

THREE IS COMPANY

Choose two sauces to drive flavor to your mouth.

House Fries

Experience a crunch outside with a pillowy, delicious inside.

Full (10 oz) - \$8.50
Side (4 oz) - \$4.25

Suggested Sauces: Gristly Mayo, Command Curry, Sgt Peppercorn Ranch

Fresh Tortilla Chips- \$8

Corn tortilla chips with a ditch the bag mentality. Freshly fried, salted, topped with fresh grated cheese and melted to create a sauce vehicle.

Cheese Options:
Cheddar
Ghost Pepper

Suggested Sauces: Totally Tomatillo, Millvale Chili, Gotcha Gorgonzola

Big Pretzel- \$13

Deep fried to perfection! Crispy outside gives way to a soft, delightfully chewy inside. Served with 3oz of beer cheese and your choice of one sauce from the sauce bar.

BURGER BAR - \$14.50

Thick *half-pound* Angus steakburger flat-topped to a perfect, juicy goodness. Topped with fresh grated cheddar cheese on a toasted brioche bun. Paired with a variety of our sauces to make this burger mouthwatering.

Grist Style

Grilled onions, melted cheddar cheese, pickles and Gristly Mayo

Millvale Style

Grilled onions, Millvale Chili, cheddar cheese, house made mustard with a side of Buffalo Billy sauce.

Selectable Style

Cheeseburger with spring mix.
Choose 1 pickled item and 1 sauce to make it your own.

Basic Training Style- \$12

Just a juicy patty w/ cheddar cheese on a bun

DOG HOUSE- \$7.50

Frankly....we only serve Smith's.

Being from Waterford, PA, Smith's hot dogs are the dogs we grew up on. We hope you enjoy them as much as we do.

We cook them 2 ways, steamed or ripper (deep fried dog), on a brioche bun

Command Style

Ripper with hand crafted pickled relish, house made mustard, and a slice of daikon radish.

Millvale Style

Steamed dog with house made mustard, onions, Millvale Chili, grated cheddar cheese with a side of Buffalo Billy sauce.

Selectable Style

Hot dog, steamed or ripped
Choose 1 pickled item and 1 sauce to make it your own.

Basic Training Style- \$5.25

Just a fresh dog in a bun

SOUP

French Onion Soup- \$8

One of our favorite things, ever! Three types of onions, wine, sherry, savory beef broth with parmesan cheese, topped with house made garlic crostini, provolone cheese and lots o' love. If you like french onion soup, this is a must try.

PICKLE ME THIS

\$3.25 EACH

All of our pickling is done in-house with one goal in mind: to pickle good stuff.

Choice of one:

Onion, Carrot, Daikon Radish, Pickle Rounds

SALAD

House Salad- \$10

Spring Mix topped with pickled carrot, onion, and daikon radish along with tomatoes and parmesan cheese.

Choice of:

Vern's Dressing- our grandma's secret recipe (think Italian, but better)
Gotcha Gorgonzola
Sgt Peppercorn Ranch

SAUCE BAR

\$1.25 EACH ADDITIONAL 2oz SAUCE

Millvale Chili

This chili and Grist House go way back! In 2014, when we opened our Millvale taproom, we served this sauce and wanted to bring it back. It's an all beef chili with a delectable blend of spices and love. Savory and umami, this chili has got some dimension.

Gotcha Gorgonzola

Creamy Gorgonzola (a type of blue cheese), with a hint of chipotle, blended with spices that will pull you in... Gotcha!

Buffalo Billy

We use our house made cider to create a unique, tangy base for this Billy. You can expect it to satisfy that buffalo sauce void you may be experiencing. Yes, you may drink any remaining you have.

Gristly Mayo

Two of the heavy hitters, ketchup and mayo, combined with spices to create a unique sauce that will be sure to scratch the itch.

Command Curry

We formulated a from scratch ketchup with a special blend of curry and paprika to bring this commanding curry sauce to life.

Sgt Peppercorn Ranch

Once acting commander of this base, Sgt. Peppercorn loved ranch and pepper on everything, so we just combined them to make this commanding sauce. (not a true story)

Totally Tomatillo

One of the best tomatillo sauces we have tried! It has a balanced heat from poblanos and jalapenos with a blend of seasoning and tomatillos.