

**SMALL PLATES****brisket tacos (3)**

Pulled brisket, pickled red onion, cotija cheese, cilantro lime crema, flour tortilla 10

**smoked trout dip**

grilled baguette, lemon gremolata 9

**poutine –veg**

*add: bacon 3, chicken nugs 4, braised brisket 5*  
wild mushroom gravy, cheddar cheese curds, pomme frites 10

**chicken nugs**

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

**pimento mac + cheese –veg**

cheddar, cream cheese, mozzarella, and romano, house pimento cheese 12

**lamb sliders (3)**

taleggio cheese, balsamic aioli, arugula, fig mostarda, brioche buns 16

**meat + cheese board**

chorizo, prosciutto, maple chipotle goat + smoked gouda cheeses, fig mostarda, beer jelly, charred bread 18

**SALADS + BOWLS**

*add: sunny egg 2, bacon 3, grilled or crispy chicken 6, braised brisket 6, veggie burger 6, salmon 12, steak 18*

**bacon and brussels –gf**

shaved + sauteed brussels sprouts, shallots, baby bok choy, grilled radicchio, quinoa, sunflower seeds, wilted arugula, maple bacon vinaigrette 16

**apple + goat cheese salad –veg/gf**

baby arugula, shaved fennel, walnuts, pickled red onion, cranberry goat cheese, apple cider vinaigrette 15

vegetable arancini + beer cheese *veg* 8

caesar grilled broccoli 8

garlic mashed potatoes + mushroom gravy *v* 7

house salad *v* 8

**LARGE PLATES****chicken schnitzel**

pretzel crusted +pan fried airline chicken breast, roasted fingerling potatoes, cider braised red cabbage, beer cheese 26

**sesame salmon**

pan seared salmon, green tea soba noodles, edamame, baby bok choy, soy broth, sweet thai chili sauce 28

**steak frites**

hanger steak, smoked marrow butter, pomme frites, grilled broccoli, bistro salad 35

**country fried portabella mushroom –v**

garlic mashed potatoes, wild mushroom gravy, squash and chickpea fritter 24

**SANDWICHES –all sandwiches served a la carte**

*add: sunny egg 2, bacon 3, braised brisket 5*

**braised brisket**

stout braised brisket, beer cheese, pickled vegetables, potato bun 12

**fried chicken**

double brined chicken thigh, sambal aioli, pickled slaw, spicy pickles, potato bun 13

**beer hall burger**

local beef, pineland cheddar, romaine lettuce, red onion, spicy pickles, caper remoulade, potato bun 14

**grilled chicken**

cranberry goat cheese, arugula, balsamic aioli, sourdough bread 13

**veggie burger –v**

quinoa + lentil burger, special sauce, romaine lettuce, red onion, spicy pickles, potato bun 11

**SIDES**

pomme frites a.k.a. french fries *v* 6

beer for a cook 4

beers for all the cooks 16

*Local Partners*

*Highland Hollow Farm*

*Rockland Bakery*

*Yesfolk Tonics*

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

*v - Vegan veg - Vegetarian gf - Gluten Free*

**DINNER WEDNESDAY - SATURDAY 4PM-10PM**