



### 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- 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 nuggets 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 nuggets 4, grilled or crispy chicken 6, smashburger 6, veggie burger 6, steak 30*

- summer peach salad** -va/gf- pickled onion & carrot, arugula, goat cheese, pecans, basil leaves, peaches, blueberry vinaigrette 14
- classic caprese** -veg- arugula, burrata, heirloom tomatoes, basil, balsamic reduction 16
- thai cold noodle salad** -veg- cucumber, carrot, cabbage, scallion, cilantro, sesame seeds, peanuts, peanut dressing 12
- blt caesar** - romaine, applewood bacon bits, heirloom tomatoes, croutons, parmesan cheese house-made white anchovy caesar 14

### BURGERS & SANDWICHES

*all sandwiches served a la carte - add: sunny egg 2, bacon 3, veggie burger 6, smashburger 6, regular burger 8, 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**