

# Wild Crafter's Kitchen

*Sustainably Sourced & Carefully  
Crafted to Comfort*

## SMALL BEGINNINGS

### **Grilled Oysters with Sriracha Lime Butter**

Six Blue Point Oysters harvested from the famous oyster beds of Norwalk and Westport, Connecticut. (GF) \$15

**Harvest Cheese Board** Featuring Red Rock, Leonora and Beemster Cheeses. Seasonal array of Fruit, Tait Farm Fig Jam and Apple Chutney, Candied Walnuts, Toasted Baguette, Honeycomb and Rustic Crackers.

Serves 2 - \$25 / Serves 4 - \$45 / Serves 8 - \$75

**Hearty Potato Soup** Our lighter version of a classic.

Russet Potatoes, Carrots, and Celery. (GF) \$6

**Sea Salt Fries with Truffle Aioli** Hand-Cut Fries

served with a Truffled Garlic Aioli Dip. (GF) \$7

**Hen of the Woods Crepes** Two delicate Crepes filled with Hen of the Woods Mushrooms and Chihuahua Cheese. \$12

**Chopped Heirloom Apple & Fresh Vegetable Salad**

Apples, Celery, Carrots, Cucumber, Radicchio, Arugula, and Cabbage tossed in a light Vinaigrette topped with Goat Cheese and Toasted Almonds. (GF) \$7

## CREATURE COMFORTS

**Smoked Berkshire Ham Pot Pie** Generous portion of our Western PA style Ham and Noodle Soup \$16

**Gateway Smash Burger served with Hearty Potato Soup** ½lb Fresh Ground Beef from Clarion Farms topped with Lettuce, Tomato and Cheddar Cheese, Dill Pickle and Red Onion served on a Brioche Bun. Served with 6oz portion of our Hearty Potato Soup \$18

**Grilled Garlic Herb Marinated 8oz Flat Iron Steak**

Served with Chopped Apple & Vegetable Salad and a 6oz portion of our Hearty Potato Soup (GF) \$24

**Pan Seared Chicken Breast** Bell & Evans Air Chilled, Organic Chicken Breast served with Chopped Apple & Vegetable Salad and a cup of Hearty Potato Soup (GF) \$23

**Cedar Planked Honey Rosemary Glazed Faroe Island Salmon** Served with Chopped Apple & Vegetable Salad and a cup of Hearty Potato Soup (GF) \$34

**Housemade Pierogies Sautéed with Wild Boar Sausage & Onions.** Made with gluten free flour imported from Italy \$20

**Red Curry Mussels** A generous portion of Prince Edward Island Mussels sautéed in Garlic and Onion, steeped in an aromatic Red Curry Sauce, and topped with Fresh Cilantro. Paired with Crunchy Baguette Slices. \$22

**10" Hand Tossed Pizzas** Choose between Vegetable Pizza made with Tomato Basil Sauce, Cheese, Mushrooms, Spinach, Red Pepper, and Red Onion or our Supreme Pizza with Pepperoni, Green Pepper, and Black Olives. \$16

## SWEET ENDINGS

**Deb's Pecan Pie** Pecan Pie made with Local Maple Syrup served with a Whipped Cream. \$8

**German Raw Apple Cake** German inspired Apple Cake served with Coconut Whipped Cream (GF/DF) \$6

**Vanilla Buttermilk Panna Cotta with Berries & Honey** A Rich Custard-Like Dessert with Berries and Honey (GF) \$8

**Gateway's Signature Chocolate Cake** Rich Chocolate Frosted Cake made with Guittard Fair-Trade Chocolate and Dutch Process Cocoa. \$8

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**GATEWAY**  
of COOK FOREST

Ask about our craft beer  
and wine offerings!

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