



**900 Chambersburg Rd, Gettysburg, PA**

## TROUGH

### **OKC RED BEAN CHILI \***

Fresh Ground Angus Beef braised in red beans and hearty tomatoes. Topped with shredded cheese. 8

### **MARYLAND CRAB SOUP \***

A blend of Lump and Claw meat with fresh vegetables, crushed tomatoes, and a hint of Old Bay. 10

### **SOUP OF THE DAY**

Our chef's daily selection of farm fresh soups MARKET PRICE

### **CHICKEN CORN SOUP**

8

## LIGHT FEED

### **CHESAPEAKE STYLE CRAB DIP**

A creamy concoction of blue crab and spices served in a sour dough bread bowl with tortilla chips for dipping. 14.95

### **NACHOS (Add any protein)**

Topped with jalapeno, black olives, house made Pico D Gallo, shredded jack and cheddar cheese. Served over a bed of house fried tortilla chips. 14.95

### **HEARTH BAKED PRETZEL STICKS**

Topped with melted butter and coarse sea salt. Served with choice of stone-ground mustard sauce or lager cheese sauce. 10.25

### **DRY-RUBBED WINGS \***

Marinated in a blend of spices and fried to a light crunch. Tossed in your choice of buffalo, sweet and tangy, blueberry chipotle, garlic parmesan, sweet thai chili, old bay, hickory bbq, or our new diablo sauce. Served with farm style ranch or homemade blue cheese and celery. 19.95/dozen 10.00/half dozen

### **PUB STYLE POTATO SKINS \***

Idaho Gold potato skins stuffed with house smoked bacon, jack, cheddar, and gouda cheese topped with chives. 10.25

### **LOADED FRIES \***

French fries topped with bacon, shredded cheddar and chives. Served with a side of sour cream. 9.95

### **MOZZARELLA STICKS**

Served with marinara sauce. 10.95

### **AVOCADO BITES**

Served with Ranch or blue cheese dressing. 8.50

### **STUFFED BAKED POTATO \***

Stuffed with pulled pork and cheddar jack cheese. 8.95

### **STEAMED SHRIMP \***

1/2 lb./ 9.95.1 lb./19.95

## WELCOME TO THE LIVERY

*The Livery stable is the casual dining side of the Inn At Herr Ridge. Located on one of the most historic properties of the battle of Gettysburg. A stones throw from the location of the first day's battle. The grounds of Herr Ridge served as the first confederate hospital during the battle.*

*Presently our location is also home to the Inn At Herr Ridge Bed and Breakfast, a Select Registry recognized B&B: Herr Tavern, an award winning and Wine Spectator recognized Fine Dining restaurant. Home to one of the finest wine cellars in the area, the Barn and Herr Ridge Farms, a Premiere wedding and event center which boasts modern amenities that are unique to a rustic barn atmosphere.*

## SIDES

*Maccaroni & Cheese, baked potato, baked beans, baked sweet potato, side salad, rice, Macaroni Salad, Potato Salad, and vegetable of the day.*

*Upgrade your side for \$2.00 or Ala Carte for \$4.95*

**Parties of 6 or more are one check only.**

**If our kitchen staff splits an item for you to share it is an additional \$4.00.**

**\*Gluten Free**

## GRAZE

Add Chicken for \$5.99, Shrimp for \$7.99, Steak \$6.99

### BABY SPINACH SALAD \*

Local Adams County Apples, Maytag Blue Cheese, Cherry Tomatoes, and Candied Walnuts on a bed of Baby Spinach with warm bacon dressing. 11.95

### ARTISAN ROMAINE CAESAR \*

Locally Grown Romaine Lettuce, with Herb Ciabatta Croutons, Grated Parmesan Cheese, and our House made Roasted Garlic Caesar Dressing. 10.95

### CHEF SALAD \*

Lettuce, Tomato, onion, turkey, ham, pickled egg, cucumber, and provolone cheese. 14.95

### PICKLED RED BEET SALAD \*

Pickled beet roots lightly dressed with a tart citrus balsamic vinaigrette and topped with crumbled feta cheese, and chopped cilantro on a bed of spinach. 10.95

### LARGE HOUSE SALAD \*

Mixed baby greens, tomatoes, cucumbers, onions, cheddar cheese, croutons with a choice of dressing. 10.95

## SANDWICHES

Served with Cole Slaw. Add french fries or onion rings for \$1.95

### THE TRIPLE DECKER REUBEN

Hot Pastrami and Sauerkraut Piled High on Toasted Rye Bread with Melted Swiss Cheese and Russian Dressing 14.95

