



An American style restaurant that offers unique, healthy burgers complimented by seasonal specialties, prohibition inspired craft cocktails, local beer & wine. Burgh'ers utilizes local farmers, foragers and whenever possible organic edibles from in and around Butler & Pittsburgh area.

STARTERS FOR THE TABLE

WINGS	\$7	COLESLAW	\$3	SALAD	\$6
honey sriracha / garlic rosemary		FRESH CUT FRIES	\$3	fresh greens, carrots, sweet peppers,	
MAC AND CHEESE	\$6	ROSEMARY FRIES	\$4	onions, blue cheese <u>homemade dressing</u> :	
FRIED CHICKEN STRIPS	\$7	CHILI/CHEESE FRIES	\$5	ranch / honey vinaigrette / blue cheese	
SOUP OF THE DAY C \$4 / B \$6				CHICKEN SALAD	\$10

~ALL DOGS, SANDWICHES & BURGERS INCLUDE FRIES OR MIXED GREEN SALAD~
~ ROSEMARY FRIES+\$1 ~ MAC & CHEESE or COLESLAW+\$2~

CRAFT DOGS

EVERYTHING BAGEL DOG	\$7.99
bacon, cream cheese, everything bagel seeds, avocado	
CHILI CHEESE DOG	\$7.99
house made chili, cheese sauce, mustard, onion	
RUBEN DOG	\$7.99
kraut, swiss, special sauce	
HOT DOG	\$5.99

SANDWICHES

GRILLED CHICKEN PITA	\$9.99
basil, carrots, peppers, onions, swiss, sweet aioli	
GRILLED CHEESE	\$6.99
swiss, cheddar, american, pickle, tomato	
FRIED OR GRILLED CHICKEN SANDWICH	\$9.99
romaine, tomato, onion, mayo	
BLT	\$6.99
bacon, romaine, tomato, mayo	

CRAFT BURGERS* \$9.99 DOUBLE DOWN + \$4

PITT'S BURGER	LIBERTY
cheddar, slaw, pickle, basil, onion, special sauce	american, onion, pickle, romaine, tomato, special sauce
POLISH HILL	BLOOMFIELD
cheddar, caramelized onions, pierogi, mayo	swiss crisp, caramelized onions, fennel, wilted greens, mayo
MEXICAN WAR	HARMONY
cheddar, roasted green chilies, tomato, avocado, cilantro, special sauce	cheddar, horseradish, caramelized onions, jalapeños, BBQ aioli
FOREST HILLS	MORNINGSIDE
blue cheese, sautéed mushrooms, spring mix, honey	american, *egg, bacon, mayo
SHADYSIDE	JAIL HOUSE
swiss, bacon, caramelized onions, sautéed mushrooms, mayo	american, chili, onions, stone ground mustard
POLAMALU	ANIMAL
american, grilled pineapple, bbq aioli	cream cheese, jalapenos, onion, basil, tomato
	PORTOBELLO
	onion, pickle, romaine, tomato, honey mustard

BUILD YOUR OWN BURGER* \$7.99 DOUBLE DOWN + \$4 BYO MINI BURGER \$5.99*

MEAT, VEG, CHICKEN	\$.95 TOPPINGS	\$.75 TOPPINGS	FREE TOPPINGS
*hormone free, grass fed beef	cheddar cheese	*fried egg	ketchup
all natural hormone free chicken	blue cheese	basil	brown mustard
portobello mushroom cap	swiss cheese	coleslaw	special sauce
	american cheese	roasted green chilies	mayo
	cream cheese	fresh jalapeños	bbq aioli
	cheese sauce	caramelized onions	onion
	chili sauce	sautéed mushrooms	tomato
	bacon	relish	pickle
	fried pierogi	fresh horseradish	romaine
	avocado		
	grilled pineapple		

HOLD IT

bun
whole wheat bun +1
whole wheat pita
no bun
romaine wrap

REFRESHMENTS

CLASSIC BOTTLE SODAS			TEA & COFFEE	
creme soda	\$2		fresh tea	\$2
root beer	\$2		peach	\$2
saspirilla	\$2		green	\$2
birch Beer	\$2		coffee	\$2
black cherry	\$2			
gingerale	\$2		BOTTLED WATER	
ginger beer	\$2		still	\$2
			sparkling	\$2

P 724.473.0710 ~ 100 Perry Highway, Harmony PA. 16037 ~ HOURS: M-T 11am-9pm F-S 11am-10pm

consuming raw or undercooked food products may be hazardous to your health

PARTIES OF 6 OR MORE ADD 18% GRATUITY AND NO SPLIT CHECKS THANK YOU!



CRAFT COCKTAILS \$10

ALL COCKTAILS ARE HAND CRAFTED USING THE HIGHEST QUALITY SPIRITS,
HAND MADE BITTERS AND FRESH MIXERS
WE APPRECIATE YOUR PATIENCE WHILE WE PERFECT YOUR BEVERAGE

ROYAL FIG crown royal, house pimms, campari, lemon, house orange fig bitters
BLUEBERRY BASIL BUZZ house infused blueberry gin, sloe gin, basil, lemon, lime, honey
CORPSE REVIVER NO 2. plymouth gin, cointreau, lillet, lemon, absinthe
BULLDOG tanqueray, st. germain, grapefruit, rhubarb bitters
BERMUDA RUM SWIZZLE black seal rum, pineapple, orange, lemon, falernum, bitters
PLEASANT HILLS house infused orange vodka, st. germain, creme de violette, lime
DEWEY'S REVENGE widgey rye, ginger liqueur, blackberry balsamic, lime, house orange bitters
BARREL AGED MANHATTAN whiskey, antica formula vermouth, housemade bitters
BARKEEPS CHOICE let the mixologist pick your drink

HOUSE MADE SEASONAL SANGRIA AND PUNCHES \$8

HOUSE WINE

BOTTLED RED or WHITE \$30
GLASS RED or WHITE \$8

CAN CHAMPAGNE

SOFIA \$8
BY FRANCIS COPPOLA

CANNED BEER

OSKAR BLUES – Colorado, USA

mamas little yella pils \$5
dales pale ale \$5
old chub \$5
deviant dales \$7

OLD STANDBYS

duquesne pilsner \$4
straub \$4

8 LOCAL DRAFTS AVAILABLE

drafts & pricing will change with availability and season,
please ask your server for more details!

PLEASE DRINK RESPONSIBLY