THE

Shelby

EAT × DRINK × CHEERS

BRUNCH

START HERE

Soup of the Day — 7.95
Chef's daily selection.

Malanga Chips — 12.95
Fried malanga chips dusted with lime and chili spice, served with tzatziki.

Malanga Chip Nachos — 15.95
Malanga chips loaded with beef chili con queso, guacamole, sour cream, and pico de gallo, topped with pickled chilis and cilantro.

Kirchenberg Cheese Curds — 14.95
Crispy breaded cheese curds topped with bacon and sweet pepper jam.

Sweet Whipped Ricotta — 13.95
Whipped ricotta topped with candied squash and roasted pumpkin seed, served with sourdough.

House Cured Wings — 13.95
House-cured wings, finished your way.

Hot Honey ◆ House BBQ ◆ Gochujang ◆ Nashville Dry Rub

Potato & Goat Cheese Pierogies — 14.95
Pan-seared goat cheese pierogies with herbs, bacon lardons, roasted mushrooms and a goat cheese crumble.

Roasted Garlic Hummus — 13.95
Creamy roasted garlic hummus finished with smoked paprika oil and feta, served with warm pita and vegetable crudité.

Avocado Toast — 17.95
Smashed avocado topped with adobo chicken and a poached egg, finished with mixed greens tossed in cilantro vinaigrette.

Lobster Deviled Eggs — 25.95
Classic deviled egg filling topped with Maine lobster salad, finished with Cajun spice and chives.

Bao Buns — 14.95
Steamed bao buns filled with house-made chicken sausage and sweet chili aioli.

Grilled Skewers — 15.95
Served with pita and tzatziki.

CHOICE OF Greek Meatballs ◆ Chicken ◆ Shrimp

Pomodoro Mussels — 18.95
Mussels steamed in a smoky bacon-pomodoro broth, served with a toasted roll for dipping.

FRESH EGGS

Served with toast and your choice of fries, tots, house salad, or Caesar salad

Omelette of the Day — 14.95
Our chef's daily creation.

Shelby Scramble — 16.95
Scrambled eggs folded with caramelized onion, roasted mushrooms and our cheese blend, finished with fresh herbs.

Shelby Triple — 14.95
Three eggs alongside three slices of bacon and three sausages.

Tofu Scramble — 16.95
Tofu scrambled with spinach, potato, peppers and onion, finished with gochujang, sesame and fresh cilantro.

Shelby Benedict — 17.95
Two poached eggs on brioche with mixed greens, finished with hollandaise.

CHOICE OF Pork Roll ◆ Soy-Glazed Salmon ◆ Avocado

SALADS

Caesar — 12.95
Crisp chopped romaine tossed in house Caesar dressing, topped with shaved parmesan and croutons.

Greek — 13.95
Chopped romaine with tomato, cucumber, red peppers, red onions, olives and feta, tossed in red wine vinaigrette.

Roasted Harvest — 13.95
Toasted farro, roasted squash, kale, apples and craisins tossed in white balsamic vinaigrette, topped with blue cheese crumbles.

Shelby Wedge — 13.95
Baby iceberg with tomato, cucumber, crispy bacon and blue cheese crumbles, drizzled with blue cheese dressing and topped with blueberry mostarda.

Beet & Chicory — 13.95
Roasted yellow beets, mixed chicories, shaved fennel and grapefruit tossed in white balsamic vinaigrette, topped with walnut preserve and herb goat cheese.

ADD PROTEINS
Chicken +$9 ◆ Grilled Shrimp +$13
Teriyaki-Glazed Tofu +$8 ◆ Salmon +$11
Greek Meatballs +$11

HANDHELDS

Served with fries, tots, house salad, or Caesar salad

Southern Fried Chicken — 18.95
Buttermilk-brined fried chicken with a dippy egg and pickles, topped with cheesy pepper gravy on a brioche bun.

The Early Bird — 17.95
Breakfast sausage, bacon, egg and American cheese, layered between two maple hotcakes.

The Shelby Burger — 17.95
Two 4oz beef patties with melted American, lettuce, tomato, onion and pickle, topped with our signature Shelby sauce on a brioche bun.

ADD Bacon +$2.50 ◆ Mushrooms +$2 ◆ Egg +$2.50

Reuben Turkey Burger — 17.95
Two house-made turkey patties with Swiss and creamy slaw, topped with Russian dressing on a brioche bun.

Beef "Cubano" — 17.95
Slow-braised short rib with Swiss, pickled red onion and pickle, topped with horseradish mayo on a Portuguese roll.

Beer Battered Cod — 17.95
Crispy beer-battered cod with American cheese and coleslaw, topped with remoulade on a brioche bun.