### GETTYSBURG BBQ PULLED PORK

Dry Rubbed and Braised in Old Gettysburg Root Beer, tossed in Hickory BBQ and Served on a Toasted Brioche Roll with our Brussel Sprout Cole Slaw 13.95

### CAROLINA STYLE OR BUFFALO CHICKEN SANDWICH

Fresh Chicken Breast topped with EITHER Bacon and Cheddar Cheese, OR Tossed in Buffalo Sauce and topped with Blue Cheese Crumbles. 12.95

### FARMHOUSE TACOS

Your Choice of Either Fried Fish or Spanish BBQ Beef with Roasted Corn Pico de Gallo, Shredded Lettuce, Cheddar/Jack Cheese in a Street Style Flour Tortilla 11.95

### SMOKED GOUDA GRILLED CHEESE

Smokey Aged Gouda, Wisconsin Cheddar and Sharp Provolone with Tomato and Smoked Bacon in Toasted Sourdough Bread. 10.95

### SOUTHWEST QUESADILLA (ADD ANY PROTEIN)

Flour Tortilla Stuffed with your choice of protein, Jalapeno, Pico de Gallo, Caramelized Peppers and Onions, and Jack and Cheddar Cheese. 14.95

### PRIME RIB DIP

Marinated Roast Beef, Caramelized Onion, Cheddar Cheese, and Horseradish Mayonnaise on a Toasted Brioche Roll. 14.95

### MARYLAND CRAB CAKE SANDWICH

Blend of Lump and Claw Meat, with No Filler! Served on a Brioche Roll with Lettuce and Tomato 17.95

### TRIPLE DECKER RACHEL

Hot smoked turkey breast and cole slaw piled high on toasted rye with melted swiss cheese and russian dressing. 14.95

### BELLY BUSTER HOT DOG

Topped with brisket, cheese sauce, jalapenos, and diced onions. 8.25

### BEER BATTERED COD FISH SANDWICH

Freshly breaded cod topped with house made tartar sauce and lettuce. Served on a Brioche Bun. 13.75

### PORTABELLO MUSHROOM SANDWICH \*

Grilled, marinated portabello mushroom cap topped with roasted red peppers, spinach, lettuce, tomato, and provolone cheese. 13.75

### PULLED CHICKEN SANDWICH

Smoked pulled chicken, pickled red onions, and cilantro-lime mayonnaise served on a brioche bun. 12.95

## BURGERS

Served with Cole Slaw. (Add French Fries or Onion rings for \$1.95)

### RASHER & CHEDDAR BURGER

A Half Pound of Fresh Angus Beef, Topped with a Thick Slab of Smoked Bacon and Wisconsin Cheddar Cheese. Served on a Brioche Roll with Lettuce Tomato and Onion. 13.25

### ORRTANNA BURGER

A Blend of Seasonal Wild Mushrooms, Sauted in Brown-Sage Butter Served on top an 8oz Patty, and Topped with Swiss Cheese. 13.25

### CALIFORNIA STYLE PATTY MELT

Half Pound Burger with Caramelized Onion and Provolone Cheese, Served between Two Slices of Sourdough Bread. 12.75

### VEGGIE OR TURKEY BURGER \*

Served with lettuce, tomato, onion, and choice of cheese. 14.75

### STALLION BURGER

Black and Bleu burger seasoned with cajun seasoning, and topped with maytag bleu cheese. 13.25

### WOLF BURGER

Topped with a fried egg, bacon, cheddar cheese, jalapenos, lettuce, tomato, and onion. 14.25

Consumer Advisory: Consumption of raw or undercooked meat, poultry, eggs, or seafood may increase the risk of illness.

### SURF & TURF BURGER

1/2 lb. of fresh Angus beef topped with delicate crab meat tossed in light flavor sauce. Served on a brioche roll with lettuce, tomato, and Old Bay mayonnaise. 17.95

### BARNYARD BURGER

1/2 lb. of fresh Angus Beef topped with crispy pastrami, cole slaw, house made mayonnaise sauce, and Swiss cheese. Served on a brioche bun. 15.95

### CRAFT BURGER

Fresh Angus Beef. Build your own.. 12.75

## CHILDREN'S CUISINE (12 AND UNDER ONLY)

### KIDS BURGER

A Half Sized Version of our Famous Burger, Served with Fries, Chips, or Applesauce 8

### CHEESE FLATBREAD PIZZA

Shredded Mozzarella Cheese, and Fresh Marinara on a Toasted Flatbread 8

### MACARONI AND CHEESE

Creamy Cheddar Cheese Sauce, Tossed with Miniature Elbow Macaroni 8

### TENDERS AND FRIES

Three All-White Meat Chicken Tenders with Your Choice of Dipping Sauce and Fries, Chips, or Apple Sauce. 8

