



MODIFIED TAKE OUT MENU 11:30am – 7:00pm Daily

APPETIZERS

CHICKEN QUESADILLA 11.5

MARINATED FAJITA SEASONED CHICKEN WITH GRILLED ONIONS, PEPPERS AND MELTED CHEDDAR CHEESE SERVED IN A GRILLED TORTILLA WITH HOMEMADE SALSA AND SOUR CREAM

JUMBO PRETZEL 10

SERVED WARM, SALTED OR UNSALTED. WITH SIDES OF WHOLE GRAIN MUSTARD AND BUFFALO CHEESE SAUCE

FRIED MOZZARELLA 10.5

HAND CUT FRESH IMPORTED MOZZARELLA LIGHTLY BATTERED IN ITALIAN BREADCRUMBS, DEEP FRIED TO A GOLDEN BROWN, SERVED WITH HOMEMADE MARINARA SAUCE

JUMBO CHICKEN TENDERLOINS 11

MADE TO ORDER JUMBO CHICKEN TENDERLOINS, HAND-DIPPED IN SEASONED CRUMBS AND SERVED CRISPY WITH HONEY MUSTARD SAUCE

IRISH TOTZ 10.5

CRUNCHY, DEEP FRIED TATER TOTS TOPPED WITH MELTED CHEDDAR CHEESE, BACON BITS, SLICED JALAPENOS AND DICED TOMATOES. FINISHED WITH A DOLLOP OF SOUR CREAM

BUFFALO CHICKEN DIP 11

ONE OF OUR MOST POPULAR APPETIZERS! SHARE AN ORDER OF OUR SPICY, THICK, THREE CHEESE DIP LOADED WITH DICED WHITE MEAT CHICKEN, SERVED WITH CELERY STICKS, CARROT STICKS AND TORTILLA CHIPS

WINGS

BONELESS

11 (REGULAR) 18 (LARGE)

BONE-IN

11 (REGULAR) 18 (LARGE)

THE SOUP KETTLE

SOUP OF THE DAY

CUP 4.5 – BOWL 5.5

A HEARTY SOUP MADE DAILY

CHILI

CUP 5 – BOWL 6

OUR THICK AND CHUNKY HOMEMADE CHILI TOPPED WITH A BLEND OF THREE CHEESES AND RED ONION, BAKED IN THE OVEN THEN GARNISHED WITH TORTILLA CHIPS

ALE HOUSE CLAM CHOWDER

CUP 5 – BOWL 6.5

ALWAYS THICK AND CREAMY

THE SALAD BAR

ADD CHICKEN 4 - ADD MARINATED SIRLOIN TIPS 8

ALE HOUSE GARDEN SALAD 10

CRISP ICEBERG LETTUCE, DICED TOMATOES, SHREDDED CARROTS, RED ONIONS, CUCUMBERS, CROUTONS AND OLIVES

CAESAR SALAD 11

CRISP ROMAINE LETTUCE TOSSED IN CAESAR DRESSING, TOPPED WITH SHAVED PARMESAN CHEESE AND CROUTONS

BUFFALO CHICKEN SALAD 14.5

CHOPPED ICEBERG LETTUCE, SLICED GRAPE TOMATO, DICED CUCUMBER, HICKORY SMOKED BACON, CRUMBLLED BLEU CHEESE, RED ONION, TOPPED WITH BONELESS BUFFALO CHICKEN TENDERS, SERVED WITH BLEU CHEESE DRESSING ON THE SIDE

WEDGE SALAD 11

A CRISP BABY HEAD OF LETTUCE TOPPED WITH DICED CUCUMBER, TOMATO, CRUMBLLED HICKORY SMOKED BACON, HARD BOILED EGG AND CRUMBLLED BLEU CHEESE. SERVED WITH A SIDE OF BLEU CHEESE DRESSING

GOURMET FLATBREADS

CHEESE PIZZA 10

ADD PEPPERONI .5

A GRILLED FLATBREAD PIZZA CRUST TOPPED WITH HOMEMADE MARINARA SAUCE AND MOZZARELLA CHEESE

CHICKEN CAESAR 11.5

A GRILLED FLATBREAD PIZZA CRUST TOPPED WITH CAESAR DRESSING, MELTED MOZZARELLA, DICED GRILLED CHICKEN AND A PETITE CAESAR SALAD

BUFF CHICKEN DIP PIZZA 11.5

A GRILLED FLATBREAD PIZZA CRUST TOPPED WITH OUR FAMOUS BUFFALO CHEESE SAUCE, MELTED MOZZARELLA, BLEU CHEESE, DICED GRILLED CHICKEN AND DICED TOMATOES, FINISHED WITH A DRIZZLE OF HOT SAUCE

