

# Mitchell's

Est. 1906 Restaurant, Bar & Banquet Center

Oldest Restaurant in Pittsburgh

## Mitchell's Munchies

### Mitchell's Mac

Smoked cheddar, béchamel, cavatappi. \$8.5

### Loaded Fresh Cut Fries

Bacon, cheese, beef gravy, fried egg\*, chili, jalapeno, sour cream. \$8 *Scared?*  
*Chef Matt says, "It's everything that goes good with a beer."*

### PBR Brined Wings

Buffalo, garlic parm, BBQ, dry rub, honey ranch. \$8.5

### Fresh Zucchini Planks

Breaded to order, crispy fried, horseradish sauce, Chef Matt's marinara. \$8

### Sweet Soy Edamame

Fried and tossed in a sweet soy sauce reduction. Topped with greens onions and sesame seeds. \$7

### Damn Good Provolone Sticks

Fresh cut and breaded daily, Chef Matt's marinara sauce. \$6

## Burgers, Sandwiches and Plates

Served with choice of fresh cut fries or homemade cole slaw.

### The Mitchburger\*

Local sourced beef, smoked bacon, pepper jack cheese, green leaf lettuce, red onion, tomato, special sauce, served on a brioche bun. \$9.5

### The Farmhouse\*

Local sourced beef, topped with smoked bacon, fried egg, smoked farmhouse cheddar. \$10

### The Mushroom Mitch\*

Local sourced beef, topped with garlic mushrooms, crispy onions, swiss cheese. \$9.5

### The Patty Melt\*

Local sourced beef, sautéed onions, American cheese, grilled marble rye. \$8.25

### The Summer Skirt\*

Citrus and jalapeño marinated skirt steak, pickled peppers, caramelized pineapple, sweet chili sauce, smoked cheddar cheese, on a warm ciabatta. \$10

### Original Fish Sandwich

Flaky Alaskan cod, house breaded, fried golden brown. \$8

### Tuna Melt

Freshly made tuna salad, American cheese, grilled marble rye. \$8

### Reuben Panini

House made real corned beef brisket, sauerkraut, swiss cheese, 1000 island dressing, marble rye. \$8.25

### Chicken Planks

Fresh chicken tenders, rustic herb bread crumbs, crispy fried. \$8

### Balsamic Chicken Sandwich

Garlic brined all natural chicken breast, pickled onion, basil leaf, roasted tomato, balsamic reduction, provolone cheese, on a warm ciabatta. \$8.5

### Smoked Turkey & Crumbled Feta Wrap

Thin sliced slow cooked turkey, crumbled feta cheese, crisp mixed greens and creamy guacamole. \$8.25

### Buffalo Chicken Wrap

Grilled or fried chicken, smoked cheddar, lettuce, tomato and buffalo sauce. \$8

### ORIGINAL MITCHELL'S CLASSICS

#### Caulfield's Hot Meatloaf

100 year recipe meatloaf, pullman white, pan drippings gravy, homemade mashed potatoes, house vegetables. \$8

#### Joey Diven's Hot Turkey

Oven roasted natural turkey breast, pullman white, pan dripping gravy, homemade mashed potatoes, house vegetables. \$8

*\*Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish & eggs may increase your risk of foodborne illness.*

# Soup du Jour or Chili

Made from scratch daily.

Cup - \$3 Bowl - \$4

## Salads

Add Chicken, grilled or fried \$3 Add Salmon or Steak\* \$5

### Pittsburgh Chopped Salad

Chopped arcadian greens, tomato, cucumber, carrot, onion, smoked cheddar, fresh cut fries, smoky buttermilk ranch. \$8.5

### The Constantinos

Chopped romaine, cucumber, Kalamata olives, pickled onion, feta, mint lemon vinaigrette. \$8.5

### Seasonal Cobb

Arcadian greens, bacon, gorgonzola, carrot, tomato, fresh and dried fruit, sunflower seeds, hard boiled egg\*. \$9.5

## Entrées

Includes tossed salad and bread & butter.

### Chicken Pizzaiola

Crispy breaded chicken, grated provolone, Chef Matt's marinara, linguini. \$12

### Pork Chop

Bourbon glazed apples, roasted potatoes, creamed onions. \$13

### Seared Salmon

Pan seared salmon, roasted potatoes, house vegetables. \$13

## HISTORY OF MITCHELL'S

My grandfather, Constantinos Micholopoulos, established Mitchell's in 1906 at 100 Wylie Avenue. (Formerly the upper lot of Mellon Arena). It was listed in the 1906 Pittsburgh City directory as a 'Dining Room'. A Greek sign painter couldn't fit "Micholopoulos' Dining Room" on the front window, so Constantinos went to the city directory and picked out a shorter, more American sounding name. That name was Mitchell. From Wylie Avenue, my grandfather moved to Old Court Place (near the present location of the Carlton Restaurant). In 1978, my Pop moved to our final location here on Ross Street. In May of 2014, my son Matt graduated college and came into the business as the 4th generation of Mitchell's. Mitchell's has now served Downtown Pittsburgh for over a century. I have strived to continue the principles of my 'Papoo' and Pop: "Good home cooked meals, served fast and friendly, at a reasonable price." These principles, along with you, our loyal customer, have enabled us to become and remain the oldest established restaurant in Pittsburgh.

Thank you for your patronage.

Jim Mitchell      Matt Mitchell  
3rd Generation    4th Generation

304 Ross Street  
Pittsburgh, PA. USA 15219  
(412) 471-FOOD (3663)

For Banquet and Catering Information  
Call Gina at 412 512 8099 or visit our website  
[www.originalmitchells.com](http://www.originalmitchells.com)



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