



Junction ALE HOUSE

SNOWSHOE, WV

APPETIZERS

STEAMED MUSSEL BOWL

Fresh mussels steamed and topped with garlic lemon butter, served with rustic bread. **\$18**

CRAB STUFFED MUSHROOMS

Portabella mushrooms stuffed with delicious crab meat. **\$16**

CRISPY WINGS

Bone-in or boneless tossed in your choice of buffalo, BBQ, Asian spice, or garlic parmesan sauce. Served with celery and carrots and choice of bleu cheese or ranch dipping sauce. **\$15**

FRESH BAKED PRETZELS

Served with WV Beer Cheese Dipping Sauce. **\$12**

BOURBON GLAZED BRUSSEL SPROUTS

Sauteed brussel sprouts topped with bleu cheese, bacon and a bourbon glaze. **\$10**

PORK POTSTICKERS

Pan seared pork stuffed potsticker served with Asian dipping sauce. **\$9**

SALADS

WEDGE SALAD

(Traditional) Iceberg lettuce, house prepared bleu cheese dressing, crispy applewood smoked bacon, grape tomatoes, and bleu cheese crumbles. **\$12**

HOUSE SALAD

Blend of mixed greens, topped with grape tomatoes, cucumbers, pickled red onions, and your choice of dressing (Ranch, Bleu Cheese, Italian, or Balsamic Vinaigrette). **\$10**
Add grilled chicken **\$8**

SOUPS

Bowl **\$12**

TOMATO BISQUE

Topped with basil oil & creme fraiche.

BUTTERNUT SQUASH

Topped with roasted pumpkin seeds.

VENISON CHILI

Slow cooked seasoned ground venison and kidney beans topped with cheese, sour cream, and fresh scallions.

ENTREES

8-OUNCE SIRLOIN

Topped with flash fried cotton onions, served with Boursin mashed potatoes, and a vegetable medley. **\$27**

BBQ RIBS

Cooked low-n-slow for tenderness, served with crispy french fries and tangy coleslaw. **\$20 ½ rack / \$35 full rack.**

BLACKENED TUNA

Served with a vegetable medley and wild rice. **\$35**

TERIYAKI GLAZED SALMON

Served with a vegetable medley and wild rice. **\$27**

SMOTHERED BBQ CHICKEN

Joyce Farms chicken breast lightly sautéed and basted with BBQ sauce, topped with crispy bacon and roasted tomato. Served with vegetable medley and Boursin mashed potatoes. **\$22**

PASTA SELECTIONS

CHICKEN BROCCOLI ALFREDO

Joyce Farm chicken breast, fettuccine, and broccoli tossed with a parmesan cream sauce. **\$22**

CHICKEN FRESCO

Crisp vegetables and fettuccine tossed with a light marinara "fresco" sauce. **\$22**

BURGERS & SANDWICHES

All Sandwiches come with lettuce, tomato, onion, pickle & served with french fries. Select your cheese: Cheddar, Swiss, Pepper Jack, Provolone or Bleu.

BLT 3 CHEESEBURGER

Pepper Jack, Cheddar and Swiss, topped with crisp applewoodsmoked bacon. **\$18**

BLEU CHEESE AND COTTON ONION CHEESEBURGER

Hot off the grill with bleu cheese and flash fried cotton onions. It will be the envy of your table. **\$18**

GARDEN BURGER

House made black bean and roasted corn patty topped with Pepper Jack cheese and a cilantro lime vinaigrette drizzle. **\$16**

CHICKEN CLUB

Butterflied and grilled Joyce Farms chicken breast topped with crisp garden greens, applewood smoked bacon and Srirachia mayo, on a crispy baked ciabatta roll. **\$14**

SALMON CLUB

Salmon topped with crisp garden greens, applewood smoked bacon, and Srirachia mayo, on a crispy baked ciabatta roll. **\$18**

PLAIN JANE BURGER

Keep it simple with just cheese and fresh garden greens **\$16** or pick from the additional toppings below.
Mushroom blend. **\$1.99**
Flash fried cotton onions. **\$1.99**
Applewood smoked bacon. **\$1.99**

DESSERTS

CHOCOLATE CHIP COOKIE

Freshly baked and served with vanilla ice cream and a toffee caramel sauce. **\$9**

CHEESECAKE

Ask about our featured cheesecake flavor. **\$9**

CHILDREN'S MENU

Children 12 and Under

TENDERS & FRIES

Breaded chicken tenders served with french fries. **\$9**

MAC N' CHEESE

Mac & Cheese served with french fries. **\$7**

GRILLED CHEESE

American cheese melted on white bread and served with french fries. **\$6**

BURGER

4oz. burger served with french fries. **\$9**

GRILLED CHICKEN & BROCCOLI

Grilled chicken breast with side of broccoli. **\$7**





COCKTAILS

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|------------------------|------|---------------------------|------|
| RED BULL ABSOLUT VODKA | \$13 | RED BULL TROPICAL TEQUILA | \$13 |
| CINNAMON TOAST COFFEE | \$12 | SENECA FOREST CAKE | \$12 |
| NUTTY IRISHMAN | \$12 | HOPSCOTCH | \$12 |
| BLOODY MARY | \$14 | MAPLE OLD-FASHION | \$12 |

