

LIFE IS SHORT'S, EAT IT UP WHILE YOU'RE HERE.

WELCOME TO THE MOTHERSHIP.

This is where it all began waaaay back in 2004.

What was once a hardware store was transformed with love, tenacity, and a whole lotta Ween into this half block of absolute magic where great food, great beer and Good Humans come together.

APPETIZERS

LOOP DE LOOP: We love these soft pretzels, like a lot. Made with Local's Light lager, spent grain and dusted with flaked Maldon sea salt, we serve 'em warm with Local's Light zesty mustard, Soft Parade jam swirled with peanut butter, and Huma Lupa Licious cheese spread. Made in-house daily, get 'em while you can. \$11.50 (Mustard & jam are for sale at the Mart.)

LITTLE BIRDY: BUFFALO CHICKEN DIP TOPPED WITH BLUE CHEESE CRUMBLES TO SATISFY YOUR OOEEY, GOOEY CRAVINGS. SERVED WITH TORTILLA CHIPS AND CELERY. \$13.50

BUENAS TARDES: NACHOS. HOLA MY GOOD FRIEND. TORTILLA CHIPS PILED HIGH WITH BLACK BEAN CORN SALSA, BLACK OLIVE, JALAPEÑO, TOMATO, SCALLION, CHEDDAR AND MOZZARELLA CHEESE WITH A SIDE OF CILANTRO-LIME SOUR CREAM AND SALSA. HALF ORDER: \$10.50 (ADD PORK OR SHREDDED CHICKEN \$3) FULL ORDER: \$17 (ADD PORK OR SHREDDED CHICKEN \$4)

IT'S GONNA BE ALRIGHT: HOUSE-MADE MAC N CHEESE TOPPED WITH TOASTED PANKO BREAD CRUMBS, BAKED TO PERFECTION. \$7.50

YOUR PARTY: CHEESY BREAD MADE WITH SHORT'S HAND-CRAFTED PIZZA DOUGH, ROASTED GARLIC THYME BUTTER AND MOZZARELLA CHEESE. SERVED WITH SHORT'S MARINARA. 12 PIECES. \$12.50

EXACTLY WHERE I'M AT: SPINACH, PESTO, AND ARTICHOKE DIP; DELIGHTFULLY CREAMY AND DELISH. SERVED WARM WITH TOASTED CROSTINI. \$12.50

SHINOLA: SOUP DU JOUR; ASK YOUR PUBTENDER ABOUT OUR EVER-CHANGING SELECTION OF HOUSE-MADE SOUPS, STEWS AND CHOWDERS. SERVED IN A BOWL WITH TOASTED BAGUETTE. \$7.50

SALADS

MARBLE TULIP JUICY TREE: Romaine tossed in Short's famous Caesar dressing. Topped with shaved Parmigiano Reggiano and torn, toasty croutons. \$12 (Add bacon \$2, add avocado \$2)

BUCKINGHAM GREEN: Chipotle BBQ chicken, avocado, black bean corn salsa and pepper jack cheese on a bed of romaine. Served with cilantro-lime vinaigrette on the side. \$15.50

LIGHT ME UP: Buffalo chicken, bacon, hard-boiled egg, avocado, celery and blue cheese on a bed of romaine. Served with a side of ranch dressing, it ain't goin' down without a fight. \$15.50

I DON'T WANT TO LEAVE YOU ON THE FARM: Turkey, ham, bacon, hard boiled egg, avocado, red onion, diced tomato and blue cheese on romaine served with a side of house-made ranch. \$15.50

SAMMIES

Toasted, and served with Great Lakes kettle chips and pickle chips. Sub today's side for \$2.50.

