



 infused with SchillingBridge's own products

STARTERS

 **SEASONAL JAM & HOUSEMADE ARTISAN CHEESE**

housemade jam | rotational cheese | flatbread
market price

 **DRUNKEN NACHOS**

Scottish Ale barbecue brisket | Extra Pale Ale cheese sauce | tortilla chips | fresh cilantro 11.99
Substitute slow roasted Berkshire pork

CHIPS & SALSA ^{GF}

housemade garden salsa | fresh cilantro | tortilla chips 3.99
Extra side of salsa .99

 **CHIPS & EXTRA PALE ALE CHEESE SAUCE**

Extra Pale Ale cheese sauce | tortilla chips 4.99

RASPBERRY CHIPOTLE DIP ^{GF}

black beans | raspberry chipotle jam | cream cheese | mozzarella | tortilla chips 8.99

 **BEER BREAD**

housemade Scottish Ale beer bread | Extra Pale Ale cheese sauce 5.99

SPINACH ARTICHOKE DIP ^{GF}

fresh spinach | artichoke hearts | blended cheeses | parmesan | tortilla chips 8.99

SMOKED SALMON CROQUETTE

smoked atlantic salmon | red onion | garlic | fresh dill | freshly squeezed lemon juice | remoulade 10.99

 **BREWSCHETTA**

toasted garlic baguettes | basil pesto | tomato pomodoro | Citrus Wheat Ale | balsamic reduction |
shaved parmesan 7.99

Split Plate Charge We will gladly provide you with a knife and an extra plate for your meal. However, if you ask the kitchen to split your meal for you, we will charge you a convenience fee of 2.50.

Dietary Restrictions

Please alert your server of any dietary restrictions including allergies, MSPI, or gluten sensitivity. We will do everything possible to cater to your needs. All items that are marked "GF" do not contain gluten, but are prepared in an environment that has been exposed to gluten. While we take every precaution possible, we are a facility that uses other products that contain gluten, dairy, nuts, soy, and shellfish.

GOURMET PIZZA

12" Ultra-Thin Crust | 7" Artisan Flatbread
10" Gluten free crust available, add 1.99 to 12" price

SB **SCOTTISH ALE BBQ BRISKET**

GF request no BBQ sauce, no onions
house smoked barbecue brisket | Scottish Ale
caramelized onions | colby jack | mozzarella
16.99 | 9.99

SB **THE ISLANDER** GF request no cream cheese

Extra Pale Ale cream cheese | coriander cured
ham | fresh pineapple | mozzarella
13.99 | 7.99

SB **BIG RED** GF request no sausage, no onions

tomato vodka sauce | roasted garlic | Scottish Ale
caramelized onions | pepperoni | Pale Ale infused
sausage | mozzarella
16.99 | 9.99

SB **TOMATO POMODORO**

basil pesto | Citrus Wheat Ale marinated
tomatoes | roasted garlic | balsamic reduction |
housemade cheese
16.99 | 9.99

SB **POPEYE** GF request no onions

spinach artichoke dip | Scottish Ale caramelized
onions | fresh spinach | mozzarella
14.99 | 8.99

SB **JAMAICAN JERK** GF request no cream cheese

pineapple salsa | Extra Pale Ale cream cheese |
pulled jerk chicken | sweet chili sauce | fresh
cilantro | mozzarella
15.99 | 8.99

SALADS

GF request no brewtons

SB **SCHILLINGBRIDGE CHICKEN CAESAR**

house salad mix | parmesan | red onions |
brewtons | grilled chicken breast |
SchillingBridge caesar dressing 9.99

SB **BLACKENED SALMON**

house salad mix | red bell peppers | mandarin
oranges | blackened salmon fillet | brewtons |
California Common honey mustard dressing |
scallions 12.99

QUINOA & GRILLED VEGETABLE GF

yellow squash | asparagus | celery | fried kale |
lemon wasabi vinaigrette 10.99

SB **SILENT STAR**

house salad mix | feta | dried cranberries |
apples | red onion | candied almonds |
Silent Star Vinaigrette 8.99

Add grilled chicken to any salad 2.99 | salmon 3.99 | Pacific shrimp 4.99

DRESSING CHOICES *indicates housemade

SB Silent Star Vinaigrette* GF | **SB** Women Gone Wine Creamy Italian* GF |

SB California Common Honey Mustard* | Ranch* GF | 1000 Island | Bleu Cheese* | Caesar* GF

SOUP

Cup 3.99 | Bowl 5.99

SOUP OF THE MOMENT served with garlic toasted baguettes
ask server for today's selection

BURGERS

Our 8 oz burgers are served on a brioche bun and paired with housemade pickles and your choice of one side. Gluten Free bun available, add 2.49

ADD ONS for .99 each house cured bacon | fried egg | Extra Pale Ale cheese sauce | slice of cheese

1 First choose your patty

GROUND BERKSHIRE PORK

Our heritage breed pork is proudly sourced from the farm of one of our family owners, Kelly Schilling-Bletscher. All orders are cooked to well done.

GROUND BEEF

Choice grade beef, ground in-house and grilled to order. All orders are cooked to medium-well, unless otherwise specified.

