



### SMALL PLATES

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

**chicken nugs** - 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- roasted vegetable 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 nugs 4, grilled or crispy chicken 6, smashburger 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 nugs 4, grilled or crispy chicken 6, smashburger 6, veggie burger 6, 14oz choice rib eye steak 30*

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

**beet & pear salad** -veg/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

**smashburger** -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*

**MONDAY - SATURDAY 4 PM-10 PM • SUNDAY 4 PM-8 PM**