

SHORTY'S SOCIAL KITCHEN

FOR EVERYONE

DEVILED EGGS — \$9

Creamy, tangy deviled eggs finished with smoked paprika and fresh chives.

BUZZER BOX — PICK 3 — \$18

Build your own Buzzer Box. Choose any three: Onion Rings · Fried Pickles
Farmhouse Cheddar Cheese Curds · Seasoned Fries · Sweet Potato Fries
Popcorn Chicken · Deep-Fried Pretzels. Served with ranch and BBQ.

PICK 4
+ \$5

FRIED GREEN TOMATOES — \$11

Crispy fried green tomatoes served with pimento cheese.

LOADED POTATO SOUP — CUP \$6 | BOWL \$9

Creamy cheddar potato soup loaded with bacon, green onion and shredded cheddar.
Bowl served with buttered toasted Texas toast.

HUSH PUPPY POPCORN SHRIMP — \$14

Golden-fried hush puppy popcorn shrimp served with cocktail sauce and remoulade.

PULL APART PRETZEL & BEER CHEESE — \$7

Warm pretzel bites dusted with ranch seasoning and served with cheddar cheese beer sauce.

HANDMADE PIEROGIES — \$11

Deep-fried pierogies dusted with Old Bay seasoning and melted butter, finished with fresh chives and served with sour cream.

FRIED DILL PICKLE CHIPS — \$9

Crispy fried pickles served with ranch.

FARMHOUSE CHEDDAR FRIED CHEESE CURDS — \$12

Golden-fried farmhouse cheddar cheese curds served with ranch.

CHIPS & QUESO — \$11

Crispy tortilla chips served with cheddar cheese beer sauce.

BUFFALO CHICKEN +5 · PULLED PORK +6 · SMOKED BRISKET +8 · SHORT RIBS +9

PIZZA BOX NACHOS — \$15

Crispy tortilla chips loaded with queso, cheddar-jack, pico de gallo, jalapeños and sour cream.

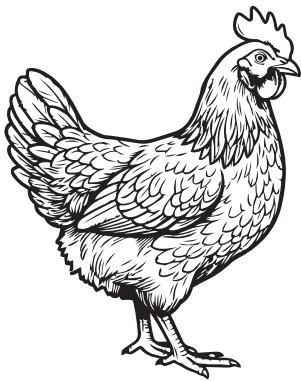
BUFFALO CHICKEN +5 · PULLED PORK +6 · SMOKED BRISKET +8 · SHORT RIBS +9

ALMOST POTATO PATCH FRIES — \$11

Crispy, fresh cut seasoned fries served with your choice of gravy or cheddar cheese sauce.

POPCORN CHICKEN — \$12

Hand-breaded popcorn chicken served with dipping sauce.



WINGS & CHICKEN FINGERS

WINGS — HALF DOZEN — \$12

SIGNATURE SAUCES & SEASONINGS

Buffalo · Garlic Parmesan · Memphis BBQ · Peach BBQ

North Carolina BBQ · Teriyaki · Cajun Dust

SERVED WITH RANCH OR BLUE CHEESE.

SHORTY'S CHICKEN FINGERS

3-PIECE — \$9 · 6-PIECE — \$16

Fresh, hand-breaded chicken fingers fried golden brown.



HANDHELDS

All handhelds served with fresh cut fries.

HOMESTEAD STEELWORKS SMASH — \$17

Smashed beef patties topped with American cheese, thick-cut bacon, lettuce, tomato, and roadhouse sauce on a toasted roll.

ROADHOUSE SMASH BURGER — \$16

Smashed beef patties with American cheese, grilled onions, pickles and roadhouse sauce on a toasted roll.



STEEL TOWN CHEESESTEAK — \$17

Shaved prime rib, sweet peppers, pepperoncinis, shaved onions, and American cheese on a sesame seed roll.

CHICKEN SANDWICH — \$15

Crispy hand-breaded chicken with lettuce, tomato, and pickles on a toasted roll.

FRIED CATFISH SANDWICH — \$16

Crispy cornbread fried catfish served with remoulade, tomato, and shaved lettuce on a toasted roll.

PULLED PORK SANDWICH — \$15

Slow-smoked pulled pork tossed in Shorty's BBQ sauce and topped with crispy onion straws on a toasted roll.

SMOKEHOUSE QUESADILLA — \$11

Farmhouse cheddar, fire-roasted peppers and onions, roasted corn, griddled in a flour tortilla and served with sour cream.

CHICKEN +3 · PULLED PORK +4 · SMOKED BRISKET +5

SOUTHERN FRIED CHICKEN TACOS — \$11

Two tortillas filled with crispy fried chicken, pimento cheese, lettuce, pico de gallo, pickled jalapeños and North Carolina BBQ.

ENTRÉES

FRIED CATFISH — \$21

Crispy cornmeal breaded fried catfish served with traditional red beans and rice.

BARBECUED SHORT RIB — \$29

Tender barbecued short rib served over creamy farmhouse cheddar grits and finished with crispy onion straws.

SMOKEHOUSE STACK

Served with cornbread and creamy baked mac & cheese, topped with your choice of protein.

CHICKEN — \$17

PULLED PORK — \$19

SMOKED BRISKET — \$24

BARBECUED SHORT RIB — \$27



SALADS

CAESAR — \$13

Crisp romaine, Parmesan cheese, garlic croutons, tossed in Caesar dressing.

SMOKEHOUSE COBB — \$15

Mixed greens, candied pepper bacon, hard-boiled egg, tomato, cucumber, crumbled blue cheese, roasted corn, served with ranch or balsamic vinaigrette.

