz. strip steak grilled with red wine mushroom demi glaze. Served with chive laced Yukon gold mashed potatoes and seasonal vegetables. \$23**

Blackened Delmonico

**12 oz. Ribeye steak, blackened with our bayou spices topped with jalapeno honey butter. Served with chive laced Yukon gold mashed potatoes and seasonal vegetables. \$23**

Bleu Cheese Crusted Beef Tenderloin

*Bleu cheese & herb crusted beef tenderloin with merlot sauce. Served with chive laced Yukon gold mashed potatoes and vegetables. \$24*

Chicken Senaglese

**Sautéed chicken breast deglazed with sherry, apple juice & curry, finished with cream. Served over rice pilaf with seasoned vegetables. \$18**

Add a Dinner Salad

Garden or Caesar \$5

GF Pasta \$2

Steak Temperature Guide

Pittsburg ~ Seared outside, cold red center

Rare ~ Cool Red Center

Medium Rare ~ Cool Pink Center

Medium ~ Warm pink center

Medium Well ~ Hot pink center

Well ~ thoroughly cooked

**ECB HOMEMADE DESSERTS**

## Carrot Cake

A flavorful spiced carrot cake with cream cheese icing. \$6

## Chocolate & Peanut Butter Torte

Rich chocolate and smooth peanut butter flavor in a chocolate crumb crust. \$7

## Cheese Cake with Strawberries

Creamy New York style cheesecake with strawberries. \$6

## Chocolate Stout Mousse

Rich & creamy chocolate mousse made with our Irish Stout. \$6

## SANDWICHES

SERVED WITH CHIPS AND CRISPY PICKLE WEDGE

### Tuna Wrap

Fresh albacore tuna salad with lettuce, tomato & cheddar wrapped in a wheat tortilla. \$8

### Turkey Melt

Grilled oil browned turkey breast with melted dill havarti, ale mustard & mayo grilled on your choice of bread. \$8

### Grilled Pastrami Reuben

Pastrami, sauerkraut, Swiss cheese and Russian dressing on your choice of bread. \$8

### Knock Dog

Grilled beef knockwurst or veal bratwurst served on a grilled pretzel roll with your choice of ECB grain, yellow or honey mustard. \$7

Add Chili \$2.50 - Sauerkraut

\$1

### Veggie Salad Wrap

Lettuce, tomato, red onions, cucumbers, carrots, mushrooms in a spinach tortilla wrap with your choice of dressing. \$7 add cheese \$1

### Spinach & Herb Cheese Sandwich

Spinach, tomato, mushrooms, red onions, sprouts & herb cheese on

**your choice of bread. \$7**

Add Smoked Salmon \$3

### Turkey Club

**Thinly sliced turkey Breast with bacon, lettuce & tomato on toasted bread with mayo. \$8**

### BLT

**A timeless favorite on toasted bread. \$6**

### Grilled Cheese, Tomato

Made with your choice dill havarti, Swiss, cheddar, pepper jack, provolone, or creamy herb cheese \$6

### Philly Cheese Steak

Grilled sliced beef, caramelized onions, Swiss and cheddar cheese on garlic grilled French bread. \$9

### Pastrami & Cheese Sub

**Thin sliced black pastrami, sautéed onions & melted cheddar with ale mustard on garlic grilled French bread. \$9**

### Grilled Veggie Burger

Served with lettuce, tomato & red onion. \$8

**Add FF or Sweet Potato Fries \$2  
Gluten Free Bread \$1**

ADD Cheese, Bacon or Herb Cheese \$1 ♦ Turkey or Pastrami \$2.00 ♦ Smoked Salmon \$3

 White ♦ Wheat ♦ Rye ♦ Wrap ♦ Bulky Roll ♦ Pumpernickel ♦ GF \$1 

## PUBLICANS FARE

### Beer Batter Fish & Chips

**Cod filet deep-fried in our fresh ale batter, served with French fries & house tartar sauce. \$15**

#### *Brewmasters Dinner*

*Grilled knockwurst & bratwurst served with sauerkraut and potato pancakes. \$16*

