

SMALLISH PLATES

VENISON MEATBALLS (N) – Caputo Brothers capomozz |

Egyptian-style dukkah seasoning | charred leek ash | gouda | fried green papaya | NEIPA pickled shallot - PALE ALE/CABERNET FRANC \$12

MUSHROOM + AVOCADO TOAST (V, X, GR) – warm wild mushroom + tomato + herb bruschetta | grilled focaccia | avocado | hemp + sesame seeds | dry-cured egg yolk - STOUT/PINOT GRIS \$11

DUMPLINGS (V) – herb + lemon spaetzle-style flour dumpling | maple demi glace | pistachio + parsley - PILSNER/ALBARIÑO \$8

FRIED GREEN TOMATOES (V, GR) – frisée lettuce | grapefruit | citrus vinaigrette | truffle aioli - SAISON/STIEGEL ROSE \$10

CHARCUTERIE + CHEESE – A regularly changing selection of house-made sausages, terrines, other preserved meats + PA creamery-made cheeses | seasonal pickles | fig marmalade | grilled focaccia | spent grain cracker | IPA mustard - IPA/BARON RED \$15

VEGAN CHARCUTERIE – pistachio + quinoa + hemp seed terrine | carrot rilletes | seasonal pickles | seasonal fruit purée | grilled focaccia | spent grain cracker | IPA mustard - HEFEWEIZEN/PINOT GRIS \$10

CALAMARI (GR) – cornmeal breaded | fig marmalade | Fresno chili agrodolce | pea shoot | fennel | sorrel | lemon cardamom vinaigrette - PILSNER/ALBARIÑO \$10

THE GREENERY

ADD TO ANY ITEM IN THE GREENERY

– chicken 6 | smoked trout 5 | ½ wagyu steak 10 –

EVERYTHING BAGEL WEDGE (V, GR) – iceberg wedge | tomato pesto | house bacon | cucumber | scallion | Calicutts everything bagel spice | farmhouse gorgonzola dressing - LAGER/PINOT GRIS \$11

DRAGON BOWL (V, X, GR) – maple-lime quinoa | seasonal squash | 5-spice chickpeas | house kimchi | soft egg | culantro + scallion | pea shoot | carrot | avocado | NEIPA pickled shallot | turmeric + chili vinaigrette - NEIPA/STIEGEL ROSE \$16

GRILLED CAESAR (V, GR) – grilled seasonal greens | Brussels leaves | local asiago-style cheese | lager focaccia | fried capers | pickled Anaheim peppers | cured egg yolk | Caesar dressing - PILSNER/PINOT GRIS \$12

MONTREAL CHICKEN (GR) – baby greens | cucumber | tomato pesto | carrot | radish | NEIPA pickled shallot | Caputo Brothers capomozz | grilled chicken breast - PALE ALE/SAUVIGNON BLANC \$14
+ TELL US: herb ranch | farmhouse gorgonzola | citrus vinaigrette

KALE + PISTACHIO (V, X, GR, N) – baby kale | Napa cabbage | parsley + scallion | granny smith apple | pistachio | lemon cardamom vinaigrette - STOUT/PINOT GRIS \$9

THAI-DRESSED SPIRALIZED VEGGIES (V, X, GR) – green papaya + zucchini + squash noodles | pea sprouts | radish | cucumber | baby kale | Napa cabbage | parsley | culantro | scallion | mint | basil | lime + sesame vinaigrette - IPA/TANGLED \$11

HANDHELDS

included: red wine ketchup + your choice of fries, tots, or house chips

BREWER'S PORK BBQ – smoked + hefeweizen braised pork shoulder | stout bbq | lager cheese sauce | NEIPA pickles | cabbage + herb slaw | lager focaccia - STOUT/BARRED ROCK \$11

CHICKEN AVOCADO (GR) – Montreal grilled PA chicken breast | gouda | avocado purée | pea sprouts | cucumber | tomato pesto | seeded sweet potato roll - PILSNER/CHA CHA \$13

CUBANO – smoked + hefeweizen braised pork | pork belly ham | gouda | NEIPA pickles | IPA mustard | sourdough - NEIPA/TANGLED \$11

HOT CHICKEN – best damn fried chicken | fresno chili sweet + sour hot sauce | cabbage + herb slaw | NEIPA pickle | sesame seed bun - IPA/MERLOT \$14