PIZZAS

Breakfast Pizza — 22.95
Whipped ricotta and our cheese blend, topped with maple-glazed bacon, home fries, peppers and onions, finished with dippy eggs.

Create Your Own Pizza — 16.95
Build it your way with our cheese blend and a choice of red or white sauce.

ADD TOPPINGS +$2.50 EACH
Nello's pork sausage ◆ pepperoni ◆ bacon
olive tapenade ◆ feta ◆ roasted mushrooms
kale ◆ roasted garlic ◆ peppers ◆ onions

GLUTEN-FREE CRUST +$3

ENTRÉES

Chicken Parm — 26.95
House-breaded crispy chicken over bucatini in Nonna's sauce, topped with melted mozzarella.

Chicken & Waffles — 18.95
A cornbread waffle topped with fried chicken, candied squash and spiced pecan, finished with a cream cheese glaze.

Morning Ramen
A rich, savory bacon tonkotsu broth served with thick ramen noodles, a soy egg and tender bok choy, complemented by fresh cilantro.

Pork 24 ◆ Chicken 23 ◆ Shrimp 23 ◆ Short Rib 27 ◆ Tofu 22

Croque Madame — 17.95
Swiss, pork roll, sausage and berry compote layered inside brioche, finished with béchamel and topped with a dippy egg.

Mac & Cheese — 16.95
Cavatappi tossed in our Shelby cheese sauce with parmesan.

ADD PROTEINS Bacon +$7 ◆ Fried Chicken +$8 ◆ Short Rib +$10

Short Rib Hash — 22.95
Slow-braised short rib with roasted potatoes, peppers and onions, topped with dippy eggs and served with toast.

Cinnamon Apple Dutch Baby — 15.95
Cast-iron-style pancake finished with our cinnamon-roasted apple topping.

Pistachio French Toast — 16.95
Brioche with whipped pistachio topping and a phyllo crumble, finished with chocolate sauce and whipped cream.

Breakfast Chimichanga — 16.95
A flash-fried flour tortilla stuffed with Spanish rice, bacon, sausage, scrambled eggs and cheese blend, finished with guacamole, sour cream, pico de gallo, pickled chilis and cilantro.

SIDES

5 EACH
TOTS
FRENCH FRIES

ADD LOADED +$3 Shelby cheese sauce, bacon, sour cream

SOURDOUGH FOCACCIA

6 EACH
SAUSAGE
PORK ROLL
BACON
CAESAR SALAD
HOUSE SALAD

KIDS

Served with fries, tots, house salad, Caesar salad, or fruit

Kid Waffle — 11.95
A golden waffle served with maple syrup.

Kid French Toast — 11.95
Warm brioche with maple syrup.

Eggs and Toast — 11.95
Two eggs your way, served with toast.

THE SHELBY FAVORITE | VEGAN | GF BREAD & LETTUCE WRAPS +$3

ADVISORY
The Commonwealth of Pennsylvania suggests that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

ALLERGIES
Please inform us of any allergies or dietary restrictions.

GLUTEN-FRIENDLY
Gluten-friendly options available upon request. Our kitchen is not gluten-free; cross-contact may occur.

LARGE PARTIES
Parties of 8 or more are subject to an 18% automatic gratuity.

THE

Shelby

EAT × DRINK × CHEERS

BRUNCH

WINES

By the Glass

WHITE

Pinot Grigio 11
Pio, Veneto, Italy

Riesling 11
Heinz Eifel Shine, Germany

Rosé 11
Natura, Chile

Sauvignon Blanc 12
Wither Hills, Marlborough, New Zealand

Chardonnay 12
Harken, Salinas Valley, California

SPARKLING

Prosecco 13
Fratelli Cosmo, Veneto, Italy

Prosecco Rosé 13
Fratelli Cosmo, Veneto, Italy

RED

Red Blend 11
Daou Pessimist, Paso Robles, California

Cabernet Sauvignon 11
Tribute, Paso Robles, California

Pinot Noir 12
Joe Dobbes, Oregon

Cabernet Sauvignon 14
Joel Gott, California

BY THE BOTTLE

WHITE

Sauvignon Blanc 70
Kim Crawford, Marlborough, New Zealand

Chardonnay 75
Frank Family, Carneros, California

Pouilly-Fuissé 115
Château Fuissé "Tête de Cuvée", AOC Pouilly-Fuissé, Burgundy, France

SPARKLING

Blanc de Blancs 65
Mumm Napa, Napa Valley, California

Champagne 125
Veuve Clicquot, Reims, France

RED

Pinot Noir 60
Böen, Santa Maria, California

Pinot Noir 115
Rombauer, Napa Valley, California

Malbec 75
Red Schooner by Caymus Vineyards, Napa Valley, California

Cabernet Sauvignon 75
Black Stallion, Napa Valley, California

Cabernet Sauvignon 135
Stag's Leap Artemis, Napa Valley, California

SIGNATURES

A curated selection of classics, refined with the Shelby touch

Pomegranate Martini 13
Tito's Handmade Vodka shaken with pomegranate and fresh lime.

