



BOARDS

Cheese Board

Selection of five artisanal cheeses and accompaniments \$22

Meat Board

Selection of five cured or smoked meats and accompaniments \$24

Big Board

Combination of cheese and house boards, plus accompaniments \$41

All meats are roasted, cured, and smoked on premises.

FROM THE FOUNTAIN

Soft drinks, iced tea, lemonade \$2.50

COFFEE & TEA

Coffee, decaf, espresso, hot tea \$3.00



Locally roasted in Delaware

WEEKEND BRUNCH

10am – 2pm

Special breakfast skillet and toasted bagel sandwiches

SANDWICHES

Stitch House Fried Bologna whole mustard, pickles, beer cheese, brioche \$9

Turkey Press smoked breast, confit of thigh, dijon, cranberry chutney, brie, ciabatta \$14

Pastrami on Rye caramelized onion, spicy brown mustard \$13

Reuben Sandwich beer-brined corned beef, slaw, thousand island, swiss, sourdough \$13

Smoked Salmon herbed cream cheese, red onion, capers, hard-boiled egg, ciabatta \$14

Fried Green Tomato BLT cherrywood bacon, greens, peppercorn aioli, sourdough \$12

Smoked Chicken Salad celery, grapes, dill mayo, ciabatta \$12

Breaded Chicken Cutlet pesto aioli, tomato compote, mozzarella, arugula, ciabatta \$13

Cubano Panini pork carnitas, grilled ham, WPC pickles, hot mustard spread, ciabatta \$13

Chicken & the Hog breaded cutlet, thin-sliced smoked and seared ham, chive mayo, herb honey, sourdough \$14

Roast Beef hot or cold: pickled onion, cooper sharp, horseradish aioli, sourdough \$12

Short Rib Panini bleu cheese, crispy onion, side of jus, ciabatta \$15

The B.L.A.P. bacon, lettuce, avocado, pimento cheese spread, sourdough \$12

Grilled Ham & Cheese smoked ham, bacon, muenster, dijon, sourdough \$13

STITCH HOUSE BURGER

Hop mayo, bacon, cheddar, beer onions, brioche \$14

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

WEEKDAY LUNCH SPECIAL

PICK 2 FOR \$12

Half-sandwich + \$7 skillet

SKILLET



\$7

House Salad

Greens, roasted tomatoes, red onion, roasted garlic dijon vinaigrette

Caesar Salad

Romaine, caesar dressing, assorted croutons, shaved parmesan

Seasonal

Apple, roasted turnip, spent grain granola, cranberry vinaigrette, winter greens

Beer Cheese Soup

Pretzel crumble, IPA reduction

Chili

Cornbread cheddar crust

Soup of the Day

Always seasonal, always fresh

Nachos

Beer cheese, cheddar, pepper jack, pickled jalapeño, tomato, sour cream

\$10

Pretzels (5) Assorted Dips

Brussel Sprouts

Roasted with bacon, candied orange zest

Whole Wings (5)

Smoked and tossed with harissa roast garlic sauce

Four Cheese Mac Skillet

Baked with four cheese mix

Cheese Fries

Bacon, scallions, beer cheese

Roasted Vegetables

Seasonal vegetables, goat cheese, herbs, paprika oil

Meatballs

Marinara sauce and melted cheese blend

Pierogies

Smoked kielbasa, beer onions, scallions

Queso Fundido

Chorizo, cheese, scallions, tortillas

Skillet Pizza

Pepperoni, four cheese blend, marinara



\$13

Crab Dip

Assorted breads and crackers

Scallops

Sweet potato puree, cranberry chutney, scallop butter

Chicken Pot Pie

Smoked breast and confit thigh meat, vegetables, puff pastry

Short Rib Stew

Braised short rib, new potatoes, carrots

Smoke House Mac

Mac and cheese, smoked meats, stewed tomatoes

Meatloaf

Sliced and glazed, beer-braised pearl onions

Chicken Parm

Breaded cutlet, melted cheeses, marinara



KIDS

SMALLER SKILLETS FOR \$7

Meatballs

Pierogies

Chicken Parm

Chicken Fingers

Mac & Cheese

Meatloaf



DESSERT



Paired with ice cream from UDairy Creamery!

Cornbread Skillet

Maple cherry syrup, bacon ice cream

Seasonal Cobbler

Delaware apples, spent grain, cranberry crumble, honey apple cake ice cream

Cinnamon Vanilla Monkey Bread

Candied pecans, butter pecan ice cream