the Upper Crust
GETTYSBURG, PA

12 Inch Wood-Fired Pizzas

the Reds

THE MARGHERITA
Upper Crust tomato sauce, fresh mozzarella, and fresh basil.  $15

THE PEPERONI
Upper Crust tomato sauce, fresh mozzarella, pecorino romano, ricotta cheese, and mild, smooth thinly-sliced pepperoni.  $16

THE SWEET & SPICY
Upper Crust tomato sauce, fresh mozzarella, pecorino romano, ricotta cheese, hot sopressata pork sausage, sweetened with a touch of spicy honey.  $17

THE PINEAPPLE
Upper Crust tomato sauce, fresh mozzarella, pecorino romano, ricotta cheese, pickled pineapple, pickled jalapeno, and bits of guanciale.  $18

THE SAUSAGE
Upper Crust tomato sauce, fresh mozzarella, pecorino romano, ricotta cheese, spicy sausage, basil, and red chili flakes  $17

the Whites

THE SPINACH
Baby spinach, fresh mozzarella, pecorino romano, goat cheese, herbs, and a balsamic reduction.  $16

THE ARUGULA
Arugula, fresh mozzarella, pecorino romano, ricotta cheese, caramelized onion, and bits of guanciale.  $17

THE PROSCIUTTO & DATE
Endive, basil, fresh mozzarella, pecorino romano, ricotta cheese, prosciutto, and Medjool dates.  $18

THE FOUR CHEESE
Fresh mozzarella, pecorino romano, ricotta cheese, fontina, with an herb mix and oven roasted garlic.  $17

THE MUSHROOM
Fresh mozzarella, fontina, pecorino, wild mushroom blend, herb mix, mushroom jus, and a farm fresh egg.  $17

THE SWEET PEA
Fresh pea shoots, English Peas, fresh mozzarella, pecorino romano, goat cheese, and hot red finger chiles.  $17

THE BRISKET
Slow-cooked brisket, fresh mozzarella, pecorino romano, fontina, pickled red onions, and house-made BBQ sauce.  $20

add to your pizza

pineapple $1
jalapeno $1
spicy honey $1
side hot sauce $1
caramelized onions $1
balsamic glaze $1
house tomato sauce $2
pecorino $2
fontina $2
arugula $2
spinach $2
dates $2
ricotta $2
pepperoni $3
sausage $3
mozzarella $3
guanciale $3
prosciutto $3
soppressata $3
brisket $4

www.theuppercrustpizzas.com
19 York St., Gettysburg PA 17325  (717) 549-2444
**Appetizers**

**HUMMUS DUO**
Freshly baked house-made pita, roasted garlic chickpea hummus and spring pea cilantro hummus. $9

**BEEF & GOAT CHEESE**
Wood-fired beets with middle eastern spices and goat cheese. $10

**HERB FRIED POTATOES**
Fingerling potatoes roasted and fried with fresh herbs, served with a rosemary aioli. $8

**YUKON FRIES**
Yukon gold potatoes, hand-cut and served with a herb aioli. $6

**Salads**

**LIGHT & BRIGHT**
Bibb Lettuce, mixed greens, toasted pine nuts, fresh berries, pickled fennel, with a red wine dijon vinaigrette. $10

**KALE & LEMON**
Kale, fried bread crumbs, preserved lemons, pecorino, cured egg yolk, and a lemon vinaigrette. $10

**SPINACH**
Baby spinach, fried chick peas, thinly sliced red onion, Fuji apples, fresh mint, and a spicy citrus vinaigrette. $10

**add to any salad**
Salmon $7  Steak $7  Chicken $5

**Drinks**

**FOUNTAIN**
Pepsi, Diet Pepsi, Ginger Ale, Mountain Dew, Mug Root Beer, Sierra Mist, Brisk Original, Brisk Strawberry Melon, Pink Lemonade, Club Soda, or Tonic $2.40 ($1.50 child's size)

