

HORNS

123 W. 4th Street
Bethlehem, PA 18015
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www.hornsfood.com

Everything on our menu is made in house using only the freshest ingredients,
and we strive always to use local products.

Appetizers

- BAKED BRIE \$9
with crostini, caramelized walnuts
& honey
- LAMB BROCHETTE \$10
skewered seasoned ground lamb
charbroiled, served with tzatziki sauce
over pita chips
- GROUND BEEF BROCHETTE \$9
skewered seasoned ground beef
charbroiled served with homemade
steak sauce over grilled crostini
- DIP OF THE WEEK with pita \$7
- FRIED VEGETABLE NACHOS \$12
fried root vegetables, Gruyere,
corn chips & crème fraiche
- HOMEMADE LATKES \$9
served with house made apple sauce
& sour cream

Vegetarian Options

Served with house made Asian slaw.

- HOUSE VEGGIE BURGER \$10.
our house made Gluten Free Falafel
Burger served on a brioche roll
with cucumber salad and tzatziki* sauce
(gluten free rolls available on request)
*vegans please note that tzatziki is dairy
- TOFU DOG \$4.50
Sauerkraut \$.75 (add cheese \$1, relish, or
onion fried or raw: complimentary)
- SESAME CRUSTED TOFU \$10
with soy honey reduction
on a whole-wheat roll
- PORTABELLA BURGER \$9
with sautéed spinach and
fresh mozzarella on a brioche roll
- ROASTED VEGETABLE WRAP \$9
broccoli, cauliflower, carrots, onions, and
red pepper roasted in an intoxicating mix
of herbs and olive oil served on a wrap
with curry honey sauce
- HOUSE GRILLED
VEGETABLE STACK \$9
charbroiled portabella, roasted red
peppers, eggplant, zucchini & squash
with pesto on an 8 grain roll
Add fresh mozzarella \$1

Salads

- FRESH HERB SALAD \$11
artisan greens with rotating seasonal
herbs and fruit with house vinaigrette
- HOUSE SALAD \$11
cucumber relish, mixed greens, goat cheese
and roasted tomato with choice of house
vinaigrette or curry honey dressing
- SPINACH SALAD \$11
spinach, roasted veg & bleu cheese
tossed in a curry honey dressing
& caramelized walnuts
- Add all natural chicken,
tofu or turkey \$4

Specialty Burgers

Handmade 8 oz burger charbroiled &
served on a country white roll
with seasoned butter.

Add Bacon \$1.50 Add Cheese \$1
choice of Gruyere, Provolone,
Cheddar, Swiss, Brie or American.

- CLASSIC BEEF BURGER \$10
with house roasted tomato
& leaf lettuce
- HORNS ROYAL \$12
Charbroiled and smothered with
caramelized onions, bleu cheese
& bacon
- FRENCHY \$12
Charbroiled and topped with ham
& melted Brie
- FARM BURGER \$13
Charbroiled and topped with a local
farm fresh fried egg, bacon
& melted cheddar
- LAMB BURGER \$13
Charbroiled to your liking with house
roasted tomato & leaf lettuce
Choice of pomegranate molasses
or tzatziki sauce

GRILLED KOBE BEEF DOG \$4.25
Sauerkraut \$.75 (add cheese \$1, relish,
or onion fried or raw: complimentary)

Chicken Sandwiches

Herb marinated charbroiled
all natural chicken breast served on
your choice of country white bread
or whole grain ciabatta.

HIPPIE CHICK \$11
served with artisan greens
& roasted red peppers

POPEYE \$11
served with sautéed spinach
& provolone

SEXI-MEXI \$11
Ancho drenched chicken breast
served with cucumber relish
& watercress

THE GUIDETTE \$11
served with roasted tomato,
provolone and caramelized onion

Hot Sandies

**HOMEMADE ITALIAN ROASTED
PORK SANDWICH** \$10
served with broccoli rabe and provolone
on a long roll

HOMEMADE MEATBALL SUB \$9
better than your grandmas... but not
our Nona's. Farm fresh ground beef
pummeled and loved into submission and
drenched in house made tomato sauce
& melted fresh mozzarella

LOCAL ARTISAN GRILLED CHEESE \$6
on thick cut wheat bread
Add roasted tomato \$1 Add ham \$2

PHILLY STEAK \$9
sliced beef steak sandwich on a long roll
Add fried onions: complimentary
Add homemade aged cheddar sauce
or provolone \$1 Add peppers \$ 50

Cold Sandies

Served on your choice of
thick cut wheat or wrap.

BeLT \$8
Local Bacon, farm fresh fried egg,
lettuce & tomato on toasted wheat
with a touch of mayo

ATHENA \$12
House cooked all natural turkey,
watercress, bacon, roasted tomato,
leaf lettuce & tzatziki sauce

COUNTRY BUMPKIN \$12
House glazed boneless smoked ham, swiss,
leaf lettuce & horseradish mustard

NAP TIME \$12
House cooked turkey, bacon and swiss
lovingly tucked with lettuce, tomato
& spicy mayo

Breakfast

BISCUITS N GRAVY \$7
Homemade sausage gravy smothered
over our biscuits

EGG AND CHEESE on a brioche roll \$5
Add local farm fresh bacon, soy sausage,
ham or breakfast sausage \$3
portabella mushrooms or
roasted tomato \$1

"STABLE" WRAP \$7
Egg, potatoes, goat cheese
& caramelized onions

EGG IN A HOLE \$5
the chef's childhood favorite

CHALLAH BREAD
FRENCH TOAST SANDWICH \$8
served with ham & gryere

HOUSE MADE FRENCH TOAST STICKS \$6
with pomegranate molasses, honey,
or maple syrup

HOMIES \$3
House made home fries dusted in magical
seasoning & farm fresh butter

HOUSE MADE SOY SAUSAGE \$3
HOMEMADE LATKES \$9
with apple sauce & sour cream

HOMEMADE CREPES \$7
Served with honey, yogurt
& seasonal fruit

Beverages

Boylan all-natural cane sugar
bottle sodas \$2.25

House brewed ice tea & lemon aid \$1.75
Plain Jane, Heady herb, Lemon aids

Sides

LOADED BAKED POTATOES \$4.50
Bacon, cheese, caramelized onion
& crème fraiche

FRESH CUT SWEET POTATO FRIES \$6

FRESH CUT FRENCH FRIES \$5

SHOESTRING ONION RINGS \$6.50

Homemade Sauces - \$ 50

Roasted Red Pepper Ketchup,
Tzatziki, Pomegranate Molasses,
Crème Fraiche, Horseradish Mustard,
Curry Honey, Curry Mayo, Spicy Mayo,
House Made Aged Cheddar Sauce

We use nitrate free bacon and hotdogs.

All poultry and meat are ALL NATURAL and injection free.