WHITE PEPPER: Turkey, avocado, roasted red pepper, red onion, provolone and roasted-garlic chipotle aioli on ciabatta. If you haven't had it, get it. If you need an extra for later let us know. \$14.50

TASTES GOOD ON THE BUN: CIDER-BRAISED, SLOW-ROASTED PULLED PORK SAMMIE WITH CAROLINA BBQ, PICKLED ONION, CELERY SEED COLESLAW AND WHITE CHEDDAR ON A BRIOCHE BUN. \$14.50

WHERE'D THE CHEESE GO: ADULTISH GRILLED CHEESE WITH WHITE CHEDDAR, PROVOLONE, SWISS, TOMATO, AVOCADO AND ROASTED GARLIC CHIPOTLE AIOLI ON WHEAT BREAD. \$12 (ADD BACON \$2)

SKETCHES OF WINKLE: 8" GRINDER SLATHERED WITH HERBED TOMATO AIOLI AND FILLED WITH SALAMI, HAM, PEPPERONI, BANANA PEPPER, RED ONION, TOMATO, LETTUCE AND PROVOLONE CHEESE. \$16

THE RIFT: CORNED BEEF, SAUERKRAUT, SWISS AND 1,000 ISLAND ON MARBLED RYE. OOOH, YEAH. \$14.50

SOMEDAY: TURKEY, HAM, BACON, TOMATO, LETTUCE AND MAYO ON CIABATTA. BASICALLY DELICIOUS. \$14.50

GABRIELLE: PULLED PORK QUESADILLA WITH BLACK BEAN CORN SALSA, DICED TOMATO AND PEPPER JACK CHEESE. WE SWAPPED THE SAMMIE SIDES FOR 'DILLA SIDES: TORTILLA CHIPS AND SALSA. \$13 (ADD CILANTRO-LIME SOUR CREAM .80)

PIZZAS

Shortsified with Local's Light Lager, our pizza dough is handcrafted and hand tossed every dang day.

SMALL: \$15 LARGE: \$29 10" GLUTEN FREE: \$18.75

JOPPA ROAD: THE BEST HOUSE-MADE SAUSAGE YOU'LL EVER HAVE WITH ROASTED PEPPERS AND ONIONS, CHILI FLAKE, OREGANO, PARMIGIANO REGGIANO AND MOZZARELLA WITH MARINARA.

STAY FOREVER: FRESH BASIL, FRESH AND SHREDDED MOZZ ON SHORT'S MARINARA, DRESSED UP WITH AN OLIVE OIL DROOZLE.

FEED THE FIRE: SHREDDED CHICKEN, BACON, PEPPER JACK AND MOZZARELLA TOPPED WITH SCALLION AND CILANTRO ON SHORT'S SRIRACHA MARINARA. EXTRA SRIRACHA ON TOP FOR FUN.

FALLING OUT: PULLED PORK, BACON, JALAPEÑO, PINEAPPLE, BBQ SAUCE AND MOZZARELLA WITH MAPLE SRIRACHA DRIZZLE.

BUILD YOUR OWN PIZZA

SMALL: \$12 LARGE: \$24 10" GLUTEN FREE: \$15.75

MOZZARELLA AND SAUCE, ADDITIONAL TOPPING: SMALL .75, LARGE \$1.50

PROTEINS:

PULLED PORK
BACON
SAUSAGE
PEPPERONI
CHICKEN
HAM

CHEESES:

MOZZARELLA
PEPPER JACK
WHITE CHEDDAR
PARMIGIANO

SAUCES:

PESTO
BBQ
MARINARA

VEGGIES:

GREEN OLIVE
BLACK OLIVE
RED ONION
PINEAPPLE
JALAPEÑO
GREEN PEPPER
BANANA PEPPER

FRESH BASIL
ROASTED GARLIC
ROAST PEPPERS & ONIONS
HERB-ROASTED TOMATO
ROASTED MUSHROOMS
SLICED MUSHROOM
ARTICHOKE HEART
SPINACH

DRIZZLES:

RANCH
SRIRACHA
MAPLE SRIRACHA
BALSAMIC
E.V.O.O.
BBQ

GARNISHES:

CHILI FLAKE
OREGANO
SCALLION
CILANTRO

Allergy Alert! All menu items may contain, or come into contact with, peanuts, tree nuts, wheat/gluten, soy, and other allergens. **Modifications update:** If it's not in the section of your selection it can't be added to your order.

Ween disclaimer: Menu names are our favorite songs from our favorite band.