2 Next choose your style

CLASSIC lettuce | tomato | red onion 8.99

 **WESTERN** Scottish Ale barbecue brisket | house cured bacon | Extra Pale Ale cheese sauce | Scottish Ale caramelized onions 11.99

 **JAMAICAN JERK** *recommended with pork* California Common cream cheese | house pineapple relish | sweet chili sauce 9.99

 **FARMHOUSE** *recommended with pork* house cured bacon | Extra Pale Ale cheese sauce | mayo | fried egg 10.99

 **ROMANO** Right O'Way Red romesco | feta cheese | spinach | marinated tomatoes | Scottish Ale caramelized onions 10.99

EL DIABLO house blackening spice | pepper jack cheese | jalapeno bacon jam | sriracha aioli 9.99

SANDWICHES

Served with your choice of side

REUBEN

Chef's Choice braised corned beef | swiss cheese | sauerkraut | 1000 island | marble rye 11.99

SMOKED BRISKET

house smoked beef brisket | choice of Scottish Ale barbecue sauce or Extra Pale Ale cheese sauce | brioche bun 11.99

Substitute slow roasted Berkshire pork

PESTO CHICKEN

grilled chicken breast | house cured bacon | provolone cheese | pesto mayo | tomato | spinach | wheat ciabatta roll 9.99

CHICKEN SALAD WITH GRAPES

pulled chicken | mayo | red onion | grapes | fresh greens | croissant 8.99

CUBAN

coriander cured ham | slow roasted Berkshire pork | honey mustard | house pickles | pepper jack cheese | toasted sourdough 8.99

SMOKED SALMON BLT

smoked atlantic salmon | house cured bacon | lemon-dill aioli | lettuce | tomato | cucumber | red onion 10.99

SIDES

Waffle Fries | House Salad ^{GF} | Kettle Chips | House Slaw ^{GF} | Sweet Potato Fries, add 1.29

PASTA Available after 5pm

WHITE CHEDDAR & PARMESAN MAC & CHEESE

onion | garlic | butter bread crumbs | toasted garlic baguettes 10.99
Add grilled chicken 4.99 | Pacific shrimp 5.99

SB SHRIMP TOMATO VODKA

pacific shrimp | tomato vodka sauce | fettuccine pasta | toasted garlic baguettes 14.99

SB FETTUCINE ALFREDO

Chef's choice alfredo sauce | marinated grape tomatoes | fresh spinach | fettuccine pasta | parmesan | toasted garlic baguettes 9.99
Add grilled chicken 4.99 | Pacific shrimp 5.99

MAIN ENTREES Available after 5pm

SB SEARED CERTIFIED PIEDMONTESE BEEF MEDALLIONS

Right O'Way Red romesco | rice pilaf | seasonal vegetables 18.99

SB PLUM CREEK FARMS CHICKEN BREAST

Citrus Wheat lemon rosemary glaze | fried kale | garlic mashed potatoes | seasonal vegetables 17.99

SB GRILLED SALMON

Citrus Wheat pomodoro | balsamic reduction | rice pilaf | seasonal vegetables 18.99

SB BERKSHIRE PORK RIB CHOP GF

Sourced from the Schilling-Bletscher farm in Falls City, Nebraska

bacon jalapeno jam | marinated tomatoes | garlic mashed potatoes | seasonal vegetables 15.99

SB SIGNATURE PRIME RIB GF

Served Friday and Saturday, after 5pm

slow roasted prime rib | garlic mashed potatoes | southern corn | Scottish Ale beer bread
10 oz 22.99 | 14 oz 27.99

ALA CARTE SIDES 2.99

Rice Pilaf | Garlic Mashed Potatoes GF | Seasonal Vegetables GF | Seasonal Fruit GF

DESSERT

SB CARAMEL BEER BREAD PUDDING

housemade beer bread pudding | Scottish Ale caramel sauce | whipped cream 5.99

SB ROOT BEER FLOAT GF

Kelly's Root Beer | housemade vanilla ice cream 4.99

SB CHOCOLATE BROWNIE SUNDAE

chocolate fudge brownie | housemade vanilla ice cream | chocolate stout fudge sauce 5.99

CREME BRULEE GF

vanilla custard | caramelized sugar | whipped cream 5.99

Schi•lling•Bridge®

[shi-ling-bridge]

noun

A remarkable sense of place, dedicated to bringing together guests by providing a diverse portfolio of hand-crafted beer and wine, signature cocktails, and an innovative wine and beer infused menu in a relaxed atmosphere.

WELCOME TO SCHILLINGBRIDGE CORK & TAP HOUSE® ...

an innovative craft beer and wine inspired gastropub! Building on the SchillingBridge brand established in 2005, SchillingBridge Cork & Tap House is a unique destination that straddles the lines between bar and restaurant *and* brewery and tasting room. We feature our own house brands of craft beer along with the award-winning handcrafted wines produced at SchillingBridge Winery in Pawnee City, Nebraska. The signature cocktail offerings represent a creative fusion of classic libations using premium spirits and hand-squeezed fruit juices with the SchillingBridge brands of wine, craft beer, margarita cocktail mix, sour mix and of course, Kelly's homemade root beer. A small selection of craft beers and wine produced outside our region will also be available.

The food menu was designed around our SchillingBridge beverage products infusing them in creative and imaginative ways. Our recipes blend European flavors with modern day flavor profiles resulting in the old world fusing with the new world similarly like the grape varietals located at the SchillingBridge estate vineyard. This diverse menu along with our creative weekly features will entice you to become a frequent guest.

Our patio with its mesmerizing fire table, stone fire pits, and beautiful brick pizza oven offers a stunning ambiance unparalleled anywhere else. This outdoor social space invites our guests to gather their neighbors and friends to kick back and let the worries of the day melt away in the most perfect possible way - taking in the beauty of Fallbrook and gazing out at the exquisite view into Lincoln.

Visit us @ www.SchillingBridgeCorkandTap.com



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Bletscher Berkshires
100% Berkshire Pork 



CATERING MENU NOW AVAILABLE!

LET SCHILLINGBRIDGE HELP MAKE YOUR NEXT GATHERING STRESS-FREE!