



LUNCH SERVED MON - SAT 11AM TO 2:30PM

## SMALLISH PLATES

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

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

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

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

## THE GREENERY

### ADD TO ANY ITEM IN THE GREENERY

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

**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

**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

**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

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

**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 (GR)** – green papaya, zucchini, squash noodles | pea shoot | radish | cucumber | baby kale | Napa cabbage | parsley | culantro | scallion | mint | basil | lime + sesame vinaigrette - SURF BREAKER/HELLYES 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

**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

**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

**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)

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

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



## 14" THIN CRUST PIZZA

**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/BARON RED 15.50

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

## WINGS

**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

## SIDES + SOUP

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

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

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

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

**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

**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