BEER

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|------------------------------|--------|---|-------|
| ANGRY ORCHARD | \$7 | WEIHENSTEPEN DARK DUNKEL | \$15 |
| BELL'S TWO HEARTED ALE 16OZ | \$8.5 | TRAPPIST ROCHEFORT 8 | \$24 |
| BLUE MOON 16OZ | \$7 | CACAPON KOLSCH | \$8 |
| BUD LIGHT 16OZ | \$7 | <small>Berkley Springs Brewing Co, Berkley Springs WV</small> | |
| COORS LIGHT 16OZ | \$7 | BIG TIMBER PORTER | \$8.5 |
| CORONA 12OZ | \$6.5 | <small>Big Timber Brewing, Elkins WV</small> | |
| GUINNESS 14.9 OZ | \$8 | DEVILS ANSE IPA 12 OZ | \$8 |
| HEINEKEN 16OZ | \$8 | <small>Greenbrier Valley Brewing, Lewisburg WV</small> | |
| MICH ULTRA 16OZ | \$7.5 | BLONDE ON BLONDE 12 OZ | \$7.5 |
| MILLER LITE 16OZ | \$7 | <small>Parkersburg Brewing, Parkersburg WV</small> | |
| SIERRA NV HAZY IPA 19.2 OZ | \$10 | POW DAZE 12 OZ | \$7.5 |
| STELLA ARTOIS 11.2 OZ | \$7.5 | <small>Parkersburg Brewing, Parkersburg WV</small> | |
| WHITE CLAW CHERRY | \$5.75 | MOJO STOUT 12 OZ | \$7.5 |
| WHITE CLAW LIME | \$5.75 | <small>Parkersburg Brewing, Parkersburg WV</small> | |
| HAWK KNOB TRADITIONAL | \$14 | CELL BLOCK 304 12 OZ | \$7.5 |
| OSKAR BLUES OLD SCOTTISH ALE | \$7 | <small>Parkersburg Brewing, Parkersburg WV</small> | |
| AYING BAVARIAN PILS | \$12.5 | IRISH RED 12 OZ | \$7.5 |
| | | <small>Parkersburg Brewing, Parkersburg WV</small> | |
| | | HIP HEP 12 OZ | \$7.5 |
| | | <small>Parkersburg Brewing, Parkersburg WV</small> | |

DRAFT

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| BLONDE ON BLONDE | \$10 | DEVILS ANSE IPA | \$8 |
| <small>Big Draft Brewing, White Sulphur Springs WV</small> | | <small>Greenbrier Valley Brewing, Maxwelton WV</small> | |
| BIG TIMBER PORTER | \$8 | BELGIAN BLACK ALE | \$10 |
| <small>Big Timber Brewing, Elkins WV</small> | | <small>Big Draft Brewing, White Sulphur Springs WV</small> | |
| IPA | \$10 | FORMAN AMERICAN LAGER | \$8 |
| <small>Weathered Ground, Ghent WV</small> | | <small>Big Draft Brewing, White Sulphur Springs WV</small> | |
| SHOT CALLER | \$8 | BIG TIMBER IPA | \$8 |
| <small>Bad Shepherd, Charleston WV</small> | | <small>Big Timber Brewing, Elkins WV</small> | |

WINE

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|------------------------|--------|---------------------------|--------|
| WHITE VARIETALS | | MERLOT | |
| Seaglass Pinot Grigio | \$20 | Kenwood Sonoma | \$33 |
| Annabella Chardonnay | \$34 | Estancia Merlot | \$25 |
| Clos Duval Chardonnay | \$35 | RED BLENDS | |
| La Crema Chardonnay | \$40 | Apothic Red | \$25 |
| Decoy Chardonnay | \$45 | Layer Cake Sea of Stones | \$33 |
| BLUSH/ROSE | | Gnarly Head Authentic Red | \$29 |
| Fleur de Prairie Rose | \$38 | Annabella 5 Red | \$39 |
| CABERNET | | ZINFANDEL | |
| Layer Cake Cabernet | \$28.5 | Paso Creek | \$30 |
| Ghost Pines Cab | \$30 | BUBBLY | |
| Freakshow Cab | \$37 | La Marca Prosecco 187 | \$12 |
| St. Huberts "The Stag" | \$55 | Mumm Brut Prestige | \$41.5 |
| PINOT NOIR | | | |
| La Crema Pinot Noir | \$25 | | |
| Cono Sur Pinot Noir | \$37 | | |
| McMurray RRVR | \$55 | | |

