



Ice Cream **MENU**

OVER-THE-TOP SUNDAES

All sundaes are served with farm-fresh whipped cream and a cherry on top!

Small – 2 Scoops: **\$10.00** | *Large* – 3 Scoops: **\$12.00**

TWISTED SNALLYGASTER

Snallygaster ice cream, chocolate sauce, caramel, chocolate sprinkles, pretzel rods, chopped Reese's Cups, Reese's Pieces

NOM NOM

C is for Cookie ice cream, two chocolate chip cookies, chocolate sauce, Oreo crumbles, caramel

COUNTRY ROADS, TAKE ME HOME

Dirt Road ice cream, Sea Salted Caramel ice cream, marshmallow, caramel, fudge brownie, chocolate sprinkles

BREAKFAST TRASH

Vanilla ice cream, Fruity Pebbles, Fruit Loops, Cap'n Crunch, Cinnamon Toast Crunch, caramel

BANANA SPLIT

Vanilla ice cream, chocolate sauce, strawberry sauce, caramel, banana, rainbow sprinkles

ICE CREAM

HAND-DIPPED ICE CREAM

1 Scoop: **\$3.75** | 2 Scoops: **\$5.00** | 3 Scoops: **\$6.25**

ICE CREAM FLIGHTS

Choose any *4 flavors*: **\$8.00**

ICE CREAM SANDWICH

Chocolate chip cookies
with choice of ice cream flavor: **\$8.00**



Ice Cream **MENU**

OVER-THE-TOP MILKSHAKES

All of our milkshakes are made with South Mountain Creamery hand-dipped or soft serve ice cream with farm-fresh whipped cream and a cherry on top!

One size only, all flavors **\$8.00.**

GIMME S'MORE

Dirt Road ice cream, Cookie Butter ice cream, chocolate sauce, toasted marshmallows, graham cracker crumbs

LEGEND OF THE SNALLYGASTER

Snallygaster ice cream, chocolate sauce, caramel, Reese's Cup, Reese's Pieces, pretzel rods

BUT FIRST ... COFFEE!

Coffee ice cream, chocolate sauce, chocolate chips, caramel, chocolate covered espresso beans

CARTOONS & CEREAL

Vanilla ice cream, Fruity Pebbles, Fruit Loops, Cap'n Crunch, Cinnamon Toast Crunch, caramel

PREMIUM BOOZY MILKSHAKES

Pick from a variety of farm-fresh milkshakes **spiked with your favorite premium spirits**—topped with house-made whipped cream and a cherry on top.

One size only, all flavors **\$12.00.**

THE DUDE

Vanilla ice cream, caramel, vodka, Khalúa coffee liqueur

SPIKED COFFEE

Coffee ice cream, chocolate sauce, Khalúa coffee liqueur

RUM RASPBERRY

Raspberry ice cream, chocolate sauce, rum

TOASTY ALMOND

Coconut Joy ice cream, chocolate sauce, rum

COOKIES N CREAM

C is for Cookie ice cream, chocolate sauce, vodka

BOURBON APPLE

Apple Pie ice cream, caramel, whiskey

***New!* MOUNTAIN MILKSHAKES**

Taking our Over-the-Top Milkshakes to a whole other level! New Mountain Milkshakes are piled sky high with tasty treats, topped with our farm-fresh whipped cream, and include a delicious candy or cookie coated rim. *One size only*, all flavors **\$15.00**.

POT OF GOLD

Grasshopper ice cream milkshake topped with house-made whipped cream, chocolate drizzle, shamrock sprinkles, rainbow belt candy, and Lucky Charms cereal

THE CAMPFIRE

Cookie Butter ice cream milkshake topped with a toasted marshmallow, caramel and chocolate drizzle, house-made whipped cream, and a graham cracker rim

BROWNIE BOULEVARD

Dirt Road ice cream milkshake topped with a fresh-baked brownie, caramel and chocolate drizzle, house-made whipped cream, and a chocolate chunk rim

STRAWBERRY SPLIT

Strawberry ice cream milkshake topped with a banana, caramel and chocolate drizzle, house-made whipped cream, and a rainbow sprinkle rim

COOKIE MONSTER

C is for Cookie ice cream milkshake topped with a fresh-baked chocolate chip cookie, a scoop of chocolate chip cookie dough, caramel and chocolate drizzle, house-made whipped cream, and an Oreo cookie rim

