

WELCOME TO:



230 Mercer Street
Harmony, PA
(724)-452-5124

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UNTAPPD
DRINK SOCIALLY

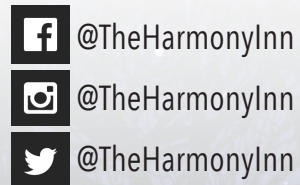


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After Dark Illustrations.
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AFTER DARK



ILLUSTRATIONS

★ IT'S ABOUT TIME YOU FIND YOURSELF ★

VORSPEISEN

(APPETIZERS)

Brezeln

Two of our famous Pub pretzels served with North Country Black Bear Mustard and Beer Cheese 9

Giant Bavarian Brezeln

Our new giant Bavarian pretzel! Served with yellow mustard, North Country Black Bear Mustard and Beer Cheese 15

Potato Pancakes

Two homemade potato pancakes served with a sweet Roasted Apple Chutney 9

Add Smoked Salmon and Creme Fraiche 6*

Buffalo Chicken Flatbread

Flatbread loaded with chicken, mozzarella and cheddar cheese, sliced red onions, ranch and buffalo sauce, topped with sliced green onions 12

Fire Roasted Brussels and Bacon

Fire roasted Brussels sprouts and bacon 12
Add Balsamic Glaze 1

Firesticks

Tender chicken thighs marinated in buttermilk, fried and dressed with any of our North Country wing sauce options 12

Fried Pickles

Marinated pickles fried to a golden brown served with our spiced jalapeño ranch 8

Grilled Portobello Mushrooms

Grilled portobello mushrooms filled with herbed goat cheese on a bed of arugula. Topped with roasted red peppers and balsamic glaze 9

Wings

Whole chicken wings tossed in one of our signature North Country sauces and your choice of Ranch or Bleu Cheese dressing 2.50 each

Add Celery 2

Wet Flavors: Firehouse BBQ, Korean BBQ, Tame, Wild, Jalapeno Ranch, Hot Roasted Garlic and Fire.

Dry Flavors: Wing Dust, Ranch, Cajun, Sweet Sesame Ginger and Tame.

SALATS

(SALAD)

Sirloin Steak*

Arcadian Harvest mix with tomatoes, cucumbers, bell peppers, red onions, crumbled bleu cheese and dried cranberries. Crowned with crispy onion straws and grilled 6oz sirloin 19

Grilled Chicken

Arcadian Harvest mix with grilled chicken, tomatoes, cucumbers, red onions, cheddar cheese and fresh cut fries 16

Sweet Tang

Red onions, tomatoes, candied pecans, pickled blackberries and goat cheese on a bed of Arcadian Harvest mix tossed with a homemade shallot vinaigrette 16

Roasted Beet

Roasted red and golden beets atop shaved fennel, arugula, candied pecans and goat cheese 13

Add to any salad listed above:

Steak 7 Salmon* 7 Chicken 5
Two Grilled Portobellos 5 Blackened 2*

Harmony House

Red onions, cucumbers, tomatoes and croutons on a bed of Arcadian Harvest mix. No protein additions 6

Dressing Choices:

Ranch, Bleu Cheese, Shallot Vinaigrette, Cilantro Vinaigrette, Italian, Cranberry Vinaigrette, Russian, French, Honey Mustard and Oil & Vinegar

**Prices may also be changed without notice due to unforeseen cost increases of imported products, raw materials, or currency fluctuations.

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

SANDWICHES

*Served with our fresh-cut fries.
Substitute potato pancakes 4*

Schweinbraten Sandwich

Tender premium pork, seared and served with melted Swiss, braised red cabbage and our North Country Pub Mustard on a kaiser roll 14

German Wurst Roll

Grilled authentic German sausage topped with caramelized onions, sauerkraut and our North Country Pub Mustard on a fresh hoagie roll 12

Beef on Weck*

Slow-roasted, thinly sliced Prime Rib dipped in fresh Au Jus, topped with our Northradish sauce and served on a traditional German caraway salted Kummelweck roll 22

Nashville **Hot** Chicken

Buttermilk marinated fried chicken placed on a kaiser roll smothered in a sweet yet fiery sauce, pickles, American cheese and mayonnaise. **Very hot!!** 14

Drunk Fisch*

Beer battered sustainable Alaskan cod served on a toasted hoagie roll with fresh cut fries and your choice of tartar or cocktail sauce 17

Portobello Shrooben

Grilled portobellos topped with sauerkraut, Swiss cheese and our homemade Thousand Island dressing. Served on toasted rye 15

Reuben

Corned beef slow roasted in our Paleo IPA, pulled and topped with sauerkraut, Swiss cheese and homemade Thousand Island dressing. Served on toasted rye 18

BURGERS

Our burgers are served on a custom-made Mancini's beer bun utilizing spent grains from our brewery. Served with fresh-cut fries.

