



A Taste of SchillingBridge...

A relaxed dining experience like nothing you've encountered—where food, wine, and beer combine to delight your senses. Serving Friday & Saturday Evenings 5-8pm. In order to keep costs down while still being able to provide you a high quality product, we **do not** have a wait staff. Please come to the tasting bar to place your order and we will deliver your food to your table once it is ready. Thank you!

STARTERS

Scottish Ale Beer Bread Served with Blonde Ale beer cheese sauce.	\$5.95	SchillingBridge Salsa Our homemade mild garden salsa served with tortilla chips.	\$5.95
Beer Cheese & Chips Our Blonde Ale beer cheese sauce with tortilla chips.	\$5.95	Spinach Artichoke Dip Hot and creamy— a SB favorite! Served with tortilla chips.	\$8.95
Drunken Nachos Choice of shredded Scottish Ale BBQ brisket or pulled pork topped with cheddar jack & Blonde Ale beer cheese sauce. Add jalapenos for 50¢.	\$9.95	Raspberry Chipotle Dip A unique combination of black beans, raspberry chipotle jam and mozzarella cheese. Served with tortilla chips.	\$8.95

SALADS

Silent Star Salad Feta, dried cranberries, apples, red onion, candied almonds and SB Silent Star Vinaigrette. Add grilled chicken for \$2.99.	\$7.95	Chef Salad Ham, boiled egg, cucumbers, shredded cheddar jack cheese, croutons, tomatoes and your choice of dressing.	\$8.95
Bacon Ranch Salad Shredded cheddar jack, bacon crumbles, cucumbers, croutons and SB Ranch dressing. Add grilled chicken for \$2.99.	\$7.95	Chicken Caesar Salad Shaved parmesan cheese, red onions, croutons, grilled chicken and SB Caesar dressing.	\$9.95

GOURMET BURGERS

These hand-pattied burgers are served with house-made pickles and your choice of **one side**: kettle chips, Blonde Ale beer cheese and bacon potato skins, or side salad.
House-made dressing choices: Ranch, Caesar, Silent Star Vinaigrette

First choose your patty

- Ground Berkshire Pork**
Our heritage purebred Berkshire pork is proudly sourced from our daughter Kelly and son-in-law Mitch's family farm. All orders are cooked to well done.
- Ground Beef**
Choice grade beef ground in house. All orders cooked to medium-well, unless otherwise specified.

Next choose your style

- Classic** \$8.99
Served with lettuce, tomato and onion. Add Blonde Ale beer cheese sauce for 79¢.
- The Outlaw** \$9.79
Scottish Ale BBQ sauce, caramelized onions and Blonde Ale beer cheese sauce. Add jalapenos for 50¢.
Top with pulled pork for \$1.49 or BBQ brisket for \$2.99
- Barntender** \$9.99
Crumbled bacon and an over easy farm fresh fried egg* topped with mayo and Blonde Ale beer cheese sauce. These farm fresh eggs are hand collected daily by Ava, Josie and Kyla.

Please let us know if you are allergic to any foods.

*Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food-borne illness.

GOURMET PIZZAS

12" thin crust pizzas (8 slices)

Half & Half pizzas are available for an additional \$2.

Bottoms Up BBQ — Chopped BBQ brisket topped with basil, caramelized onions, & cheddar jack.	\$16.99	Chicken Pesto — Basil pesto topped with chicken, feta, & mozzarella cheeses.	\$14.99
Dr. Jackson's Pizza — Marinara, caramelized onion, spinach, bacon, roasted garlic, black beans, and mozzarella. Add salmon for \$3	\$13.99	Hot Mama — Marinara, bacon, caramelized onions, green peppers, jalapeños and mozzarella cheese topped with Franks Hot Sauce.	\$11.99
Popeye's Pizza — Our spinach and artichoke dip, caramelized onions, mozzarella, and parmesan cheese.	\$15.99	Beef It Up — Marinara, sausage, pepperoni, bacon, beef and mozzarella.	\$15.99
Smokin' Chicken — Sundried tomato & garlic pesto topped with smoked chicken, feta and mozzarella.	\$14.99	Supreme — Marinara, pepperoni, bacon, sausage, beef, green peppers, black olives & caramelized onions.	\$17.99
Greek Pizza — Tomatoes, spinach, feta, roasted garlic, black olives, oregano, mozzarella and parmesan.	\$12.99	Italiano — Sliced tomatoes, mozzarella, feta and parmesan cheeses with a sprinkle of basil.	\$11.99
Mitch's Swine-apple — Beer-infused cream cheese, smoked ham, diced pineapple and mozzarella.	\$12.99	Four Cheese — Marinara, feta, parmesan, cheddar jack and mozzarella cheeses.	\$12.99
Single Topping Pizza — Any single topping on marinara sauce topped with mozzarella			\$8.99

Additional Toppings (\$1 each) Roasted Garlic • Caramelized Onions • Spinach • Green Peppers • Jalapeños • Tomatoes • Black Olives • Black Beans
 Cream Cheese • Feta • Mozzarella • Parmesan • Smoked Chicken • Diced Ham • Pepperoni • Bacon • Beef • Sausage • Salmon (\$3)

SATURDAY SPECIAL

SERVED SATURDAY EVENINGS BEGINNING AT 5:00PM
RESERVATIONS BY FRIDAY GUARANTEE PLATE FOR SATURDAY

SchillingBridge Prime Rib	\$21.99
Rubbed with Mike's special blend of wine and spices and slow-roasted for 20 mouth-watering hours, this 14oz cut is served with au jus, baked potato, Southern corn, and a slice of our homemade beer bread. Add Scottish Ale caramelized onions for 79¢. Horseradish available upon request.	

SANDWICHES

Served with your choice of **one side**: kettle chips, side salad, or Blonde Ale beer cheese and bacon potato skins.

House-made Dressing choices: Ranch, Caesar, Silent Star Vinaigrette

Scottish Ale Barbecue Brisket We take our prime cut brisket—shred it and simmer it in our Scottish Ale BBQ sauce. Served open faced topped with Blonde Ale beer cheese. Add caramelized onions for 79¢ or jalapeños for 50¢.	\$9.95	Pulled Pork Smoked and slow cooked overnight in Blonde Ale. Served open faced on a hoagie bun with your choice of Scottish Ale BBQ sauce or Blonde Ale beer cheese sauce. Add caramelized onions for 79¢.	\$8.95
Cheese Panini Cheddar jack, feta, parmesan, spinach, tomato. Add ham for \$1.25. Served on marbled rye.	\$8.95	Meatball Sub Meatballs, marinara sauce and Blonde Ale beer cheese served open faced on a hoagie. Add jalapeños for 50¢.	\$8.95