lunch

THE
Shelby
EAT-DRINK-CHEERS

lunch

Sandwiches

THE SHELBY BURGER 12.5 / add bacon + 2
two 4oz local beef patties, American cheese, Shelby sauce, L.T.O.P.

MUSHROOM SWISS BURGER 12.5
two 4oz local beef patties, mushroom onion jam, L.T.O.

TURKEY BURGER 12.5
marinated kale, tomato, mayo

AHI TUNA BURGER 15
sriracha aioli, marinated cabbage

CRAB CAKE SANDWICH 17.5
tomato, lettuce, tartar sauce, creole fries

BLT 11.5
brioche, basil aioli

COD PO' BOY 14
tomato, lettuce, tartar sauce

SERVED WITH FRIES OR SIDE SALAD
choice of Little Gem or Shelby

PRIME RIB CHEESESTEAK 16
caramelized onion, pepper jack cheese

TURKEY 11.5
lettuce, tomato, bacon, avocado aioli, multi-grain

MUSHROOM FALAFEL PITA 12.5
marinated kale, spiced tofu, tzatziki

GRILLED CHICKEN SALAD WRAP 11.5
lettuce, tomato, mayonnaise

REUBEN 13
corned beef, sauerkraut, swiss cheese, thousand island, pumpernickel

MUFFULETTA 12.5
pork roll, speck, mozzarella, olive tapenade, red wine dressing

CRISPY BUFFALO CHICKEN 12.5
cabbage slaw, ciabatta

Starters

MATZO BALL SOUP 7
chicken, vegetables, dill

MALANGA CHIPS (GF) 6.5
lime & chili spice, tzatziki sauce

SPINACH & ROASTED GARLIC HUMMUS 11
olive tapenade, feta, olive oil, pita

NONNA'S MEATBALL 15
Nonna's tomato sauce, fried polenta, basil oil, ricotta salata

TUNA TOSTADA 14.5
grilled tuna, marinated cabbage, guacamole, sesame seeds

STEAMED BUNS 13
braised short rib, cucumber, kimchi, hoisin, sesame seeds

KIRCHENBERG CHEESE CURDS 12.5
red grape jam, toasted peanuts, crispy bacon

HOUSE CURED WINGS 13
choice of house bbq or soy sesame sauce

BACALAO NUGGETS 11
cod, mango salsa, coconut sriracha, cilantro

POTATO & GOAT CHEESE PIEROGIES 11.5
bacon, onion, mushroom

PRINCE EDWARD ISLAND MUSSELS (GF) 14.5
ouzo, lemon, tomato, bacon, thyme

ROASTED CAULIFLOWER (GF) 10.5
lemon, fried capers, LV ranch, toasted pepitas, radish, toasted pumpernickel

GRILLED SKEWERS (GF)
with pita & tzatziki
beef tenderloin 13, marinated vegetables 10, swordfish 14

Salads

ADD-ONS
GRILLED CHICKEN 6 / GRILLED SHRIMP 10 / MUSHROOM FALAFEL 8
BEEF SKEWERS 13 / CRAB CAKE 15

GREEK (GF) 8
tomato, cucumber, olives, feta, oregano red wine vinaigrette

WEDGE (GF) 8
cherry tomatoes, bacon lardons, buttermilk bleu cheese, pickled shallots

LITTLE GEM (GF) 7
caesar dressing, house croutons, parmesen cheese

SHELBY'S GARDEN (GF) 7
baby greens, seasonal vegetables, honey mustard vinaigrette

SQUASH (GF) 9
orange, shaved squash, fennel, cranberry, pecan, orange dill vinaigrette

GRILLED TUNA (GF) 16
mixed greens, egg, tomato, haricot verts, sweet and sour dressing

GRILLED MEDITERRANEAN SWORDFISH (GF) 17
wild black rice tabbouleh, cucumber, feta

GRILLED SALMON (GF) 15.5
baby greens, baby beets, roasted carrots, goat cheese, white goddess dressing

GRILLED CHICKEN COBB (GF) 14.5
bacon, bleu cheese, hardboiled egg, cherry tomatoes, haricot verts, red wine vinaigrette

Mains

OMELETTE OF THE DAY 11

PORCHETTA RICE BOWL 15.5
kimchi fried rice, crispy pork belly, cilantro, sunny-side up egg

BUCATINI ALLA CARBONARA 15
guanciale, egg yolk, black pepper

CREOLE CRAB "MAC AND CHEESE" 19.5
ditaloni pasta, fontina cheese, chives

Pizza

TRADITIONAL MARGHERITA 13
tomato, basil, add pepperoni or sausage + 2

MUSHROOM & SAUSAGE 15
spicy pork sausage, local mushrooms

SQUASH 14
shaved squash, fontina, craisin gastrique, pumpkin seeds

WEDNESDAY SPECIAL **RAMEN** / Tonkotsu broth, crispy pork belly, soy egg, cilantro 15

Sides (GF)

FRENCH FRIES / 5

ROASTED BEETS WITH YOGURT & HORSERADISH / 5

BROWN BUTTER CARROTS WITH CARAWAY, LEMON, PISTACHIO / 5

ROASTED BRUSSLES SPROUTS, SQUASH, CRANBERRY, BACON /7

MIXED SEASONAL VEGETABLES/ 7

Beverages

DAILY WATER INFUSION 2

DAILY LEMONADE 3.5

NITRO COLD PRESS COFFEE 5

CUCUMBER GINGER BEER 4

The Shelby proudly serves Nespresso coffee!

ESPRESSO 4.5 / AMERICANO 3
CAPPUCINO 6 / LATTE 6

(GF) can be prepared gluten friendly upon request

*Please inform us of any allergies or aversions. the Commonwealth of Penn. suggests that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.