

Good Morning!

Thank you for joining our newsletter! We're hoping to make this a quarterly newsletter with the change of the seasons. In the meantime, you can always find our latest offerings at [www.TrussBrewing.com](http://www.TrussBrewing.com) and follow us on Facebook or Instagram for updates!

Some exciting news...Truss Brewing Company has been nominated for the best Brew Pub in the Burgh!! Please see the link to the Trib Live 2021 Best of the Best Community Choice Awards. We thank you ALL sincerely for your support and for nominating us! We promise to never ask for anything again. 😊

Please vote daily from now through October 10 so we can be #1 as voted by YOU.

[Click here to vote!](#)



Also, congratulations to our neighboring business friends at *Triangle Foundry*, which has been nominated for Best Yoga Studio! You can vote for them [here](#).

## 14" WOOD-FIRED PIZZA

**MARGHERITA** \$13  
SAN MARZANO/ FRESH MOZZARELLA/ BASIL

**OH MY GOURD** \$15  
SMOKED PROVOLONE/ BUTTERNUT SQUASH/ PARMESAN/  
SAUSAGE/ CRANBERRY/ FRESH MOZZARELLA/ CRISPY SAGE

**THE D.I.L.F** \$15  
A MAMA T ORIGINAL! GARLIC CREAM/ BACON/ 2  
SAUSAGES/ ROASTED REDS/ CARMIES/ DIPPY EGG/ CHILI  
CRISP (CONTAINS NUTS)

**PIEROGI PIZZA** \$14  
POTATO/ SHARP CHEDDAR/ KIELBASA/ BACON/  
sour cream/ CHARRED ONION

**MAKE YOUR OWN** \$11  
TOPPINGS (\$1.50 EACH): PEPPERONI/ OLIVE/  
SAUSAGE/ TOMATO/ SHALLOT/ ARUGULA/ WOOD-  
FIRED SEASONAL VEG/ CHILI CRISP (CONTAINS NUTS)/  
MUSHROOM/ EXTRA CHEESE/ PROSCIUTTO/ WOOD-  
FIRED PEPPERS/ SRR HOT HONEY

## STARTERS

**TRUSS ME TENDERS (3)** \$9  
BUTTERMILK-BOURBON BRINE/ SRR HONEY/ FRIED  
CHICKEN TENDERLOINS/ SWEET BBQ

**SOFT PRETZELS** \$7  
BAVARIAN STYLE WITH HOUSE BEER CHEESE

**WOOD FRIES (PARM CRUSTED)** \$5  
LOADED \$9

**BANANA PEPPERS** \$9  
HOUSE SAUSAGE BLEND/ VODKA CREAM/ MOZZ

## MAINS

**CHIMMI SALMON** \$15  
TOMATO CHIMICHURRI/ ADOBO SPICE/ FRESH  
THYME/ HERBED RICE/ VEG

**MY POT PIE** \$9  
WOOD-FIRED CHICKEN/ PARSLEY/ SAGE/  
ROSEMARY/ THYME/ BISCUIT LID

**CAESAR-ISH SALAD +++** \$10  
ROMAINE HEARTS/ GRATED PARMESAN/ WOOD  
FIRED SEASONAL VEGGIES/ CROUTONS

**"THE" BUTTSY SANDWICH** \$11  
HOUSE PULLED PORK/ SWEET BBQ/ BEER CHEESE/  
CRISPY ONION/ SLAW/ TRUSS PICKLE

**GNOCCHI ON HEAVEN'S DOOR** \$14  
FRESH HERB WALNUT PESTO/ FALL SQUASH/  
BABY SPINACH/ CURED EGG YOLK/ PARM REGG

**TACO MAS (3)** \$11  
HOUSE PULLED PORK/ WOOD-FIRED SLAW/  
AVOCADO CREMA/ FRESNO AIOLI/ FRESH  
CILANTRO/ CHIPS AND BEER CHEESE

**STEAK!** \$15  
FILET MIGNON TIPS/ SMASHED POTATO/ WOOD-  
FIRED FRESH HERBED MUSHROOMS

**HALUSKI +++** \$11  
WOOD-FIRED CABBAGES/ SLAB BACON/  
KIELBASA/ RED CARMIES/ CHARRED SCALLION &  
YELLOW ONION/ SMOKED BROWN BUTTER

