



Chef-Restaurateur, Emeril Lagasse

beer & wine

Bottled Beer

Rolling Rock	5.00
Victory Hop Devil	5.00
Victory Storm King	5.00
Sam Adams Cream Stout	5.00
Sam Adams Coastal Wheat	5.00
Weyerbacher Winter Ale	5.00
Weyerbacher Merry Monks	5.00
Corona	5.25
Heineken	5.25
Michelob Ultra	5.00
Bud Lite Lime	5.00
Amstel Light	5.25
Murphy's Red	5.25

Draft Beer

Magners Cider	4.75
Yuengling Lager	4.25
Victory Pilsner	4.25
Sam Adams Seasonal	4.25
Harp	4.75
Bud Lite	4.25
Miller Lite	4.25
Sam Adams Boston Lager	4.25

Wines

White & Sparkling

	GLASS	BOTTLE
Columbia Chardonnay, Columbia Valley	8	40
Geyser Peak Sauvignon Blanc, Napa Valley	10	45
DeCanal Pinot Grigio	8	40
Chateau Ste. Michelle "Ste. M" Riesling	7	35
Woodbridge White Zinfandel	7	35
Charles de Fère Cuvée Jean Louis, Blanc de Blancs Brut N/V	10	45

Red

Cycles Gladiator Cabernet Sauvignon, Central Coast	7	35
Peirano Estate "Heritage" Merlot, Lodi	8	40
Sebastiani Pinot Noir, Sonoma County	10	45
Gnarley Head Zinfandel	7	35
Côtes du Rhône, Domaine du Pesquier	10	45
Garnacha de Fuego, Calatayud, Spain	7	35
Yellow Tail Shiraz	7	35

specialty cocktails

The Red Rocker 10

Cabo Wabo Tequila, Triple Sec, Simple Syrup, Orange Juice and Cranberry Juice with a Wedge of Lime

Mango Mojito Martini 8

Light Rum, Mango Puree, Mint Syrup with a Sugar Rim

Sand Island Iced Tea 8

Iced Tea, Spiced Rum, Triple Sec, Simple Syrup and Fresh Raspberries

The New Standard 10

Premium Vodka, Pama, Mango Puree, Simple Syrup and Charles de Fère Brut

Emeril's Signature Bloody Mary 8

Premium Vodka, House Made Bloody Mary Mix, Lime and Olives

The Emeril Green Martini 10

Penn 1681 Vodka, Midori, Apple Pucker and Simple Syrup

Blue Heaven 8

Malibu Rum, Blue Curacao, Simple Syrup and Pineapple Juice

The Ultra Violet 10

Skyy Grape Vodka, Bluecoat Gin, Blue Curacao, Triple Sec and Grenadine



starters & salads

Starters

House Made New England Clam Chowder cup 5 | bowl 7

House Made Prime Beef Chili cup 6 | bowl 9
with Cheddar and Sour Cream

Crispy Button Mushrooms 6
with Ranch Dipping Sauce

Fried Mozzarella 7
with Smoked Tomato Sauce and Olive Salad

Griddled Andouille Sausage 5
with House Made Worcestershire Sauce

Grilled Gulf Shrimp Cocktail 8
with Red Remoulade Sauce

Fried Pennsylvania Chicken Lollipops 6
with Blue Cheese Sauce

Loaded Chili Cheese Fries 9
with Sour Cream, Jalapeño and Onion

Salads

Spinach Salad 6
Bacon, Red Onion, Toasted Pecans and Balsamic Vinaigrette

The BAM Salad 10
Baby Greens with Grilled Chicken, Hot Peppers, Avocado, Olives,
Cheddar Cheese and Choice of Dressing

The Caesar 7
Romaine Lettuce Tossed with House Made Caesar Dressing
and Reggiano Parmesan Cheese
Add Grilled Chicken +6
Add Grilled Shrimp +7
Add Crab Cake +10

burgers & more

BAM Standards (Includes choice of one side)

The Burger 12

8-ounce Prime Chuck, Dressed with Your Choice of Cheese:
American, Swiss, Cheddar, Provolone, Pepper Jack, Blue or Mozzarella

The Herbert 14

8-ounce Short Rib Brisket Blend, Chili, Cheddar Cheese with
Hot Sauce-marinated Crispy Onions

The Creole 14

8-ounce Grass-fed Beef, Andouille Sausage, Pepper Jack Cheese
and House Made Spicy Mustard

Create A Burger 14

Create Your Own Burger with Some of the Finest and Freshest
Ingredients Around

Other Burgers and More

Portobello Mushroom Burger 8

With Confit Pennsylvania Mushrooms, Provolone Cheese and
Smoked Tomato Sauce

Blue Crab Cake Burger 14

With Lettuce, Tomatoes, Pickles and Creole Tartar Sauce

Grilled Pennsylvania Chicken Breast 9

With Avocado, Cheddar, Lettuce, Tomato and Chipotle Mayonnaise

Grilled Atlantic Salmon 12

With Kicked-up Slaw and Red Remoulade Sauce

Hebrew National Hotdog® 5

Add Chili and Cheese +2

Sides

BAM Fries 3

Hand-cut Onion Rings 3

Kicked-up Slaw 3

Andouille Barbecued White Beans 3

The Commonwealth of Pennsylvania suggests that consuming raw or undercooked meats, poultry,
seafood, shellfish or eggs may increase your risk of foodborne illness.



desserts

Shakes 5

Vanilla Bean

Chocolate-chocolate

Old-fashioned Strawberry

Café Richard Espresso

Peanut Butter

Bananas Foster

Malts 5

Vanilla Bean

Chocolate-chocolate

Old-fashioned Strawberry

and More 6

Ice Cream of the Day

Brownie Sundae

Banana Split

Birch Beer Brown Cow

What makes a great burger?

Great ingredients and lots of love in the preparation!

Burgers And More has gone to great lengths to source the finest ingredients to deliver the ultimate burger experience. We have tapped our friends at Allen Brothers Steaks to provide us with the best ground beef made from mid-Western corn-fed steers. As an alternative, we are offering Tall Grass Farms grass-fed beef chuck. Our barbecue sauce, Worcestershire sauce, mustard, relish and salad dressing are all made from scratch right here in our kitchen. All of our ingredients, including the Burbank Russet potatoes we use for our french fries, the natural ground turkey meat from Fossil Farms in New Jersey and our buns baked by LeBus bakery down the road in King of Prussia, have been carefully selected. Put it all together and it spells BAM! We hope you enjoy your Burgers And More experience. Thank you for dining with us.

