Soup and Snacks

Cheese Board $14
Maytag Buttermilk Blue, Brie, Pecorino
fermented garlic honey, crostini, candied pecans

Charcuterie Board $13
Pepperoni, Genoa Salami, Capicola
dijon mustard, pickles, crostini, candied pecans

Combination Cheese and Charcuterie Board $26

Short Rib Chili $10
grass fed beef, sun dried tomatoes, jalapeno, white beans, cheddar cheese, sour cream

Roasted Garlic White Bean Hummus $10
tapenade, pesto *(served with carrot, cucumber, toasted pita)*

Boneless Chicken Wings $15 *(with ranch or blue cheese)*
choice of bourbon bbq, buffalo, or szechuan (contains sesame and soy)

Buffalo Chicken Dip $12
organic chicken breast, blue cheese, buffalo sauce *(served with toasted pita)*

Mini Beef Wellington $18
3 oz filet mignon, puff pastry, turnip puree, mushroom red wine demi

Crispy Brussels Sprouts $12
lemon, sea salt, balsamic reduction

French Fries – tossed in house seasoning blend **$5 (GF)**
Sweet Potato Waffle Fries – tossed in cinnamon sugar **$7 (GF)**

Salads

Deck $11
mixed lettuce, cucumber, tomato, carrot, shallot vinaigrette **(GF)**

Marinated Burrata $15
red wine vinegar, frisee, candied pecans, roasted beets **(GF)**

Baby Gem Caesar $14
pecorino, croutons, roasted garlic caesar dressing
Add Protein: *Chicken **$9** ~ Shrimp **$9** ~ Salmon **$12***

Handhelds **served with french fries unless otherwise noted.*

The Deck Burger $22
8 oz. organic grass-fed beef patty, bacon, house bacon jam, roasted garlic aioli, cheddar cheese, kaiser roll

Impossible Burger $20
impossible meat, fat daddy bbq sauce, lettuce, tomato, onion

Pork Tenderloin Sandwich $19
piri piri marinated iberico pork, red cabbage slaw, American cheese, honey mustard

Grilled Chicken Sandwich $17
8 oz organic chicken breast, cheddar cheese, ranch, kaiser roll

Grilled Caesar Wrap (Crispy Organic Chicken $18 or Sautéed Shrimp $20)
roasted garlic caesar dressing (*served with side salad)*

Sautéed Shrimp Tacos $22
red cabbage slaw, chipotle crema, pico de gallo, flour tortilla *(no side)*

All Sandwiches are proudly served on bread from the Italian People's Bakery (Morrisville, PA)

Entrées

14 oz Organic Grass Fed Ribeye $40
papas bravas, caramelized onions, roasted poblanos, mojo rojo **(GF)**

Fried Chicken & Waffles $23
breaded chicken thighs, house made waffle, bacon gravy, fermented garlic honey

Braised Short Rib $34
garlic mashed potatoes, braised swiss chard, red wine demi **(GF)**

Eggplant Boulangère $22
layered fried eggplant, bechamel, puff pastry, pomodoro sauce

Seared Wild Caught Atlantic Swordfish $31
creamy risotto, roasted beets, crispy brussels sprouts, parsley beurre blanc

Children's Menu

$10 ~ grilled cheese or cheeseburger *(with french fries)*
$10 ~ bowtie pasta - choice of marinara or butter sauce
$8 ~ berkshire pork hot dog

Sous Chef: *Dylan M*
Culinary Team*: Nathan L, Nathan P, Lindsay B, Will R*

THE DECK
BUCKS COUNTY PLAYHOUSE
RESTAURANT & BAR

BEVERAGES

DRAFT BEER

Zero Gravity Green State Lager 4.9% - Burlington, VT **7**
Double Nickel Pilsner 5.6% - Pennsauken Twnshp, NJ **7**
Maine Beer Co Lunch IPA 7% (10 oz) - Freeport, ME **8**
Troegs Perpetual IPA 7.5% (10 oz) - Hershey, PA **8**
Deschutes Obsidian Stout 6.4% Bend, OR **8**
Ommegang Witte 5.2% - Cooperstown, NY **8**
Yards Brewing Big Hayes-y 8.7% (10oz) – Philadelphia **8**
Downeast Blackberry Cider 5.1% - Boston, MA **8**

CANNED BEER

(12 oz unless otherwise specified)

Stella Artois / Blue Point Toasted Lager / Guinness (14.9oz) **6**
Miller Light / Michelob Ultra / Heineken / Blue Moon **5**
Heineken (Non alcoholic) **4**

WINE

GLASS ~ BOTTLE

SPARKLING

Prosecco, Elmo Pio (Veneto, Italy) **11 / 42**

WHITE

Pinot Gris, Wild Horse (Central Coast, CA 2017) **13 / 50**
Sauvignon Blanc, Napa Cellars (Napa Valley, CA 2019) **13 / 50**
Chardonnay, Folie a Deux (Russian River Valley, CA 2018) **14 / 54**
Riesling Kabinett, Fritz Zimmer 'Piesporter Michelsberg' (Mosel, Germany 2019) **13 / 50**

RED

Pinot Noir, J Vineyards Winemaker's Selection (Napa Valley, CA 2019) **14 / 54**
Malbec, Zapata 'Vista Flores' (Mendoza, Argentina 2017) **15 / 58**
Garnacha, Palacios Remondo 'La Montesa' (DOCA Rioja, Spain 2017) **13 / 50**
Cabernet Sauvignon, Pedroncelli (Sonoma, CA 2018) **16 / 62**

ROSE

Grenache Blend, Bieler Pere & Fils (Provence, France 2020) **14 / 54**

CRAFT COCKTAILS

BLACKBERRY SOUR **14**
gin, blackberry brandy, st. germaine, lime, rosemary simple, egg white

FIFTH ELEMENT **13**
applejack, bourbon, vanilla demerara syrup, nutmeg, guinness topper

BEFORE THE STORM **14**
gosling's dark rum, white rum, ginger liqueur, maple syrup

PORT OF CALL **15**
mezcal, ruby port, cherry liqueur, lime

WINTER'S CURE **13**
bourbon, ginger liqueur, turmeric simple, lemon

THE DECK
BUCKS COUNTY PLAYHOUSE
RESTAURANT & BAR

Bar Team: *Matt E, Brent M, Andrew B, Chris Sikora*

Service Team: *Mary P, Peter F, Angela A, Amy D, Chris S*

Proceeds from the Deck Restaurant and Bar benefit the non-profit mission of the Bucks County Playhouse