



APPETIZERS

FRIED GREEN TOMATOES—VEG

kosher dill pickled fried green tomatoes, pimento cheese middlins, salsa roja 9

CHICKEN NUGS

brined chicken thigh bites, lightly fried, choice of medium buffalo, barbeque sauce, or ricotta ranch 9

MEAT & CHEESE BOARD

hot coppa salami, house-cured duck prosciutto, country pate, cheddar, raclette, mostarda, apple cider jelly, charred bread 16

POUTINE

fresh-cut fries, cheese curds, smoked chicken, roasted garlic gravy 9

MAC + CHEESE

CHEDDAR MAC + CHEESE—VEG

aged cheddar, cheddar curds, cream cheese 8

BUFFALO MAC + CHEESE

cheddar mac + cheese, crispy chicken nuggets tossed in buffalo sauce, gorgonzola, yellow sriaracha 12

SIDES

LARGE FRESH CUT FRIES—VEG

sambal aioli 5

PIMENTO CHEESE MIDLINS—VEG/GF 5

GRILLED BROCCOLI—VEG/GF 7

NOT SO PLAIN JANE SALAD—VEG/GF

arugula, roasted broccoli, ginger carrots, dolmas, pickled red onions, ricotta ranch dressing 8

SAUCES 2oz

sambal aioli, balsamic aioli, buffalo sauce, barbecue, caper remoulade, ricotta ranch .75

ENTREES

BRICK CHICKEN—GF

butter-milk brined grilled half chicken, warm kale salad of smoked figs, pickled red onions, quinoa, grilled parsnips, and spicy butternut squash puree 16

LOW COUNTRY HALIBUT—GF

butter basted halibut, savory tomato and shallot jam, sweet pea succotash, pimento cheese middlins 20

STEAK CHIMICHURRI

grass-fed striploin steak, chimichurri, brown butter grilled broccoli, roasted fingerling potatoes 24

PLANT BASED

Add: grilled or fried chicken 4 - bacon 3 - sunny egg 2

Fried green tomato 3

HARVEST SALAD—V/GF

roasted butternut squash and parsnips, quinoa, arugula, pickled red onion and carrots, balsamic fig vinaigrette, crispy shallots 11

SANDWICHES -all sandwiches served ala carte

Add: sunny egg 2 - bacon 3 - fried green tomato 3

SOUTHERN FRIED CHICKEN

pickle-brined chicken thigh, sambal aioli, pickled slaw, spicy pickles, potato bun 10

BEER HALL BURGER Highland Hollow Farm, Schoharie NY

cooper's american cheese, pickled red onion, lettuce, spicy pickles, caper remoulade 12

GRILLED CHICKEN

cranberry goat cheese, arugula, balsamic aioli, sourdough 10

REUBEN

house-cured corned beef and sauerkraut, raclette cheese, russian dressing, sourdough rye, pickles 12

OPEN-FACED BLT

applewood smoked bacon, bacon rillette, leaf lettuce, fried pickled green tomato, ricotta ranch dressing, sunny egg, grilled brioche 12

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

V - Vegan VEG - Vegetarian GF - Gluten Free

FRIDAY - SATURDAY 4-9PM