Cosmopolitan 13
Tito's Handmade Vodka with cranberry, lime and orange liqueur.

Cucumber Basil Gimlet 13
Cucumber and basil-infused vodka with fresh lime and agave.

Espresso Martini 14
Tito's Handmade Vodka with fresh espresso, coffee liqueur and vanilla.

Margarita 14
Jalapeño-infused tequila with lime, orange liqueur and agave.

CHOICE OF Classic ◆ Peach ◆ Passionfruit

Old Fashioned 14.50
Old Forester 100 and sugar, finished with Angostura and orange bitters.

Blood Orange Paloma 14.50
Shelby Barrel Select Código tequila with grapefruit, lime and blood orange liqueur, finished with agave.

Manhattan 14.50
Old Forester 100 with sweet vermouth and orange liqueur, finished with Angostura and orange bitters.

Honey Bear 14.50
Nikka gin with blood orange liqueur and lemon, finished with rosemary peach hot honey and peach bitters.

SEASONAL

Silk & Spice 14.75
Pisco and Cognac with chai agave, fresh citrus and Peychaud's bitters, clarified with Greek yogurt and garnished with star anise.

Autumn in Manhattan 14.75
Caramelized apple-infused rye whiskey and applejack with apple liqueur, sweet vermouth and Lo-Fi Amaro, finished with New England cranberry bitters.

Pear Pressure 14.75
Shelby Barrel Select Código tequila with fresh lime, spiced honey and spiced pear liqueur, topped with ginger beer.

Golden Grove 14.75
Mango rum and aged rum with lime, falernum and brown sugar cinnamon syrup, finished with blackstrap bitters.

Smoke Show 14.75
Mezcal and Shelby Barrel Select Código tequila with caramelized fig syrup, Ancho Reyes Chile Verde and fresh lime, finished with mole bitters.

Banana Old Fashioned 14.75
Old Forester Rye with banana liqueur and amaretto, finished with black walnut bitters.

Lavender Hive 14.75
Vodka infused with honeycomb, honeydew and cantaloupe, with elderflower liqueur, white cranberry and lemon lavender cordial, finished with orange bitters.

Bluebird 14.75
Nikka gin with fresh lemon, yuzu liqueur and blueberry yuzu syrup, finished with black lemon bitters and egg white.

BOOZY BRUNCH

Mimosa 8.50
Sparkling wine with orange juice.

Man-Mosa 8.50
Joose Juicy IPA with orange juice.

Seasonal Mimosa 9.50
Rotating selection.

Bloody Mary 10
Vodka with our house bloody mix.

Bourbon for Breakfast 12
Old Forester 100 Proof with vanilla gomme and cold brew coffee, finished with black walnut bitters and chai cold foam.

Lemon Lavender Spritz 14
Elderflower liqueur with lemon lavender cordial and lavender syrup, topped with sparkling wine.

Champagne Cocktail 14
Vodka and orange liqueur with fresh orange and pomegranate, topped with sparkling wine.

ZERO PROOF

Arancia Spritz 10
A non-alcoholic Aperol spritz.

Rosé 10
Azzenta, Italy

Honey'd Oak 12
Non-alcoholic whiskey with spiced honey syrup, finished with black walnut bitters.

Bee Sting 13
Non-alcoholic gin with rosemary peach hot honey and fresh lemon juice, finished with peach bitters.

Fig & Fried 13
Non-alcoholic tequila with lime and caramelized fig syrup, topped with ginger beer.

MOCKTAILS

Tropical Delight 6
Pineapple juice and vanilla, topped with lemon-lime soda.

Orange Creamsicle 6
Fresh orange juice and vanilla, topped with lemon-lime soda.

Blueberry Yuzu Refresher 7
Blueberry yuzu syrup with white cranberry and fresh blueberries, topped with club soda.

REFRESHMENTS

Peach Lemonade 3.95

Boylan Root Beer 3.95

Soft Drinks 3.95
Coca-Cola, Diet Coke, Coke Zero, Sprite, Ginger Ale, Dr Pepper, Lemonade, Raspberry Iced Tea

Fresh Brewed Iced Tea 3.50

COFFEE

Regular or Decaf 3

Espresso 5

Americano 5

Nitro Cold Brew 5

Cappuccino 6

Latte 6

ADD FLAVOR +$1 Vanilla ◆ Caramel ◆ Toffee Nut

*Wine vintages may change at any time