

Special Beef Tenderloin Chili

w/ white cheddar &
cornbread crumbs

\$7

SNACKS

Parmesan Polenta Bites \$6
polenta, sharp cheddar, creamy sriracha sauce

Shishito Peppers \$6
lemongrass, ginger, crushed peanuts

Fried Pickles \$6
dill pickles, jalapenos, buttermilk ranch

Crispy Brussels Sprouts \$6
farmhouse white cheddar, lemon

Avocado Toast \$5
smashed avocado, cracked pepper, cayenne

Papas Nachos \$7
fingerling potatoes, cheddar, jalapeno
avocado, bacon, pico de gallo

Roasted Beet and Arugula Salad \$8
roasted beets, red onion, cana de cabra,
hazelnut, balsamic stout reduction

ENTREES

Pork Belly Tacos (3) \$8
IPA Pork Belly, gaucamole, pico de gallo

Beer Battered Fish Sandwich \$9
horseradish creme fraiche, pickled onions,
arugula, tomato

Indian Coconut Curry (V) \$8
kabocha squash, potato, chickpea,
lemongrass, cashew, naan bread

Fried Chicken Sandwich \$10
achiote-marinated chicken, avocado,
house coleslaw, chipotle mayo, brioche bun

Grilled Cheese Sandwich \$8
housemade pimento cheese, avocado,
heirloom tomato, sourdough, potato chips



CHEESE & CHARCUTERIE \$15

the following 3 cheeses and 3 meats served with
honeycomb, pecans, and toasted bread
(Cheeses or Meats Only - \$10)

-CHEESE-

Cana de Cabra (goat)
creamy, mild, tangy citrus notes

Reading Raclette (cow)
raw milk Vermont alpine cheese. semi-firm, fruity, funky

Bianco Sardo (sheep)
Saridian hard cheese. Sweet, hazelnutty, salty backbone

-CHARCUTERIE-

Chorizo Navarre
smoked and spicy paprika, clove, garlic, oregano

Loukanika
greek salami; garlic, cumin, orange zest

Pork Pistachio Pate
fresh herbs, rich and balanced

DESSERT

Banana Bread Churros \$6

Dark Chocolate Pot de Creme \$5

WINE LIST ON REVERSE