

SMALL PLATES

FRIED CHEESE CURDS: Beer battered locally sourced cheddar curds w/ sauce of your choice \$11

CHICKEN WINGS: Brined then fried in duckfat. Dry Rub, Blueberry Barbecue, Sticky Habanero, Buffalo or GOAT hot \$10

TOFU WINGS: Served buffalo style w/ vegan ranch \$8

FROM THE LAB: Liquid nitrogen dipped kettle corn from Old Village Roaster. (Traditional, cinnamon or caramel) \$7

KALE DIP: Cheesy kale dip w/ grilled focaccia bread \$9

SOFT PRETZELS: Three house-made pretzel ropes w/ beer cheese and Meggies brown mustard \$7

PORK WONTON NACHOS: Seasoned wontons, pulled pork, beer cheese, gouda, pico, fresh jalapeno, Sriracha sour cream, cilantro. \$12

PIMENTO CHEESE FRIES: Duck fat fries w/ house-made pimento cheese and crispy bacon \$9

CRAB CAKES: Two plump-tasty cakes with fresh large lump crab, capers and remoulade. \$15

PEPPERONI ROLL: House-made with a side of marinara. \$6

ELOTE: Two halves of Mexican street corn. \$6

SOUPS

BOWL \$8 -- CUP \$6

add grilled cheese sandwich + \$3.50

GROUND CHUCK... NORRIS CHILI: Guaranteed to flavor kick you in the mouth! Made w/ organic prime ground chuck, smoked brisket, roasted jalapeno, red bell pepper, black beans and corn. Topped with sour cream and cheddar.

ASK ABOUT OUR SOUP OF THE DAY

SALADS

PLAIN JANE: Iceberg, field greens, tomato, cucumber, red onion w/ your choice of dressing: ranch, blue cheese or red wine vinaigrette. \$6

KALE CAESAR! Massaged kale w/ caesar, parm and croutons. \$7
add fried or seared chicken + \$4

SEARED TUNA SALAD: Yellowfin tuna, field greens tossed in a pineapple vinaigrette, red onion, cucumber, fresh pineapple and goat cheese. \$13

SOUTHWEST: Field greens, tomato, red onion, black bean corn pico, avocado, gouda and calamity ranch. \$8
add fried or seared chicken + \$4

CAST IRON MAC-N-CHEESE

GOUDA MAC \$12 -- SIDE GOUDA MAC \$6

LOBSTER MAC: Cilantro truffle oil \$15

BRISKET MAC: Sriracha sour cream and green onion \$14

BUFFALO CHICKEN MAC: Fried buffalo chicken, blue cheese crumbles, cheddar, ranch and buffalo drizzle w/ green onions \$14

CHEESEBURGER MAC: Prime ground beef, diced dill pickle, bacon and Top Secret sauce \$14

LARGE PLATES

FISH AND CHIPS: Beer battered cod, side of tartar sauce, slaw, hush puppies and duck fat fries. \$15

SHORT RIB: Slow braised 10 oz boneless short rib served with garlic mashed potatoes and your choice of maple glazed carrots or braised kale. \$20
Short Rib is available after 4pm

SANDWICHES

made w/ our freshly baked bread

LANGOSTINO ROLL: Sauced langostino prawn w/ shredded lettuce, celery and green onion. \$12

GRANDMA'S BOY: Delicious house-made pimento cheese, bacon, lettuce, tomato and onion. \$9

DONKEY KONG: Whipped peanut butter w/ cream cheese, our house-made strawberry jam and bananas. \$7

DIG DUG: Chopped brisket, caramelized onion, swiss cheese and au jus. (bless you) \$9

BOWSER: Shaved steak w/ bell peppers, caramelized onion, mushrooms, gouda, beer queso and aioli. \$9

BIG FISH: Beer battered cod, house-made tartar sauce, lettuce, tomato and side of slaw. \$9

LIMP BRISKET: Chopped brisket w/ gouda, roasted red bell peppers, caramelized onion, blueberry barbecue and horseradish cream. \$9

LUIGI: Braised kale grilled cheese w/ parm, gouda, swiss, tomato, caramelized onion and pesto. \$7

HADOUKEN: Buttermilk brined fried chicken, spicy slaw, butter pickles, pepper jack cheese and calamity ranch. \$9

DUCK FAT FRIES \$4

w/ your choice of one sauce

- Aioli
- Sriracha Aioli
- Harissa Aioli
- Horsey
- Beer Queso
- Calamity Ranch
- Honey Dijon
- Raspberry Teriyaki
- Chipotle Ketchup

ADDITIONAL SAUCES \$3.50

TRUFFLE FRIES: Duck fat fries tossed in a roasted garlic, parmesan, rosemary and truffle oil w/ aioli. \$5