



SMALL PLATES

french onion soup -veg/va- roasted tomato french onion soup with cheese crostini 12

chicken nuggets - crispy chicken thigh bites, sambal aioli, medium buffalo or barbeque sauce 9

corn & chorizo fritters - roasted corn, shallot & chorizo fritters with spicy maple syrup 8

hummus board -veg- pumpkin hummus with pepita & pomegranate seeds, naan, radish & beet chips 10

tapas board - assorted olives & nuts, pickled veggies, meats & cheese, griddled bread 18

add: sunny egg 2, bacon 3, chicken nuggets 4, grilled or crispy chicken 6, veggie burger 6

poutine -veg- wild mushroom gravy, cheddar cheese curds, pomme frites 10

pimento mac & cheese -veg- cheddar, cream cheese, mozzarella, romano, house pimento cheese 12

SALADS

add: sunny egg 2, bacon 3, chicken nuggets 4, grilled or crispy chicken 6, veggie burger 6, 14oz choice rib eye steak 30

beer hall house salad -v/gf- pickled carrot & red onion, beets, cucumber, roasted pumpkin, white balsamic vinaigrette 12

beet & pear salad -v/va- arugula, roasted beet, pear, watermelon radish, goat cheese, walnut vinaigrette 14

carrot & chickpea -veg- roasted carrot, arugula, pickled red onion, orange, green bean, dried cherries, pomegranate yogurt 15

BURGERS & SANDWICHES

all sandwiches served a la carte - add: sunny egg 2, bacon 3, veggie burger 6, smashburger 6, gluten free bun 3

beer hall burger -gfa- local beef, pineland cheddar, romaine lettuce, red onion, spicy pickles, caper remoulade, potato bun 14

smash burger -gfa- 4oz local beef, pineland cheddar, romaine lettuce, white onion, caper remoulade, pickle 12 extra patty 5

veggie burger -v- quinoa & lentil burger, special sauce, romaine lettuce, red onion, spicy pickles, potato bun 11

fried chicken - double brined chicken thigh, sambal aioli, pickled slaw, spicy pickle, potato bun 13

grilled chicken -gf- cranberry goat cheese, arugula, balsamic aioli, sourdough bread 13

ENTREES

beer and chorizo mussels - maine mussels, chorizo, gnocchi, jack's abby pilsner, griddled bread 18

buttermilk fried chicken - fried chicken thighs with mushroom gravy, braised collard greens with bacon, mac and cheese 26

wild mushroom ragu -veg/va- pappardelle, local wild mushrooms, parmesan cheese 26

asian short rib - slow braised short rib, vegetable fried rice, pickled slaw 36

ribeye steak - 14oz hand-cut choice rib eye, creamed corn, garlic-lemon green beans, port wine & shallot compound butter 42

SIDES

hand cut french fries -v- 6
braised collards with bacon - 8
creamed corn - 7

brown butter & sage gnocchi -veg- sm. 6 - lg. 10
side salad -v- 8
beer for a cook - 4

Local Partners

Highland Hollow Farm

Rockland Bakery

Flowering Sun Ecology Center

** All ingredients are not listed, please inform your server of any allergies**

v - Vegan va - Vegan Available veg - Vegetarian gf - Gluten Free gfa - Gluten Free Available

DINNER MONDAY - SATURDAY 4PM-10PM