### HOT DOG

Served with fries, chips, or applesauce. 8

## EXTRAS

GUACAMOLE 1.50

WING SAUCE 1.00

PICKLE 1.00

PICKLED EGG 1.50

COCKTAIL SAUCE 1.00

EXTRA CHIPS 2.50

RANCH OR BLEU CHEESE DRESSING 1.00

CELERY 1.00

SIDE OF GRAVY 1.50

SIDE OF CHEESE SAUCE 1.50

ONIONS RINGS 4.95

FRENCH FRIES 3.95

### EXTRA CHEESE OPTIONS

Pepper jack, swiss, provolone, american, cheddar, gouda, and bleu cheese 1.50

CORN MUFFIN 1.50

## BBQ SPECIALTIES

WILLIE' SMOKED PULLED PORK, BRISKET,  
OR CHICKEN SANDWICH 12.95

### WILLIE'S SMOKED BABY BACK RIBS \*

Half rack of ribs served with your choice of sauce, pub style fries, and slaw. Full rack served with your choice of sauce, baked beans, and slaw. 1/2 16.95 Full 20.99

### SMOKED PULLED PORK PLATTER \*

Willie's smoked pulled pork served with your choice of sauce, baked beans, and cole slaw. 14.25

### SMOKED BEEF BRISKET PLATTER \*

Willie's smoked beef brisket seasoned and smoked for hours for a deep smokey flavor. Served with baked beans and slaw. 14.25

### SMOKED CHICKEN QUARTER PLATTER \*

Served with Baked Beans and Cole Slaw 14.95



## DINNER BELL

All Entrees Served with House Salad

### BACON WRAPPED MEATLOAF

Our Secret Blend of Fresh Ground Beef and Spices, Wrapped in our House Smoked Bacon. Served over Hand Mashed Potatoes, and Seasonal Vegetable. 17.25

### FRIED CHICKEN AND WAFFLES

Buttermilk Fried Chicken (Thigh, Drumstick, and Breast) Served atop a Pearl Sugar Belgian Waffle. Drizzled with Blueberry Infused Maple Syrup. 17.49

### SMOTHERED BOURBON FLAT IRON STEAK \*

10 oz Kentucky Bourbon Marinated Flat Iron, Smothered in Onions, Peppers and Mushrooms. Served over Hand Mashed Potatoes and Seasonal Vegetable. 19.95

### CHICKEN FRIED STEAK

Buttermilk Battered and Tenderized Angus Beef, Covered in Homemade Gravy, Served with a Split Biscuit and Hand-Mashed Potatoes 18.25

### FAMOUS FISH FRY

Crispy Local Lager Battered Cod, Served with Thick Cut Pub Fried and Brussel Slaw. 17.95

### PECAN SMOKED BABY BACK RIBS

Half Rack of Ribs, Served with Your Choice of BBQ, Blueberry Chipotle BBQ, or Sweet and Tangy. Served with Fresh Cut Fries and Brussel Slaw 16.95

### CHICKEN TENDER BASKET

Five all White Meat Chicken Tenders, Fried Golden Brown and Served with Fresh Cut Fries, and Brussel Slaw, with Your Choice of Sauces. 14.95

### LEMON PEPPER COD \*

Sauteed Cod Fish Filets seasoned with lemon juice and black pepper. Served with rice pilaf, and seasonal vegetables. 18.95

### TWIN CRAB CAKE DINNER

Blend of lump and claw meat with no filler. Served with rice pilaf and seasonal vegetables. 22.95

## DESSERTS

### HOT BROWNIE SUNDAE

Hot Chocolate Fudge Brownie Topped with 2 Scoops of Vanilla Ice Cream, Chocolate and Caramel Sauce, and Oreo Cookie Crumbles. 9

### NY CHEESE CAKE

NY Style Creamy Cheese Cake, with Graham Cracker Crust and your Choice of Topping. 9

### OLD GETTYSBURG ROOT BEER FLOAT

A Perfect Combination of Locally Made Root Beer, and Vanilla Ice Cream, with Whipped Cream on top. 9

### S'MORES WAFFLE

Belgian Style Pearl Sugar Waffle, Topped with Toasted Marshmallows, Chocolate, Caramel, and Marshmallow Cream 9

### PEANUT BUTTER EXPLOSION

Chocolate cake layered with peanut butter fudge, and chocolate and peanut butter chips. 9

### DEB'S HOMEMADE CHEESECAKE

Based on Availability 10

Consuming Under-cooked Beef and Seafood, May Increase your Chance of Food-Born Illness