

## SMALLISH

**VENISON MEATBALLS (N)** \$12 – goat's milk ricotta | egyptian dukkah | charred leek ash | gouda | fried green papaya | joose shallot - KABOO/ENORMOUS

**GRAIN BOWL (V, X, GR)** \$11 – maple-lime quinoa | soft egg | bok choy | smoked onion | roasted carrot | avocado | hemp + sesame seed | radish | pea shoot | turmeric + gochujang vinaigrette - HELLYES/JOOSE

**FRIED GREEN TOMATOES (V, GR)** \$9 – frisée | grapefruit | rhubarb + date emulsion | truffle aioli - LULU/UDDER ONE

**BONE MARROW (GR)** \$12 – guanciale lardon | arugula | pea shoot | caper | fermented black garlic vinaigrette | pomegranate-lemon foam - UDDER ONE/LULU

**CHARCUTERIE + CHEESE (N)** \$15 – A regularly changing selection of house made sausages, terrines + other preserved meats + PA creamery cheeses - ask your server what we prepared today + joose pickles | fig marmalade | smoked nuts | pickled beech mushroom | grilled sweet potato bread | surf breaker mustard - KABOO/UDDER ONE

**VEGAN CHARCUTERIE (N)** \$10 – pistachio + quinoa + hemp seed terrine | joose pickles | seasonal fruit purée | smoked nuts | pickled mushrooms | grilled sweet potato bread | surf breaker mustard - LULU/KABOO

**CALAMARI (GR)** \$10 – cornmeal breaded + olive oil fried | fig marmalade | Fresno chili agrodolce | pea shoot | fennel | sorrel | lemon cardamom vinaigrette - CAMP PILS/SURF BREAKER

## GREENERY

**CARROTS + BOK CHOY (V, X, GR)** \$10 – dried date | ras el hanout-lime Greek yogurt | smoked pearl onion | citrus vinaigrette | hemp seed | parsley | culantro | scallion | koji powder - LULU/UDDER ONE

**KALE + PISTACHIO SLAW (V, X, N)** \$9 – baby kale | Napa cabbage | parsley | scallion | granny smith apple | pistachio | lemon cardamom vinaigrette - DARK NECESSITY/JOOSE

**THAI-DRESSED SPIRALIZED VEGGIES (V, X, GR)** \$10 – green papaya, zucchini, squash noodles | pea shoot | radish | cucumber | baby kale | Napa cabbage | frisée | parsley | culantro | scallion | mint | basil | lime + sesame vinaigrette - SURF BREAKER/HELLYES

**FRESH HERB + CITRUS (V, X, GR)** \$10 – basil, parsley, mint, scallion | orange + grapefruit | cucumber | radish | pea shoot | almond | joose pickled shallot | shaved fennel | rhubarb vinaigrette - KABOO/HELLYES

**CAULIFLOWER STEAK (V, GR)** \$10 – charcoal onion purée | chimichurri | harissa | scallion | fennel frond - CAMP PILS/KABOO

**ADD TO ANY ITEM IN THE GREENERY \$5**  
– GRILLED CHICKEN | SMOKED TROUT | ½ DUCK BREAST –

## HANDHELD

included: red wine ketchup + your choice of frites OR chili-lime yucca fries

**CUBANO** \$9 – smoked + fluffhead braised pork shoulder | pork belly ham | gouda | joose pickles | surf breaker mustard | seeded brioche - DOOSE/JOOSE

**KIMCHI TACOS (V, X, GR)** \$12 – miso-fermented kimchi | sweet potato hummus | avocado | joose pickled shallot | culantro | scallion | radish | pea shoot | corn + flour tortilla (2) - LULU/SPACE FACE

+ CHOOSE: smoked + fluffhead-braised pork shoulder OR white wine/lemon mushroom (vegan)

**THE MEATSTICK** \$9 – grilled all-beef foot long hot dog | seeded brioche roll | kaboo cheese sauce | hot cheeto dust | joose pickled shallot - ENORMOUS/LULU

**VEGAN BURGER (V, X, GR, N)** \$11 – Beyond Meat Burger made with pea protein | baby mixed greens | cashew mozzarella | red wine ketchup | joose pickled shallot | surf breaker mustard | seeded sweet potato roll - ANY BEER

**WAGYU BEEF BURGER (GR)** \$12 OR \$18 – choose one OR two six ounce patties | wallaby OR gouda cheese | red wine ketchup | joose pickled shallots | surf breaker mustard | baby mixed greens | seeded brioche - ANY BEER

+ ADD ON / \$2 EACH: fried egg or poached egg || mesquite smoked, thick cut bacon || miso-fermented kimchi || smoked + fluffhead braised pork shoulder

**FRIED BOLOGNA** \$9 – fried fennel | wallaby cheese | gouda | joose pickles | red wine ketchup | truffle aioli | seeded brioche - CAMP PILS/DARK NECESSITY

**THE BEST DAMN FRIED CHICKEN SANDWICH** \$14 – wallaby cheese | hop remoulade | joose pickle | frisée - ENORMOUS/KABOO

**THE ANYTIME BREAKFAST SAMMY (V)** \$9 – house biscuit | fried "dippy" egg | house bacon | cheddar | avocado | arugula - UDDER ONE/SURF BREAKER

## BIGGER

**TX STYLE BBQ BEEF BRISKET (N)** \$17 – buttermilk biscuit | joose pickle | kale + pistachio slaw | dark necessity bbq | fried green papaya - HELLYES/SURF BREAKER

