



SMALL PLATES

pulled pork tostada (3) - slow braised pork, pickled pineapple salsa, spiced crema 8

broccoli and cheddar arancini (3)-veg - fried risotto balls served with pimento cheese sauce 8

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

beef satay -gf- marinated flank steak, sweet pork jus glaze, rice noodles 12 **contains pork & peanuts*

hummus board-veg - sundried tomato hummus, grilled naan, pickled vegetables 8

buffalo chicken meatball (4) - ground chicken thighs, buffalo sauce, gorgonzola crumble 14

tapas board - rosemary cotto, peak's cheddar, ginger macadamias, smoked almonds, orange & chilli olives, pickled vegetables 18

add: bacon 3, chicken nuggets 4, braised pork 5, chicken meatballs 8, beef satay 10

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

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

SALADS

add: sunny egg 2, bacon 3, grilled or crispy chicken 6, pulled pork 5, veggie burger 6, beef satay 10, steak 18

beer hall house salad -v/gf- pickled carrot & red onion, beets, cucumber, sun dried tomato. white balsamic vinaigrette 12

caesar salad - romaine lettuce, croutons, caesar dressing, parmigiano reggiano 15 **contains white anchovies & pasteurized egg*

watermelon burrata salad -veg/gf- watermelon, burrata, bull & bee mead, cucumber salsa, arugula 16

black rice salad -v/gf- cucumber, pear, pineapple, sun-dried tomato hummus, pepitas, quinoa, rice, black garlic vinaigrette 16

SANDWICHES

all sandwiches served a la carte

add: sunny egg 2, bacon 3, pulled pork 5

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

pulled pork sandwich - slow braised pork, coconut milk, sweet thai chili, asian pear, brioche roll 12

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

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

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

LARGE PLATES

beer and chorizo mussels - maine mussels, chorizo, gnocchi, jack's abby pilsner, griddled bread 16

smoked cauliflower steak -v/gf- rubbed and smoked cauliflower steak, red beet gastrique and curried chickpeas 24

veal saltimbocca - thin pounded veal cutlets wrapped in prosciutto and sage brown butter gnocchi 26

flank steak - pepsi marinated flank steak, chimichurri compound butter, spiced carrot puree, smoked cauliflower, fingerlings 32

SIDES

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

brown butter & sage gnocchi-veg sm 6 / lg 10

caesar grilled broccoli 8

side salad-v 8

beer for a cook 4

beers for all the cooks 16

Local Partners

Highland Hollow Farm

Rockland Bakery

Bull & Bee Meadery

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

v - Vegan veg - Vegetarian gf - Gluten Free

DINNER WEDNESDAY - SATURDAY 4PM-10PM