Fire - The most powerful element on earth. It can create amazing and delicious cuisine, and it also has the ability to destroy. After two battles with this force at our original Market Square location, and using it every day to prepare our menu, Winghart’s has a truly intimate and personal relationship with fire. The transformation that has come through this has been an inspiration to us.

In the beginning, we offered only 6 burgers and pizzas, and limited additional items. Now our menu has grown into an outstanding selection of made-from-scratch, all natural ingredients in combinations that are truly unique. We may have changed the menu and our appearance, but we have never given up on the belief that a restaurant can serve unprocessed, never frozen food and burgers ground fresh this morning, cooked to order.

During the reconstruction and rebirth of Winghart’s we have decided to keep our style raw, organic and earthly, and only using reclaimed, recycled, and local materials, echoing our philosophy regarding our menu.

Let’s take it back to the old days when everything was made by hand. With no freezers or microwaves in sight, and all of our food being made in house using only crisp, high quality ingredients, your taste buds are safe in our hands.

No Microwaves or Freezers are used during the making of your food.
Dips & Sides
Tatonka Chicken Dip.........9.5
You’ve had it before but never like this!
Topped with diced celery and served
with fresh pita style bread.
Feeling frisky?
Add bleu cheese for only $1.75
Spinach Artichoke Dip..........9
Topped with golden brown parmesan
chips and served with fresh baked
pita bread. This is one of the tastiest
ways to get your daily serving of vegetables!
Cole Slaw..........................4
Mixed Green Salad..............5.25

Homemade Pierogies
Hand folded every morning.
Lucy’s Original....................7
Sour Cream & Chives
Grampa Style......................8.5
Caramelized Onions & Bacon

Mac-N-Cheese
O.G.Mac..........................7
A three cheese blend of goodness in yo face!
Whiskey Mac......................10
Our O.G.Mac with an artisan blend of Whiskey and
Cheddar cheese.
The French Velveeta.............13.25
Because Boursin is the French Velveeta.
Mixed with Boursin and crimini mushrooms, and
topped with crispy bacon.
Punjabi Mac.......................9
Blended with Tikka Masala sauce and topped with
diced fresh mozzarella.
A Bleu Addiction...............10
Bleu cheese and roasted garlic. Once was a special, but
back due to Karyna’s every Wednesday popular demand.
Bakin’ Gramma....................11
Mix of Provolone, Mozzarella and Swiss cheese topped
with bread crumbs and baked to perfection!
**Please note that this takes more time so order it when
no one is in the restaurant or be prepared to wait.

Fries
Hand Cut Russet Potatoes
Our Fries go through a 6 step, 2 day process
before hitting your plate to get that perfect
soft and crispy long lasting crunch.
Original..............................4
Cajun...............................4.5
Mojo Seasoning ..................4.5
Dude Ranch .......................4.5
White Truffle Aioli .............6.75
Beer Cheese .......................7
Loaded Baked Potato ..........8
Add bacon to any for only $2

Wings
Mighty Wings.....................13.5
Buffalo Sweet Jame-O
Tikka Masala Dude Ranch
Honey Mustard Butter Spice
Blackened Bleu Truffle Aioli
Whiskey BBQ

* Ask your server for a complimentary
 ranch or bleu cheese
 ($0.50 for additional dressings)

Funnel Cakes
Original...........................7.25
Not just for the fair anymore!
Powdered sugar or cinnamon sugar.
Beer Cheese & Bacon...........8.5
Put bacon on anything and it’s way better.
Add beer cheese and WHAT???
Topped with green onions.
Quick, grab your napkin!
It’s ok, everyone starts to drool.

Starters and Sides
Down to the sauces, everything is
prepared in house. Enjoy!