**SPRING SEAFOOD MARKET** – Super fresh, ultra fly, in-season seafood from our friends at Kepler's Seafood in Middletown. citrus grilled asparagus | golden beet | smoked trout cream sauce | nasturtium emulsion | pomegranate-lemon foam

**CHICKEN + MUSHROOM BISCUITS (N)** \$15 – house biscuit | za'atar grilled chicken | duck fat mushroom | kale + pistachio slaw | duck fat + red wine gravy - DOOSE/HELLYES

**LULU MUSSELS (V)** \$16 – two dozen PEI mussels | pomegranate-lulu-lemon broth | fried fennel | guanciale lardon | toasted brioche - CAMP PILS/SURF BREAKER

**DRY AGED PA DUCK BREAST (GR)** \$19 – orange fresh herb freekeh | Montreal roasted baby carrot + bok choy | fried green papaya | house demi glace | charred leek ash | joose pickled shallot - SPACE FACE/FLUFFHEAD

**FRIED CHICKEN RAMEN (V)** \$11 – best damn fried chicken | fried green tomato | soft egg | sesame-ginger-chili sauce | scallion | nori seaweed - JOOSE/FLUFFHEAD

**PA FARM STEAK MARKET** – PA-sourced + based on availability; this steak is prepared daily + usually cut in-house. Look for: beef, pork, lamb, goat, or venison - ask one of our staff members what is featured today!

spring veggies | maple quinoa | chimichurri | charcoal onion purée

## SIDES + SOUP

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

**MONTREAL ROASTED BABY BOK CHOY (V, X, GR)** \$4

**DUKKAH ROASTED BABY CARROTS (V, X, GR)** \$4

**SPRING VEGGIES** \$4 – super seasonal. changes daily

**ORANGE + FRESH HERB FREKEH (V, X)** \$4

## PIZZA = LIFE

**PLAIN JANE (V, X) \$13** – sauce | cheese

**THE O.G. (MARGHERITA IF YOU FANCY) (V, X) \$14** – sauce | fresh basil + parsley | caputo cheese curd

**WHITE PIE (V, X) \$16** – no sauce | roasted garlic puree | fresh basil + parsley | caputo cheese curd + ricotta | zucchini blossoms

**'RONI \$17** – sauce | cheese | 'da bomb pepperoni

**SHROOMIN' OUT (V, X) \$16** – sauce | caputo cheese curd | wild/foraged/seasonal mushrooms | joose pickled shallots

**BACON + PINEAPPLE + HOPS \$17** – sauce | cheese | house bacon | pineapple | crushed mandarina bavaria hops

**PROSCIUTTO + EGGS + ARUGULA (V) \$17** – charcoal onion puree | fresh parsley + basil | caputo cheese curd | prosciutto | poached eggs | arugula | charred leek ash | shaved scallion

**THE MEAT SWEATS \$19** – sauce | cheese | prosciutto | pepperoni | hop sausage

**MORTADELLA (N) \$17** – no sauce | caputo cheese curd + ricotta | fresh basil + parsley | mortadella | shaved red onion | pistachio

**KIMCHI + HOT DOG (V, X) \$15** – sauce | cheese | miso-fermented kimchi | sliced hot dogs

**KALE + GREENS + PISTACHIO (V, X, N) \$16** – no sauce | caputo ricotta salata + ricotta | baby kale | spring greens | granny smith apple | pistachio | lemon-cardamom vinaigrette

**THE CENTRAL PA BOLI \$19** – cheese | prosciutto | pepperoni | beef salami | sauce (on the side for dipping) | tell us: yellow mustard? or nah?

**THE CALZONE \$19** – cheese | caputo ricotta | hop sausage | mortadella | sauce (on the side for dipping)

**CASHEW MOZZARELLA (V, X) +\$3**

– available for substitution on any pizza –



## BREWERY SNACKS

**SMOKED BBQ NUTS (V, X, GR, N) \$3**

**SOFT PRETZELS (V) \$9** – 2 footlong York City pretzels | topped with kaboo cheese sauce + fire cheeto dust | surf breaker mustard for dipping | joose pickled shallots

**SWEET POTATO HUMMUS (V, X, GR) \$7** – garbanzo + black beans | rice cracker OR spent grain cracker

**FRIED KIMCHI (V) \$6** – waffle batter fried | sesame ginger chili sauce

**PORK RINDS (GR) \$8** – pick your flavor:

- fire salt + truffle aioli
- best damn fried chicken spice + dark necessity bbq
- chili lime + avocado
- Montreal seasoning + fresh herb aioli
- sweet teriyaki + avocado

**MAPLE + SCALLION HUSH PUPPIES (V) \$9** – hop remoulade for dipping

**FRIES OR TOTS?** – choose your flavor:

- \$6 – plain w/red wine ketchup, truffle aioli, OR ranch
- \$6 – Montreal seasoning + fresh herb aioli
- \$9 – bacon, kaboo cheese sauce, ranch dressing
- \$9 – brisket ends, caputo cheese curd, stout demi glace
- \$9 – grilled chicken + duck fat-red wine gravy

**BREWERY WINGS (GR) \$13 (½ dz) | \$24 (1 dz)** – giant, UNCUT, crispy, saucy, whole chicken wings | finished w/celery seed + celery sticks | CHOOSE:

- half dozen (like 12) OR whole dozen (like 24)
- sweet + sour Fresno chili sauce OR dark necessity bbq
- farmhouse gorgonzola OR ranch dressing