

# Cider Belly

CRAFT POURS | PETITE PLATES



## Cider

Taproom options:  
Glass or carafe

To-go options:  
Growlers flagship 25.00/21.00 refill  
Growlers seasonal 27.00/23.00 refill  
4-pack cans 20.00

### WISSAHICKON

Original dry cider produced with local apples 6.5% ABV

8.00/16.00

### PASTORIUS

Original dry cider infused with hops 6.5% ABV

8.00/16.00

### COVERED BRIDGE

Original dry cider infused with local cherries 6.5% ABV

10.00/20.00

## Petite Plates

GF crackers available upon request

### SMOKED TROUT CRISPS

Smoked trout, goat chèvre, onion, radish, dill, microgreens, atop Norwegian crackers

15.00

### NIBBLE BOARD

Assortment of local cheese, salami, almonds, pickles, mustard, Norwegian crackers  
\*Pickles are made with garlic, dill, onion, and peppers

20.00

## Wine & Beer

### ROSE

12.00

### SAUVIGNON BLANC

12.00

### CABERNET FRANC

12.00

### LIME CITY LAGER

7.00

### PINEAPPLE BROKEN HEELS HAZY IPA

7.00

## Cocktails

### COBBLESTONE

Sweet tea, vodka, lemon, mint sprig

12.00

## N/A Beverages

### SPARKLING WATER

5.00

### HONEST KIDS JUICE BOX

2.00

### MAINE ROOT

Cola or Root Beer

4.00

### FEVER TREE SPRITZER

Lime & Yuzu or Ginger Beer, served with lime wedge

4.00

### ATHLETIC BREWING RUN WILD

Non-alcoholic IPA

4.00



@ciderbellyhardcider