**MAC & CHEESE +++** \$9  
ADD SLAB BACON (\$2)

**WOOD-FIRED CHICKEN** \$12  
MARINATED CHICKEN/ HERBED RICE/ CUKE  
SALAD/ LA LA SAUCE

**FILET CHEESESTEAK** \$14  
FILET MIGNON/ WOOD-FIRED PEPPERS/  
ONION/ MUSHROOMS/ HOUSE BEER CHEESE

## SWEET ENDINGS

**WOOD-FIRED COOKIES** \$4  
THREE LARGE COOKIES/ OVEN FIRED

**CINNAMON SUGAR PRETZELS** \$7  
BAVARIAN STYLE WITH CINNAMON SUGAR

**SEASONAL COBBLER** \$6  
FRESH PEAR & APPLE/ SRR HONEY/ STREUSEL

## SIDES

**SIDES** \$5  
WOOD-FIRED SEASONAL VEGGIES/ SMASHED  
POTATO/ MUSHROOMS/ HERBED RICE/  
CUCUMBER TOMATO SALAD/ CHIPS & BEER  
CHEESE  
(ADD BEER CHEESE OR CHILI CRISP - CONTAINS  
NUTS - \$1.50)

## +++ ADD ON

SALMON \$7  
PORK \$6  
FILET MIGNON \$10  
CHICKEN \$5

In other news, our new Fall menu started this week, check it out below! We have a new customer created pizza this season, the D.I.L.F.! So we're having a friendly competition...the gauntlet has been thrown! Our reigning champ - "The Bees" will defend its crown against the D.I.L.F. and whichever pizza sells more in the same quarterly menu period will win a \$100 Truss gift card for themselves PLUS a donation of the same value to any charity AND any WJHSD organization of their choice, courtesy of TRUSS. May the best pizza win!

Lastly, we've got some staple beers on tap now along with 3 Fall beers!

### **Pap's Session Ale**

Everyone knows Pap! Whether he worked in the Mill, in the trades, at the desk or was a Jack of all trades. At the end of his day he reached for that easy drinking beer he knew he could enjoy all day long!

Introducing one of our new staple beers! Pap's "session" Ale! It is an easy drinking, well balanced blonde ale at 4.7% ABV.

Stop in and get your growler today!! For Pap!

Personal note from our Head Brewer James Weber:

This beer was designed as a beer that my Pap would drink regularly. I promised that I would make a beer for him. It's got a soft hop aroma, with a hint of sweetness that finishes out balanced. Pap, I hope it's one you're proud of and will enjoy time and time again.

### **Red Brick**

American Amber Ale.

Much like the red bricks that built our town, this American amber ale is the building block of a foundation of staple beers here at Truss Brewing Company.

This American amber ale comes in at 6% ABV with a medium body, a light amber hue, and pours with a copper tone head. It starts with a slight malt sweetness and is balanced with 29 IBU to give you just the right amount of hops and finishes dry.

### **Trussfest**

ABV 5.5% A Vienna-Style lager with notes of sweetness and light Amber color to celebrate the season.

### **Mapleweiss (Fall Beer 1)**

A traditional German Hefeweizen kissed with 100% pure maple syrup to give it just a soft sweet note that carries in the natural clove, banana, and subtle vanilla flavors you expect in a Hefeweizen! This beer is 7.6% ABV.

**Sweet Potato Ale (Fall Beer 2)** - sold out currently but another round is on it's way!

Infused with roasted sweet potatoes that were put into the mash along with the grains.

Your favorite fall flavors- cinnamon, nutmeg, allspice and vanilla can be subtly smelled and tasted. It has a medium body and mouth feel with a creamy foam head.

This easy drinking fall seasonal beer comes in at 7.9% ABV!

**Chocolate Cinnamon Porter (Fall Beer 3)** - coming soon! Watch for the details on Facebook and Instagram.

We thank you all again for our success thus far and we appreciate your patronage. We hope to serve you all again soon. As we approach the holiday season, please remember us if you're looking for catering or gift cards and don't forget that we do deliver, both food AND beer!

Cheers!

Truss Brewing Company