Please note that our boudelaise and buffalo sauce are not vegetarian. The health department would like for us to inform you, our loyal customers,
that consuming raw or undercooked meats may cause potential sickness. Our burgers are cooked to order. We also fry in peanut oil, cause it’s good.
Salads

Et tu Brute (julius says to brutus) .................................................. 8.5
This caesar salad comes with our homemade caesar dressing made with real anchovies.
Perchphone ................................................................. 10.5
You don’t need a donkey to get to this salad. Feta cheese, roasted red peppers, kalamata olives, red onion, pepperoncini, and tomato, dressed in balsamic vinaigrette.

Popeyes Guilty Pleasure .................................................. 12
A simple spinach salad with sliced egg, red onion, gruyere cheese, bacon, and topped with our special honey mustard sauce. Add a crab cake because that would be delicious! Add $10 million................................. or just $7

Salad a la Pittsburgh .................................................. 13
Only in Pittsburgh can you put fries on lettuce and call it a salad. Fries, cheese, red onion, tomato, sliced egg, and pepperoncini. And with your choice of fresh ground beef, homemade garlic chicken patty, grilled chicken breast, or our house made falafel patty. Sub a crab cake for only $2.

Hand Tossed Pizza

Sweet Georgia Brown .......... 10.50
BBQ, chicken, pineapple, red onion, and cheddar. Enjoy slowly, like a warm summer night.

Tatonka Chicken ................. 11
Bullards hot sauce with our house made garlic chicken patty smothered in bleu, mozzarella, and provolone cheeses.

The Boomer ..................... 13.75
Arugula, bacon, caramelized onion, truffle aioli, brie cheese, and crimini mushrooms. A tasty trip away from the ordinary.

Sahanna Margherita ............ 11.25
Fresh mozzarella, feta, tomato, red sauce, and fresh basil. It’s Sahanna’s favorite!

Breakfast Craving ............. 13
Quiche pizza with mozzarella and provolone, onions, mushrooms, garlic, tomatoes and of course, bacon! Drizzled with roasted red pepper aioli.

Mumbai Pie ..................... 11
Tikka sauce, garlic chicken patty and mozzarella.

Rachael’s Trip to Greece ...... 10.25
Roasted red peppers, olives, feta, and our homemade spinach and artichoke spread. Try this Mediterranean delight!

Pizza Prasad ................. 10.75
Decadently vegetarian. Artichokes, tomatoes, kalamata olives, roasted red peppers, crushed red peppers, jalapenos, boomers, ranch, pepper jack & cheddar cheese.

Made with only high quality ingredients and love.

Put your HART into it:

Get creative and make your own masterpiece:
Hand made 10 inch plain pizza comes with your choice of sauce, cheese and toppings... 5.5
Large plain salad with your choice of romaine, baby spinach, or spring mix...................... 4.5

Veggies
$0.75 tomato | onion | pineapple | garlic
$1.5 roasted red peppers | pepperoncini | jalapenos
$1.5 fresh basil | caramelized onion
$1.5 kalamata olives | spinach
$2.5 mushrooms

Protein
$5.75 fresh ground beef
$4.5 chicken breast
$3.5 garlic chicken patty
$3.5 falafel
$2 crab cake
$2 pepperoni
$2.5 bacon
$3.5 anchovies

Cheese Me!
$1.75 pizza cheese american
$1.75 provolone cheddar
$1.75 pepper jack swiss
$1.75 fresh mozzarella
$1.75 gruyere
$1.75 boursin
$1.75 irish whiskey cheese

Why Not...
$1 hard boiled egg
$2 fresh cut fries
$4 pierogies

Now Get Sauce!
$1 ranch | marinara
$1 bullards hot sauce
drizzled $1.25 | drizzle $0.50
coleslaw | caesar
$1 buffalo | sriracha
$1 honey mustard | tikka
$1 roasted red pepper aioli
drizzled $2.25 | drizzle $1
tiny sauce
$1 mac and cheese
$1 spinach and artichoke

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Salads & Pizza
Freshly Ground Beef

Jefferson Repeal...........................11.75
Sweet James-0 sauce over fried onion straws and whiskey cheese.

