

# 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. \$12 (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: \$11 (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 (bacon or avocado \$2, shredded chicken \$3)

**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 todays 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.

**MUSHROOM FESTIVAL:** PESTO SAUCE TOPPED WITH ROASTED SHIITAKE, CRIMINI AND OYSTER MUSHROOMS WITH CRUSHED RED PEPPER FLAKE, OREGANO, WHITE CHEDDAR AND MOZZARELLA.

**MUTILATED LIPS:** HOUSE-MADE SAUSAGE, PEPPERONI, BLACK OLIVE, GREEN PEPPER, SLICED MUSHROOM, RED ONION AND MOZZARELLA ON MARINARA.

**FLUTES OF THE CHI:** PESTO BASE WITH CHICKEN BREAST, HERB-ROASTED TOMATO, ARTICHOKE, ROASTED GARLIC, MOZZARELLA AND PARMIGIANO REGGIANO. FINISHED WITH A BALSAMIC DRIZZLE.

## BUILD YOUR OWN PIZZA

**SMALL: \$10      LARGE: \$18      10" GLUTEN FREE: \$15**

**MOZZARELLA AND SAUCE, ADDITIONAL TOPPING: SMALL \$1.50, LARGE \$3**

SAUCES:	CHEESES:	PROTEINS:	VEGGIES:	HERB-ROASTED TOMATO	DRIZZLES:	GARNISHES:
BBQ	FRESH MOZZ	BACON	ARTICHOKE HEART	PINEAPPLE	BALSAMIC	CHILI FLAKE
MARINARA	SHREDDED MOZZ	CHICKEN	BANANA PEPPER	ROASTED GARLIC	BBQ	CILANTRO
PESTO	PARMIGIANO	HAM	BLACK OLIVE	ROAST PEPPERS & ONIONS	E.V.O.O.	OREGANO
	PEPPER JACK	PEPPERONI	FRESH BASIL	ROASTED MUSHROOMS	MAPLE SRIRACHA	SCALLION
	WHITE CHEDDAR	PULLED PORK	GREEN OLIVE	SLICED MUSHROOM	RANCH	
		SAUSAGE	GREEN PEPPER	RED ONION	SRIRACHA	
			JALAPEÑO	SPINACH		

**Allergy Alert!** All menu items may contain, or come into contact with, peanuts, tree nuts, wheat/gluten, soy, and other allergens. **Group Policy:** Parties of 10+ will be on one bill, we will accept multiple payments. **Unpaid tabs:** Unpaid, open tabs will be subject to a 20% gratuity charge. **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.