THE BURGER SHOP

SERVED WITH GOLDEN FRENCH FRIES

ALE HOUSE PRIME BURGER 11.5

OUR ½ POUND FRESH PRIME BURGER GRILLED TO YOUR LIKING AND TOPPED WITH SLICED TOMATO, RED ONION AND SHREDDED LETTUCE, SERVED ON A GRILLED BRIOCHE BUN WITH GOLDEN FRENCH FRIES

TURKEY BURGER 11.5

A FRESHLY GRILLED TURKEY BURGER TOPPED WITH TWO STRIPS OF CRISPY BACON, MELTED CHEDDAR CHEESE, LETTUCE, TOMATO, SLICED RED ONION AND A CHIPOTLE RANCH DRESSING

PASTRAMI BURGER 13.5

TOPPED WITH THINLY SLICED PASTRAMI, MELTED SWISS CHEESE AND FRIED PICKLE CHIPS

CHIPOTLE BLACK BEAN VEGGIE BURGER 11

A DELICIOUS BLACK BEAN, CHIPOTLE PEPPER AND SWEET CORN BURGER GRILLED TO PERFECTION, TOPPED WITH ICEBERG LETTUCE, FRIED JALAPENOS AND A CHIPOTLE RANCH DRESSING

THE BEYOND BURGER 13

A JUICY 100% PLANT BASED VEGAN BURGER LOADED WITH 30 GRAMS OF PLANT PROTEIN. TASTED SO GOOD YOU WON'T BELIEVE ITS NOT BEEF! TOPPED WITH LETTUCE, TOMATO AND ONION

THE SANDWICH BOARD

SERVED WITH GOLDEN FRENCH FRIES

CLASSIC CHICKEN CLUB 11

THE BUILDING PROCESS FOR THIS CLUB STARTS WITH A HUGE BONELESS BREAST OF FRIED CHICKEN, TOPPED WITH SLICED TOMATO, ICEBERG LETTUCE, CRISPY BACON AND MAYONNAISE, SERVED ON GRILLED SOUR DOUGH BREAD

TURKEY CLUB 11.5

THREE SLICED OF THICK BRIOCHE BREAD, LAYERED WITH A MOUNTAIN OF SLICED TURKEY, MAYONNAISE, ICEBERG LETTUCE, SLICED TOMATO AND CRISPY BACON

ULTIMATE PASTRAMI SANDWICH 11.5

LEAN PASTRAMI PILED HIGH AND TOPPED WITH CRISPY BACON, PICKLES, RED ONION, SPICY BROWN MUSTARD AND MELTED SWISS CHEESE ON A GRILLED ONION ROLL

CHICKEN CAESAR ROLL-UP 11.5

SLICED GRILLED CHICKEN WITH CRISP ROMAINE LETTUCE, CROUTONS, PARMESAN CHEESE AND CAESAR DRESSING

HONEY CHICKEN ROLL-UP 11.5

A WARM WHITE FLOUR TORTILLA STUFFED WITH FRIED CHICKEN TENDERLOINS, HICKORY SMOKED BACON, DICED TOMATOES, SHREDDED LETTUCE AND HONEY MUSTARD DRESSING

BUFFALO CHICKEN ROLL-UP 11.5

A WARM WHITE FLOUR TORTILLA STUFFED WITH FRIED BUFFALO CHICKEN TENDERLOINS, CRUMBLLED BLEU CHEESE, DICED TOMATOES AND SHREDDED LETTUCE

PASTA

HOMESTYLE RUSTIC MAC N' CHEESE 11

A HOMEMADE THREE CHEESE BLEND TOSSED WITH SHELLS, TOPPED WITH TOASTED BUTTERY CRUMBS AND BAKED TO PERFECTION

BUFFALO CHICKEN MAC N' CHEESE 14.5

FRIED BUFFALO CHICKEN MEDALLIONS WITH HOT SAUCE

BUFFALO CHICKEN PASTA 14

FRESH MEDALLIONS OF CHICKEN SAUTÉED WITH FRANKS RED HOT SAUCE, SLICED GRAPE TOMATOES AND BUFFALO MOZZARELLA, TOSSED WITH PENNE PASTA

CHICKEN BROCCOLI & PENNE 15

CHICKEN MEDALLIONS SAUTÉED IN VIRGIN OLIVE OIL, CHICKEN BROTH, GARLIC, CRUSHED RED PEPPER AND BROCCOLI, TOSSED WITH PENNE PASTA AND FINISHED WITH PARMESAN CHEESE