Girl from the North Country*

Smothered in cheddar, bacon, Firehouse BBQ sauce and crispy onion straws 17

Black Bear*

Crispy bacon, braised red cabbage, North Country Black Bear Mustard and cheddar cheese 16

Bleu on Black*

Blackened with Bleu cheese, candied bacon and buffalo sauce 18

Sweet Honey*

Smothered with jerk seasoning, bacon, honey mustard, Swiss cheese and crispy onion straws 17

The Traditional*

A classic bacon burger with lettuce, tomato and cheddar cheese 16

South of the Border*

Smoked tomato relish, chipotle ranch, pickled banana peppers, cheddar cheese and bacon 18

***All burgers may be substituted with chicken or portobello mushroom.**

Vegetarian Portobello

Roasted garlic marinated portobello mushrooms, goat cheese, roasted red peppers, arugula, crispy onions and pepperjack cheese 14

Substitute portobello for burger or chicken 5*

Burger add ons:

Two Grilled Portobellos 5

Egg 2*

Blackened 2

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SPAETZLES

Traditional German egg noodles made fresh daily. Choose from plain or mustard spaetzle.

Grilled Chicken

Grilled chicken breast pan-seared with sautéed onions and herb spaetzle in a creamy butter sauce 18

6oz Cajun Steak*

Grilled steak and sautéed andouille sausage with peppers & onions tossed in our homemade Cajun cream sauce 26

Northern Goddess

Spaetzle loaded with tons of fresh local seasonal veggies in a delicious white wine herb sauce 14

Brussels and Bacon

Fire roasted brussels sprouts and bacon sautéed with fresh herbs and garlic atop spaetzle finished with a drizzle of our homemade North Country Pub Mustard 16

Kaese Spaetzle

German style mac and cheese garnished with bacon and chives 13

Add ons:

Steak* 7 Salmon* 7 Chicken 5
Two Grilled Portobellos 5 Blackened 2

WE SUPPORT LOCAL:



SCHNITZELS

All of our schnitzels are prepared fresh daily and served with braised red cabbage. Choose from eggplant or pork schnitzel and plain or mustard spaetzle.

Wienerschnitzel

Classic wienerschnitzel served with brown butter and fried capers 24

Chef Brett's Schnitzel

Chef Brett brings you our schnitzel smothered with fried egg and infamous **fire** sauce 24

Jagerschnitzel

Schnitzel loaded with crispy bacon and onions in a roasted mushroom sauce 26

Schnitzel Shawarma

Schnitzel, herb yogurt sauce, arugula and fresh tomato cucumber salad packed into a large shawarma flatbread 18



Ask your server about our North Country Brewing Company beer selections. Some are brewed right here at The Harmony Inn!

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ENTREES

Schwenkbraten*

Marinated tender premium bone-in pork steak marinated and fire-grilled to your liking loaded with onions, roasted tomatoes and a white wine mustard sauce. Served with braised red cabbage 26

Tomahawk Pork Chop*

Ask your server about our seasonal presentation 30

6oz Sirloin Steak*

Grilled to your liking and served with smashed Yukon gold potatoes & fresh vegetable du jour 26

Blackened 12oz Ribeye Steak*

Served with smashed Yukon gold potatoes and fresh vegetable du jour 38

Prime Rib

Herb marinated rib roast slow-roasted for three hours. Served with our smashed Yukon gold potatoes and fresh vegetable du jour

Queen Cut (12oz) 37

King Cut (16oz) 52

Drunk (or Sober) Fisch*

Beer battered (or herb baked) sustainable Alaskan Cod. Served with hand cut fries, slaw and your choice of tartar or cocktail 18

Cedar Plank 8oz Norwegian Salmon*

Homemade herbed caper butter over fresh sustainable Norwegian salmon filet served with a dill spaetzle & fresh vegetable du jour 25

BEILAGE (SIDECARS)

A la carte pricing

Basket of Fries 3

Braised Red Cabbage 3

Coleslaw 3

Smashed Yukon Gold Potatoes 4

Vegetable Du Jour 5

Spaetzle 6

House Salad 6

Housemade Soup

Cup 4 Bowl 6

DRINKS

Freshly Crafted In-House

Root Beer - Cream Soda - Ginger Beer
No Refills

Fountain Drinks

Pepsi - Diet Pepsi - Mountain Dew
Lemonade - Raspberry Tea - Dr. Pepper
Sierra Mist - Ginger Ale

Fresh Brewed

Coffee - Tea - Iced Tea

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Our Chefs are more than happy to split any of our menu selections for an additional 2

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HANSEL & GRETEL'S

Root Biergarten

*For kids 12 and under ONLY.

All kids menu items come served with hand-cut french fries or vegetable du jour.

Grilled Chicken Breast

Fire-grilled 6oz chicken breast 8

Crispy Chicken Tenders

Three hand breaded chicken tenders 8

Spaetzle & Cheese

A German take on the classic mac and cheese 6

Grilled Cheese

A classic grilled cheese sandwich 6

Steak*

6oz sirloin steak grilled to your liking 12

Smash Burger*

4oz smash burger grilled to your liking with cheese 7

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