

SNACKS

HOUSE MADE SOFT PRETZEL \$7 v
 CHOICE OF HOUSE MUSTARD OR HOUSE ALE CHEESE SAUCE. SERVED WARM

CHIPS AND SALSA \$9 VG, GF
 CORN TORTILLA CHIPS WITH HOUSE MADE SALSA

FOCACCIA W/ BALSAMIC VINEGAR AND OLIVE OIL DIP \$6 v
 2-PIECES OF OUR TOASTED HOUSE MADE FOCACCIA SERVE WITH BALSAMIC VINEGAR AND OLIVE OIL DIP

POTATO SKINS \$10 GF
 TOPPED WITH BACON, SHREDDED CHEESE, SOUR CREAM, AND GREEN ONIONS

HOUSE MARINATED OLIVES \$8 VG, GF
 VARIETY OF MEDITERRANEAN OLIVES MARINATED IN HOUSE

SPICED NUTS AND BOLTS \$7 v
 MIX OF NUTS, PRETZELS AND WHEAT CHEX

WARM HOUSE COOKIE \$4 v
 BREWERY GRAIN WITH DARK CHOCOLATE CHIPS, SERVED WARM

CHARCUTERIE

ROTATING LOCAL CHEESE AND MEATS

CHEESE BOARD \$20 v
 3 CHEESES, JAM, CRACKERS

CHARCUTERIE BOARD \$20
 3 MEATS, HOUSE MUSTARD, CAPERBERRIES, CRACKERS

THE WHOLE FARM BOARD \$35
 3 CHEESES, 3 MEATS, JAM, HOUSE MUSTARD, CAPERBERRIES, CRACKERS

HANDHELDS

SERVED WITH a SIDE OF MIXED GREENS WITH BALSAMIC

GRILLED CHEESE \$14 v
 SOURDOUGH, CANADIAN SWISS, AGED CHEDDAR, CHIPOTLE MAYO, SERVED WITH HOUSE MADE KETCHUP

FALAFEL WRAP \$17 VG
 BREWERY GRAIN FALAFEL, SHREDDED CARROTS, ROASTED BEETS, PICKLED RED ONION, ARUGULA, MANGO CHUTNEY, AND HOUSE MADE TAHINI SAUCE

CAJUN CHICKEN WRAP \$19
 REFRIED BLACK BEANS, SHREDDED CHEESE, ROASTED CORN, ARUGULA, CAJUN CHICKEN, SERVED WITH OUR HOUSE MADE SALSA

ADD ONS...

CUP OF STEW **+\$10**
 CUP OF SOUP **+\$8**

BOWLS

BEEF STEW CUP \$12 / BOWL \$18
 IRISH-STYLE BEEF STEW IN A RICH RESURRECTION RED SAUCE SERVED WITH OUR TOASTED HOUSE MADE FOCACCIA

SOUP CUP \$9 / BOWL \$13
 ROTATING SOUP MADE IN HOUSE (ASK YOUR SERVER) SERVED WITH OUR HOUSE MADE TOASTED FOCACCIA

SALADS

FARRO SALAD \$17 VG
 ARUGULA, ROASTED BEETS, YAMS, FRESH AND PICKLED VEGETABLES, FARRO, TOASTED PECANS, HOUSE MADE SIGNATURE APPLE BALSAMIC DRESSING

V – VEGETARIAN VG – VEGAN GF – GLUTEN FREE
 Please tell our staff if you have any dietary restrictions or allergies
 Prices listed do not include taxes
 thank you for supporting our local small business!