ADD TO ANY SALAD

CHICKEN +5 · PULLED PORK +6 · SMOKED BRISKET +8 · BARBECUED SHORT RIB +9

SIDES

SEASONED FRIES — \$6 · SWEET POTATO FRIES — \$7
CREAMY BAKED MAC & CHEESE — \$7 · CREAMED CORN — \$6
RED BEANS & RICE — \$6 · LOADED BAKED POTATO — \$8



Who's ready
for something
cluckin' good?

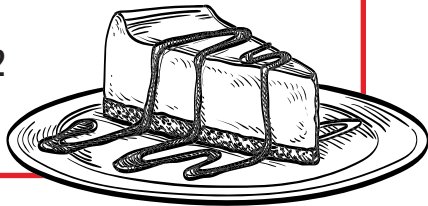
DESSERTS

SWEET POTATO FRIES À LA MODE — \$11
Sugar and cinnamon dusted crispy sweet potato fries topped with vanilla ice cream and finished with caramel sauce.

WARM BROWNIE À LA MODE — \$11
Warm chocolate brownie topped with vanilla ice cream and chocolate sauce.

PRALINE BROWNIE À LA MODE — \$12
Warm chocolate brownie topped with vanilla ice cream and finished with praline chocolate sauce, whipped cream, and cherry.

SHORTY’S CHEESECAKE IS HAVING A MOMENT — \$12
Ask your server for today’s flavored cheesecake.



MOCKTAILS

SUMMERHOUSE PUNCH — \$8
Pineapple juice, coconut water, ginger, lime juice, simple syrup, ginger beer, cranberry juice

STRAWBERRY SHORTCAKE — \$9
Unsweetened coconut milk, strawberry, vanilla syrup, whipped cream, strawberry

FROZEN

STRAWBERRY DAIQUIRI — \$13
Strawberry daiquiri mix, rum

PIÑA COLADA — \$13
Piña colada mix, rum

MIAMI VICE — \$14
Strawberry daiquiri mix, piña colada mix, rum

MIX AND MATCH FLAVORS — \$14
Strawberry daiquiri mix, piña colada mix, mango daiquiri



SIGNATURE COCKTAILS



KIWI SMASH — \$13
vodka, kiwi puree, white cranberry juice, lemon juice, Giffard passion fruit liqueur

BLUEBERRY HENNESSY — \$16
Hennessy, lemon juice, blueberry puree, simple syrup, aquafaba

WATERMELON MARTINI — \$13
vodka, watermelon, Watermelon Pucker, lemon juice

PEACH HOT HONEY MARGARITA — \$14
Blanco tequila, peach syrup, hot honey syrup, pineapple juice, lime juice

PATIO PUNCH — \$13
Malibu coconut rum, pineapple juice, ginger, lime juice, simple syrup, ginger beer, Roscato

TURN UP YOUR TEA — \$12
Long Island mix, lemon juice, simple syrup, Turner’s Tea, optional peach schnapps
\$1 FOR PEACH SCHNAPPS

BLACKBERRY MINT JULEP — \$14
Jim Beam bourbon, blackberry, mint, simple syrup, lemon juice, Angostura bitters

MAPLE OLD FASHIONED — \$15
Knob Creek Maple, maple syrup, Angostura bitters

BANANA BEANI-TINI — \$12
Cold brew, banana liqueur, Borghetti, heavy cream, Licor 43

STRAWBERRY PORCH FIZZ — \$13
Hayman’s citrus gin, lemon juice, Prosecco

WINE

- CABERNET SAUVIGNON | Red

PINOT NOIR | Red

RED BLEND | Red

PINOT GRIGIO | White

CHARDONNAY | White
- MOSCATO | White

SAUVIGNON BLANC | White

ROSÉ | Rosé

PROSECCO | Sparkling · On Tap



DRAFT

IC LIGHT — \$7
Pittsburgh light lager

BUD LIGHT — \$7
Domestic light lager

YUENGLING LAGER — \$7
PA amber lager

BLUE MOON — \$8
Belgian-style wheat

ANGRY ORCHARD CRISP APPLE — \$7
Hard cider

GUINNESS — \$9
Irish stout

VICTORY SOUR MONKEY — \$8
Sour / Belgian-style tripel

STELLA ARTOIS — \$8
European pale lager

HEINEKEN — \$8
European pale lager

MICHELOB ULTRA — \$7
Light lager

TWISTED TEA — \$7
Hard iced tea

VOODOO RANGER JUICY HAZE IPA — \$9
Hazy IPA

MODELO ESPECIAL — \$8
Pilsner-Style Mexican Lager



CANS & BOTTLES

MILLER LITE — \$6
Can · American Light Lager

COORS LIGHT — \$6
Can · American Light Lager

HITCHHIKER ROTATING IPA — \$9
Can · IPA Rotating

IRON CITY — \$5
Can · American Lager

IC LIGHT — \$5
Can · American Light Lager

BELL’S TWO HEARTED — \$7
Can · American IPA

DANCING GNOME LUSTRA — \$9
Can · American Pale Ale

I.C. LIGHT MANGO — \$6
Can · American Light Lager — Mango

MILLER HIGH LIFE — \$7
Bottle · American Lager

CORONA — \$6
Bottle · Mexican Lager

STELLA — \$8
Bottle · Belgian Pilsner

MICHELOB ULTRA — \$7
Bottle · Light Lager

SURFSIDE — \$12
Can · Vodka Mix

SURPERLYTE — \$12
Can · Vodka Mix

N/A ATHLETIC — \$7
Can · Non-Alcoholic Beer — Style Varies

HEINEKEN 0.0 — \$7
Bottle · Non-Alcoholic Lager