KIMCHI TACOS (V, X, GR) – house kimchi | sweet potato hummus | avocado | NEIPA pickled shallot | culantro | scallion | radish | pea shoot | blue corn tortilla (2) - SAISON/STIEGEL ROSE \$13

+ tell us: SMOKED/HEFE BRAISED PORK or MUSHROOMS (GR)

VEGAN BURGER (V, X, GR, N) – Beyond Meat Burger made with pea protein | cashew mozzarella | house-made ketchup + whole grain mustard | NEIPA pickled shallots | baby mixed greens | seeded sweet potato roll - ANY BEER/WINE \$13

WAGYU BEEF BURGER (GR) – TELL US: one OR two (6 ounce) patties | wallaby, gouda, or cheddar cheese | house-made ketchup + whole grain mustard | NEIPA pickled shallots | baby mixed greens | sesame seed bun - ANY BEER/WINE \$12 OR \$16

+ ADD ON / \$1.50 EACH: fried egg || house bacon || house kimchi || smoked + hefeweizen braised pork shoulder

TRUFFLED BLT (GR) – mesquite smoked house bacon | tomato pesto | baby greens | truffle aioli | NEIPA pickled shallots | seeded sweet potato roll - STOUT/NORTIFIED \$12

SHORT RIB GRILLED CHEESE (GR) – brie + wallaby + gouda cheeses | beef short rib | tomato pesto | fried shaved fennel | sourdough - IPA/TANGLED \$12

THE BEST DAMN FRIED CHICKEN SANDWICH – buttermilk marinated chicken thigh | wallaby cheese | hop remoulade | NEIPA pickle | frisée lettuce | sesame seed bun - DIPA/PINOT GRIS \$14

BIGGER PLATES

SHORT RIB CAMPANELLE (N) – 5 hour-braised PA-beef short rib | fresh campanelle pasta | Caputo Brothers ricotta | braised beef + tomato ragu | crushed pistachio + parsley | fried fennel | cured egg yolk - LAGER/BARON RED \$17

FRIED CHICKEN RAMEN (V) – best damn fried chicken | fried green tomato | fresh, eggless ramen | soft egg | sesame-ginger-chili sauce | scallion + culantro | nori seaweed - PALE ALE/ALBARIÑO \$14

PORK SCHNITZEL – Rettland Farm's pork | corn meal fried | charred lemon | shaved fennel + granny smith apple | spaetzle dumplings | maple demi glace - NEIPA/CHA CHA \$16

PA WAGYU FLAT IRON STEAK (GR) – TELL US: small (4oz) OR large (8oz) | PA-raised Wagyu beef | roasted seasonal squash | Brussels sprouts | grilled onion salsa | hemp seed chimichurri | - NEIPA/NORTON \$17 / \$29

SCALLOPS (GR) – pan-seared diver scallops | maple-lime quinoa | grilled seasonal greens | corn purée | pomegranate-lemon foam - SAISON/ALBARIÑO \$29

STUFFED SQUASH (V, X, GR) – roasted seasonal squash | carrot-tomato-quinoa filling | grilled onion salsa | hemp seed chimichurri | fried Brussels leaves - SAISON/PRECIOUS PINK \$15

DUCK CONFIT MAC + CHEESE – slow roasted duck | fresh radiatori pasta | four cheese béchamel sauce | tomato pesto | duck skin crack topping - IPA/STIEGEL ROSE \$14

SIDES + SOUP

GRILLED SEASONAL GREENS (V, X, GR) – balsamic glaze \$4

ROASTED SEASONAL SQUASH (V, X, GR) – harrisa + sumac \$4.5

MAPLE + LIME QUINOA (V, X, GR) – \$5

BRUSSELS SPROUTS (V, X, GR) – IPA mustard | crispy pork \$4

WILD MUSHROOMS (V, X, GR) – wine + lemon infused | sautéed golden \$5

HOUSE SLAW (V, X, GR, N) – ½ kale + pistachio salad \$4.5

HOUSE SALAD (V, X, GR) – greens | cucumber | carrot | radish \$3

SCOTTY'S SOUP – an ever changing soup, bisque, or chowder created by our sous chef Scotty! #seasonalAF \$5

PIZZA = LIFE

– 'ZA LIFE. In our never ending pursuit to offer the best possible product; a crispy, thin, cracker-like crust for our pizzas became the ultimate goal. Now we present to you, our beloved guests, the final version of pizza that we are most proud to serve. Pizza with character. It is blistered in a 650 degree oven, so there will be black spots, bubbles, and rustic irregularities. Crispy, crunchy, super thin, and infused with our Hellyes Lager for that extra something that we are known for. The best crust and infused sauce deserves world-class cheese: Caputo Brothers Creamery in York Springs, PA. We hope you enjoy this all as much as we do!