RETURN OF THE SNALLYGASTER

Snallygaster ice cream milkshake topped with a fresh-baked peanut butter brownie and Reese's Cup, caramel and chocolate drizzle, house-made whipped cream, and an Oreo cookie rim





Pizza MENU

FARM-FRESH PIZZAS, *made LegendAIRY*

10" PIZZA | \$11.00

14" PIZZA | \$15.00

A blend of high gluten flour and wheat flour, slowly fermented for three days with ale yeast. *Substitute vegan mozzarella +\$1.00*

PIZZA OF THE MONTH

FIRE ON THE MOUNTAIN | \$18.00

White pizza made with lemon ricotta, harissa-spiced brisket, garlic, and chili oil. **14" only.**
Available March 1-25

Build-Your-Own PIZZA

CHOOSE A SAUCE

TRADITIONAL

A traditional New York style sauce with fresh basil and garlic (VE)

SIGNATURE MARINARA

A rich tomato sauce with a blend of locally grown vegetables and sweetened with honey (V)

CHOOSE YOUR TOPPINGS

\$2.00 per topping (or \$1.00 per topping for half)

Italian Sausage (L)

Banana Peppers

Basil

Black Olives

Chicken Breast (New!)

Extra Cheese

Garlic

Ghost Chili Oil

Green Peppers

Ground Beef (L)

Ham (New!)

Hot Honey (L)

Jalapeño

Mushrooms

Onions

Parmesan

Pepperoni

Pickled Sweet Peppers

Pineapple (New!)

Prosciutto (New!)

Roasted Red Peppers

Roasted Red Onions

Spinach

VE = Vegan | V = Vegetarian | L = Locally-sourced

APPETIZERS

BREADSTICKS

\$6.00

6 breadsticks seasoned with thyme, rosemary, and sea salt. Served with warm marinara and garlic spread.

FRENCH ONION ARANCINI

\$8.00

6 deep fried risotto balls with caramelized onions and cheese. Served with garlic yogurt.

FRENCH FRIES

\$6.00

MEDITERRANEAN LOADED FRIES

\$8.00

French fries loaded with lemon pickled cucumbers, pickled red onions, roasted cherry tomatoes, feta cheese, and house-made tzatziki sauce.

SALADS

Salad dressing served on the side.

Add chicken to any salad or bowl +**\$4.00**

MEDITERRANEAN PROTEIN SALAD

\$11.00

Harvest mix, chickpeas, couscous, pickled red onions, cucumbers, cherry tomatoes, feta cheese, and Greek vinaigrette.

CAESAR SALAD

\$10.00

Green leaf lettuce, parmesan cheese, lemon gremolata, and caesar dressing.

FARMER'S SALAD

\$10.00

Harvest mix greens served with a rotating selection of seasonal vegetables and dressing.

GREEK GRAIN BOWL

\$10.00

Rice, quinoa, farro, couscous, chickpeas, tomato, cucumber, kalamata olives, red onion, and Green vinaigrette.



SANDWICHES

Served with house-made bread and butter pickle. Add a side of french fries +\$2.00

THE NORTH MARKET | \$13.00

Our original fried chicken sandwich served with lettuce, tomato, house-made dill pickle, and Comeback Sauce on a buttery brioche bun.

THE NOTORIOUS BLT | \$11.00

Sliced bacon loaded on sourdough with fresh-sliced tomatoes, lettuce, house-made roasted tomato spread, and herb mayonnaise.

THE BETHEL | \$13.00

Marinated 6 oz chicken breast, thick-cut bacon, lettuce, tomato, onion, nut-free pesto, and house-made herb mayonnaise, on a buttery brioche bun.

CHICKEN TAGINE WRAP | \$12.00

Slow simmered chicken tagine served on a wrap loaded with wilted spinach, red onions, roasted cherry tomatoes, and lemon pickled cucumbers.

CHICKPEA FALAFEL | \$11.00

Available March 1-26

Chickpea falafel served in a lettuce wrap or on Mediterranean grain bread, sofrito sauce, lemon pickled cucumbers, and sweet and sour peppers (VE).

FARMER'S FRENCH DIP | \$14.00

Available March 1-26

House-made roast beef, thinly sliced prosciutto, red onions, herb mayonnaise, and fried potato cakes. Service with a side of our garlic demi.