CHICKEN PARMESAN 15

A PAN-FIRED BONELESS CHICKEN BREAST ENCRUSTED WITH ITALIAN BREADCRUMBS, TOPPED WITH HOMEMADE MARINARA SAUCE AND IMPORTED MOZZARELLA CHEESE, SERVED WITH PENNE PASTA

HOMETOWN FAVORITES

COUNTRY CHICKEN DINNER 15

BONELESS BREAST OF CHICKEN, LIGHTLY BREADED AND DEEP FRIED, PILED HIGH OVER PARMESAN MASHED POTATOES, TOPPED WITH OUR HOMEMADE GRAVY, SERVED WITH CRANBERRY SAUCE AND OUR FRESH VEGETABLE OF THE DAY

CHICKEN POT PIE 14

DICED WHITE CHICKEN BAKED IN OUR HOMEMADE SUPREME SAUCE WITH SLICED CARROTS, PEARL ONIONS, SWEET PEAS AND POTATOES, TOPPED WITH OUR OWN FLAKY PIE CRUST AND SERVED WITH A SIDE OF CRANBERRY SAUCE

HOMESTYLE POT ROAST 16.5

NEW ENGLAND STYLE POT ROAST SLOWLY BRAISED UNTIL TENDER, SERVED WITH DELICIOUS HOMEMADE PAN GRAVY. ACCOMPANIED WITH A SIDE OF PARMESAN MASHED POTATOES AND OUR FRESH VEGETABLE OF THE DAY

MARINATED SIRLOIN TIPS 22

THE ALE HOUSE BOURBON SIRLOIN TIPS, GRILLED TO YOUR LIKING, SERVED OVER PARMESAN MASHED POTATOES WITH A SIDE OF OUR FRESH VEGETABLE OF THE DAY

THE FISH PIER

FISH AND CHIPS 15.5

A GENEROUS PORTION OF FRESH HAND-BATTERED COD, SERVED WITH COUNTRY COLESLAW AND CRISP ALE HOUSE FRIES

BAKED SCROD 15.5

FRESH FILET OF COD, LIGHTLY BREADED WITH SEASONED BREADCRUMBS, BAKED WITH LEMON, BUTTER AND WHITE WINE, SERVED WITH PARMESAN MASHED POTATOES AND OUR FRESH VEGETABLE OF THE DAY

FRIED SEA SCALLOPS 20

FRESH ATLANTIC SEA SCALLOPS, LIGHTLY BATTERED, DEEP FRIED TO A GOLDEN BROWN, SERVED WITH CRISP ALE HOUSE FRIES AND COUNTRY COLESLAW

BAKED SCALLOP CASSEROLE 20

FRESH ATLANTIC SEA SCALLOPS, TOPPED WITH SEASONED CRUMBS, BAKED IN WHITE WINE AND BUTTER, SERVED WITH PARMESAN MASHED POTATOES AND VEGETABLE OF THE DAY

KIDS

SERVED WITH GOLDEN FRENCH FRIES

MAC N CHEESE 6.5

PASTA WITH MARINARA 5.5

KIDS PIZZA 6

CHICKEN FINGERS 7

FAMILY DINNER

FEEDS 4

BACKYARD BBQ 60

GRILLED SIRLOIN TIPS, BBQ CHICKEN BREASTS, TOSSED OR CAESAR SALAD, COUNTRY COLE SLAW

ITALIAN DINNER 40

CHICKEN PARMESAN, PENNE WITH MARINARA, TOSSED OR CAESAR SALAD, ROLLS & BUTTER

COUNTRY CHICKEN DINNER 50

FRIED COUNTRY CHICKEN WITH GRAVY, PARMESAN MASHED POTATOES, TOSSED CAESAR SALAD, VEGETABLE OF THE DAY

DESSERT

GRANDMA'S HOT APPLE COBLER 8

SLOW BAKED SPICED APPLES WITH A BUTTERY STREUSEL TOPPING, SERVED WARM WITH CARAMEL SAUCE AND VANILLA ICE CREAM

SIDES

VEGETABLE OF THE DAY 2

TATER TOTS 2.5

PARMESAN MASHED POTATOES 2

COUNTRY COLESLAW 2

FRENCH FRIES 2

BEVERAGES TO GO

FOUNTAIN DRINKS 2

(16 OUNCES)

PEPSI, DIET PEPSI, MOUNTAIN DEW, MUG ROOT BEER, SIERRA MIST,
GINGER ALE, PINK LEMONADE

RED BULL/SUGAR FREE RED BULL 3

AQUAFINA BOTTLED WATER 3.25



“TO BETTER THE LIVES OF OTHERS”

WE CARE



A PORTION OF ALL TAKE OUT SALES WILL BE DONATED TO THE ABINGTON
COUNCIL ON AGING

EVERY LITTLE BIT HELPS!!!!