Unsweetened Ice Tea $2.40

Juice (Orange or Cranberry) $3.00

**BOTTLE**
Aquafina Water $2.50
Cherry Bubly $4.50
Mango Bubly $4.50
Grapefruit Bubly $4.50
Peach Hibiscus Pure Leaf Tea $4.50
Cherry Hibiscus Pure Leaf Tea $4.50
Glacier Freeze Gatorade $4.50

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

We take pride in our cuisine. It is our policy that when a meal is prepared to our standards then disputed by a customer, we do not discount any items.
Craft Beer on Tap List

**UFO WINTER BLONDE**
Harpoon Brewery, Boston, MA
4.9% ABV | Blonde Vanilla Coffee Ale
Cap off your winter adventure with the UFO Winter Blonde, an unfiltered wheat beer with a touch of vanilla and a coffee aroma.

**BROOKLYN BROWN ALE**
Brooklyn Brewery, Brooklyn, NY
5.6% ABV | 30 IBUs | Brown Ale
Combines the best of Northern & Southern English styles with an American accent - a firm hop character and roasty palate.

**DOOMSAUCE**
Lord Hobo Brewing Co, Woburn, MA
7.8% ABV | IPA - Black / Cascadian Dark Ale
Black as midnight with a hefty tan head this delicately roasted malt beer is a slightly sweet and remarkably clean finish.

**HIPPOTIZING IPA**
River Horse Brewing Co., Ewing Township, NJ
7.5% ABV | Mixes New England & West Coast Styles
Brewed with a pale malt profile to allow the hops to shine through, then dry hopped with over two pounds per barrel worth of Mosaic.

**PERPETUAL IPA**
Troegs Brewing Company, Hershey, PA
7.5% ABV | 85 IBUs | Year Round
With Troegs HopBack vessel and dry-hopping method, this bold ale emerges rife with sticky citrus rind, pine balm, and tropical fruit.

**FOOD OF THE GODS**
St. Boniface Craft Brewing Co., Ephrata, PA
5.1% ABV | 24 IBUs | Seasonal Chocolate Porter
Cacao was the Food of the Gods for the Mayans. As the Fall season arrives, St. Boniface’s new chocolate porter is ready for tasting.

**BREW FREE OR DIE**
21st Amendment Brewery, San Francisco, CA
7% ABV | 70 IBUs | India Pale Ale
This IPA gives a sucker punch of six different hops to the nose, balanced by a solid malt backbone. Starts big and finishes clean.

**ROBUST PORTER**
Smutty Nose Brewing Company, Hampton, NH
6.2% ABV | 71 IBUs | Year Round
Hearty, mahogany colored ale brewed to evoke the dark, full-bodied ales of 19th century London. Subtle notes of coffee and chocolate.

**VERKLEMPT COFFEE BROWN**
St. Boniface Craft Brewing Co., Ephrata, PA
5.1% ABV | 20 IBUs | Brown Ale
Brown and crystal malts, along with flaked oats, deliver flavor. The cold-brewed dark roast coffee used is from SquareOne roasters.

**WINTER CHEER**
Victory Brewing Company, Downingtown, PA
6.7% ABV | 20 IBUs | Hazy Juice IPA
Citra hops and special ingredients come together with German yeast to create luscious notes of citrusy fruit and holiday spice.

**ROADSMARY’S BABY**
Two Roads Brewing Company, Stratford, CT
6.8% ABV | Pumpkin Ale | Seasonal
Aged in rum barrels for depth of flavor, this is a smooth drinking ale with notes of pumpkin, spices, vanilla, oak and a touch of rum.