### Vegetable Pomodoro

*Sautéed vegetables with basil, black olives, garlic & roma tomatoes finished with red sauce over linguini with garlic bread. \$15*

#### *Stuffed Shells & Sausage*

**Jumbo cheese stuffed shells baked in marinara with sweet & hot Italian sausage, served with garlic bread. \$15**

#### *Chicken Parmesan*

*Breaded & fried 6 oz. chicken breast smothered in marinara, over linguini, topped with cheddar & parmesan cheese served with garlic bread. \$16*

### Add a Dinner Salad

*Caesar or Garden Side Salad \$5*

*Gluten Free Penne \$2*

## CHARBROILED BEEF BURGERS

½ Lb. Ground beef served on a grilled bulkie roll with French fries, pickle, lettuce, tomato & red onion

### Basic Burger

**Grilled the way you like it! \$10**

Add Cheese or Bacon \$1

Sharp cheddar, Swiss, provolone, dill havarti, pepper jack, bleu or herb cheese

### Swiss Burger

**Grilled burger with sautéed mushrooms and Swiss cheese. \$12**

### Pesto Burger

**Grilled burger with pesto & provolone cheese. \$12**

### Onion, Mushroom & Pepper Burger

**Grilled burger topped with grilled onions, peppers, mushrooms & your choice of cheese. \$12**

### BBQ & Bacon Cheese Burger

**Grilled burger topped with our homemade peach BBQ sauce, bacon and cheddar cheese. \$12**

### Blues Burger

**Grilled burger with caramelized onions and bleu cheese. \$12**

*Raw ground beef warning*

## CHICKEN BREAST & FISH SANDWICHES

Served on a grilled bulkie roll with French Fries & Pickle

### Grilled Chicken Breast

**6 oz. grilled chicken breast served with lettuce, tomato & red onion. \$10 Add cheese or bacon \$1**

Italian Chicken Breast Sandwich

Grilled chicken breast topped with marinara sauce and provolone cheese. \$12

Pesto Chicken Breast Sandwich

Grilled chicken breast topped with pesto. Served with lettuce, tomato and red onion. \$11

Fish Burger

Breaded & deep fried cod filet served with our homemade tartar sauce. \$10

Buffalo Chicken Sandwich

Grilled chicken breast topped with our spicy hot sauce. Served with homemade bleu cheese dressing, lettuce, tomato & red onion. \$12

BBQ Chicken Sandwich

Grilled chicken breast with Bacon & ECB peach BBQ sauce. Served with lettuce, tomato & red onion. \$12

**SALADS**

Garden Salad

Green leaf lettuce, tomatoes, carrots, cucumbers, onions, mushrooms & croutons. \$5 small/ \$8

Vermont Spinach Salad

Spinach, romaine lettuce, walnuts, raisins, sliced sharp Vermont cheddar cheese with balsamic maple vinaigrette dressing. \$6 small/ \$9

Add grilled chicken or smoked salmon \$3

Taco Salad

Green leaf lettuce, chopped tomatoes, onions, peppers, black olives, black beans & shredded cheddar cheese. Served in a fried flour tortilla bowl with salsa & ranch dressing or sour cream. \$9

Add grilled chicken or Mexican beef \$3

Caesar Salad

Romaine lettuce, Parmesan cheese, cracked black pepper and our homemade Caesar dressing. \$5 small/ \$8

Homemade Dressings

Caesar ♦ Red Pepper Ranch ♦ Russian ♦ Bleu Cheese ♦ Black Pepper Parmesan ♦ Creamy Dill  
Maple Balsamic Vinaigrette ♦ Fat Free Honey Mustard ♦ Fat Free Raspberry Vinaigrette