BASIC (V, X) – house sauce | Caputo Brothers capomozz - PALE ALE/BARON RED \$13

THE O.G. (MARGHERITA IF YOU FANCY) (V, X) – house sauce | fresh basil + parsley | Caputo Brothers capomozz - LAGER/MERLOT \$14

'RONI – house sauce | Caputo Brothers capomozz | 'da bomb pepperoni - PALE ALE/BARON RED \$15

WHITE PIE (V, X) – no sauce | roasted garlic purée | fresh basil + parsley | Caputo Brothers capomozz + fresh ricotta - PILSNER/PINOT GRIS \$13

THE CALABRIAN – house sauce | Caputo Brothers fresh ricotta | fresh basil + parsley | nduja - soft, spicy, Calabrian salumi - IPA/CABERNET FRANC \$15.50

MORTADELLA (N) – no sauce | roasted garlic purée | Caputo Brothers capomozz + fresh ricotta | fresh basil + parsley | mortadella | shaved red onion | pistachio - NEIPA/STIEGEL ROSE \$14

DUCK CONFIT + FIG – fig marmalade | slow roasted duck | Caputo Brothers capomozz | fried Brussels sprout leaves - PALE ALE/BARRED ROCK \$15.50

CHEF'S DAILY PIZZA – daily changing chef created pizza - ask one of our staff members what we have today! MARKET PRICE

CASHEW MOZZARELLA (V, X)

– available for substitution on any pizza +\$3 –

EVER
BREWING CO.
GRAIN



CRAFT
KITCHEN

BREWERY SNACKS

BAG'O'CHIPS – lattice cut potato chips | house seasoning \$3.5

FRIED KIMCHI (V) – waffle batter fried | sesame ginger chili sauce - SAISON/MERLOT \$7

SWEET POTATO HUMMUS (V, X, GR) – garbanzo + black beans | spent grain crackers | baby carrots | celery - HEFEWEIZEN/CHA CHA \$9

PORK RINDS (GR) – \$8

– fire salt + truffle aioli - IPA/TANGLED

– Montreal seasoning + fresh herb aioli - STOUT/PINOT GRIS

HAND PIES – puff pastry stuffed with rad ingredients: gouda + wallaby cheeses | caramelized onions | fresh herbs

– wild mushroom \$7 - HEFEWEIZEN/CABERNET FRANC

– smoked pork \$6 - STOUT/TANGLED

SMOKED TROUT WHIP DIP – brie | house smoked trout | potato | grilled focaccia | spent grain crackers | crispy capers | pickled Anaheim peppers - PALE ALE/PINOT GRIS \$9

SOFT PRETZEL (V) – traditional-style York City pretzel | lager cheese sauce + fire cheeto dust | IPA mustard | NEIPA pickled shallots - ANY BEER OR WINE \$8

BREWERY WINGS (GR) – giant, UNCUT (wing + drum attached), crispy, saucy, whole chicken wings | finished w/celery seed + sticks - NEIPA/MERLOT - TELL US:

– half dozen (like 12) \$13 OR whole dozen (like 24) \$24

– sweet + sour Fresno chili sauce OR stout bbq

– farmhouse gorgonzola OR ranch dressing

FRIES OR TOTS? – tell us which flavor:

– plain | TELL US: red wine ketchup, truffle aioli, OR ranch - ANY BEER/WINE \$6

– Montreal seasoning + fresh herb aioli - PALE ALE/PINOT GRIS \$6

– bacon | lager cheese sauce | ranch dressing - PILSNER/BARON RED \$9

– braised beef short rib | Caputo Brothers capomozz | maple demi glace - STOUT/BARON RED \$9