Domestic & Import on Tap

- Guinness, Dublin, Ireland, 4.2% ABV $5
- Yuengling, Pottsville, PA, 4.5% ABV $3
- Bud Lite, Saint Louis, MO, 4.2% ABV $3
- Michelob Ultra, Saint Louis, MO, 4.2% ABV $3
- Stella Artois, Leuven, Belgium, 5% ABV $5
- Blue Moon, Montreal, Quebec, 5.4% ABV $5
- Heineken, Zoeterwoude, Netherlands, 5% ABV $5
- Modelo, Mexico City, Mexico, 4.4% ABV $5
- Big Hill Cider, Gardners, PA, 5.5% ABV $6

Bottle Selection

- Corona Lite, 4.1% ABV $5
- Miller Lite, 4.1% ABV $3
- Coors Lite, 4.2% ABV $3
- Budweiser, 5% ABV $3
- Sam Adams Boston Lager, 5% ABV $5
- Elysian Space Dust, 8.2% ABV $6.50
- Sam Smith Taddy Porter, 5% ABV $9
- Victory Sour Monkey, 9.5% ABV $7
- Yards Brawler, 4.2% ABV $5
- Angry Orchard, 5% ABV $5
- Weyerbacher Merry Monks, 9.3% ABV $7
- Stacy’s Mom IPA, 7.5% ABV $5
- St. Boniface Pale Ale, 5% ABV $5
Cocktails

**BOURBON TRAIL SOUR**
Angel's envy, 1792 Bourbon, Woodford Reserve, simple syrup, egg white, fresh basil, Angostura bitters, and lemon juice. $9.50

**PUMPKIN LATTE MARTINI**
Ciroc French Vanilla Vodka, espresso, pumpkin spice, butterscotch schnapps, and fresh cream. $9.50

**LEMONCELLO SANGRIA**
Bonvia Moscato & sparkling wine, Lemoncello, pineapple juice, lemonade, and garnished with lemon wheels and blueberries. $9

**SPICY YORK STREET MULE**
Bulleit Rye, spicy honey, fresh lemon juice, Jamaica's Finest Ginger Beer, and garnished with a lemon wheel. $9

**HIBISCUS CIDER SANGRIA**
Querceto Tuscan Red Wine, Big Hill Hard Cider, Chambord Liqueur, cranberry juice, peach hibiscus tea, with fresh local apples. $9

**WOOD FIRED OLD FASHIONED**
Bulleit Bourbon, rich demerara craft syrup, orange bitters, seltzer, cherry, & wood-fired burnt orange slice. $9.50

**POMEGRANATE MARGARITA**
Volcan Tequila, PAMA Pomegranate Liqueur, Pom Wonderful, sour mix, lime juice, and Himalayan salt. $9

**CANDIED DATE MANHATTAN**
Buffalo Trace Bourbon, Drambui, brown sugar simple syrup, bitters, and garnished with a Medjool date and a cherry. $9.50

**NEGRONI SPRITZER**
Tanqueray No. 10, Compari, pineapple juice, Sprig lemon tea CBD soda, and fresh berries. (warning: natural CBD infused cocktail) $9

Drinks

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**Bottle**

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Mango Bubly $4.50

Grapefruit Bubly $4.50

Peach Hibiscus Pure Leaf Tea $4.50

Cherry Hibiscus Pure Leaf Tea $4.50

Glacier Freeze Gatorade $4.50

Lemon-Lime Gatorade $4.50

**Coffee**

Espresso $3.00

Latte $4.50

Cappuccino $4.50

Americano $4.50

Mocha $5.00

Wine List

**White Wines** (glass/btl)

Chardonnay
San Amadeo, Italy $7
Sea Sun, Fairfield, California $10/$40

Pinot Grigio/Gris
Malletto, Veneto, Italy $7
Anterra, Delle Venezie, Italy $9/$36

**Red Wines** (glass/btl)

Cabernet
Concannon, California $7
Santa Carolina, Chile $9/$36

Tuscan Red Blend
Querceto, Tuscany, Italy $7
Remole Rosso, Tuscany, Italy $12/$44

Sauvignon Blanc
Benziger, North Coast, California $8/$32

Riesling
Thomas Schmitt Kabinett, Mosel, Germany $10/$40

Merlot
CK Mondavi, Napa Valley, California $8/$32

Pinot Noir
Parducci, Mendocino County, California $10/$40

Moscato
Bonvia, Veneto, Italy $8/$32

Rose
Hayes Ranch, Waterford, California $8/$32

Malbec
Tierra Brisa, Mendoza, Argentina $9/$36

Barbera
McManis, Ripon, California $9/$36

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