Tallulah Hula Burger.................... 11
Pineapple, BBQ, cheddar cheese, and caramelized onions. Dance in my mouth girl, dance.

Harpers Fairly Good Burger.............15
Before Harper was 2 he couldn’t identify and say “trapwedid”. This has nothing to do with the burger. I’m just a proud daddy. House made bordelaise, boursin cheese, fried onion straws, bacon, topped with an over easy egg. I guess there is something in common because this is my favorite burger, and he’s my favorite dude.

The Dockworker..........................12
An homage to a Pittsburgh classic and named for our hardworking forefathers.
Sour cream cheese, hand cut fries and creamy coleslaw.

I Don’t Care Whatever....................12.5
Pepper jack, cheddar, crumbled bleu cheese, caramelized onions, sautéed, bacon, peppers, jalapenos.

The Necessity.............................12
Swiss, honey mustard, BBQ, mushrooms and jalapenos.

Market Square Burger.................12.5
Gruyere cheese, mushrooms, and bacon. I don’t think I need to say more. Other than it comes smothered in our homemade honey mustard.

The Shipwreck Burger................12.75
My dear friend Shipwreck has a very sophisticated palate.
So, to please those super taste buds, we have created a burger that even the French would say is good.
Arugula, brie cheese, while truffle aioli, caramelized onions, and bacon.

Mattola Burger........................15
This burger was created for one of the butchers I used to apprentice under. Two half pound patties with applewood smoked bacon and American cheese.
Too bad he’s too cheap to ever buy one.
It’s ok to just get half.................10.5

The Nad-ahie.............................11.5
So my friend Nad has been pestering me for almost two years incessantly to name a burger after her.
This three cheese and home made potato pierogi topped monster should stop her from nagging for a while.
Comes slathered in caramelized onions and burgundy au jus.
Well played Nad; Well played.

Denny Double Bleu.......................11
My dad, Denny, simply loves his bleu cheese; his favorite burger comes with creamy bleu cheese, dressing and dry bleu cheese. Gotta love him.

GONE FISHING

Crabby Patty.............................12
You won’t be so crabby after trying this delicious homemade crab cake topped with roasted red pepper aioli, tomatoes and spring greens.

Veggie

The Beretta Veggie.....................10
A homemade recipe that took years of refinement.
Palafet patty made from garbanzo beans and mixed with crimini mushrooms, spices and love.
Topped with spinach artichoke spread, roasted red peppers, roasted red pepper aioli, arugula, olives, and feta cheese.

Your burgers were freshly ground this morning.

Put your HART into it:

Not crazy about our signature burgers? That’s cool with us. Here’s a chance to create your own masterpiece.

1. Start Your Meat

Fresh Ground Beef 8
Chicken Breast 6.75
Garlic Chicken Patty 5.75
Palafet Patty 5.75
Crab Cake 9.25
Double Egg 4

2. Pick Your Buns

Potato Bun
Gluten Free Bun $1.75
Lettuce Wrap

3. Cheese! You’re Alive!

$1 american | provolone swiss | cheddar pepper jack
$2.5 bleu | brie | feta fresh mozzarella gruyere | boursin irish white cheddar cheese

4. More Meat Please

pepperoni $1
bacon $1.5
anchovies $1.75

5. Indulge

lettuce | tomato onion | pickle |
$0.50 garlic | pineapple artichokes | jalapenos roasted red peppers
pepperoncini  
$1 fresh basil caramelized onion arugula | kalamata olives spinach | mushrooms

6. Get Sauced!

ketchup | mustard | mayo bullards hot sauce
$0.50 ranch | marinara |
tikka | coleslaw | burelaise | sautéed
$1 bleu cheese white truffle aioli | sweet jam-e-o |
beef cheese | boulleaise | mac and cheese spinach and artichoke.

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Always Burgers