



### Beer Snacks

#### **Onion Rings v**

Fried golden, served with our house roasted garlic-chili aioli 11

#### **House Made Buffalo Kettle Chips v**

Idaho Russets sliced thin and fried golden, tossed in Buffalo wing spice and served with house bleu cheese 9

#### **Turkey Meatballs**

House made meatballs, tomato sauce, ricotta, topped with grated Parmigiano 14

#### **Bavarian Pretzel**

Giant Bavarian soft salted pretzel, cheese sauce, mustard 13

### Shareable Starters

#### **Local Burrata with House Roasted Peppers**

Lioni burrata, EVOO, basil, aged balsamico, grilled bread 17

#### **Tender Tips au Poivre**

Filet mignon tips, shallots, brandy, demi-glace, cream, black pepper; puff pastry shell 20

#### **Spicy Pork Mini Meatballs**

Mini meatballs spiked with Calabrian chilies, sauteed escarole, garlic, red pepper seed, tomato sauce, parmigiano 14

#### **Grilled Octopus gf**

Poached in a flavorful broth until tender, charred on the grill and sauced with Italian tomato, Calabrian chilies, garlic, fennel, capers, white wine and parsley 17

### Entrees

#### **Nova Scotia Day Boat Cod**

Oven roasted, butter crumbed filet, roasted baby carrots, lemon sauce, paprika cous cous

#### **Chicken Cordon Bleu**

Cutlet stuffed with ham and gruyere, breaded & fried golden, roasted chicken gravy, mashed potato, roasted broccolini 29

#### **Pork Schnitzle**

Thinly pounded pork breaded and sauteed golden, lemon thyme gravy, spaetzle, sweet and sour red cabbage 27

#### **Boneless Beef Short Rib gf**

Slow braised with wine and spices, natural gravy, mashed potatoes, roasted butternut squash 39

### House Brewed Craft Beer on Draught

#### **Maibock** 6.0% ABV 16oz draft 7

Lightly kilned Pale, Vienna and Munich malts, Singularely hopped with Huell Melon

#### **Porter** 6.5% ABV 16oz draft 7

Dark roasted malts, hopped with German Magnum; Dark chocolate notes

#### **Hefeweizen** 4.9% 16oz draft 7

Mild spice and banana aroma from German ale yeast  
Malty bread crust flavor and soft mouthfeel from a grist of malted wheat, red raw wheat and pale ale malted barley

#### **West Coast IPA** 6.2% ABV 16oz draft 7

Gold to light amber and gold in color; Vienna, Munich, Pale Ale and Light Crystal malts; El Dorado, Comet and Chinook hops

#### **Dark Lager** 5.2% ABV 16oz draft 7

Malty backbone with slight hint of toast. Light to medium body  
Super quaffable and great with food

#### **Hoppy Pilsner** 5.0% ABV 16oz draft 7

A celebration of our love of hops and enough to scratch your hop itch.  
Up front hop aroma while maintaining balance and drinkability. Pilsner malt base so this beer is pale in color but not in flavor.

### Wine Specials

#### **Rocca delle Macie**

#### **Sant'Alfonso Chianti Classico**

2018 Tuscany, IT 10 glass/38 bottle

#### **Mandrarossa Cabernet Sauvignon**

2017 DOC Sicily, IT 7glass/20 bottle

#### **Menage a Trois**

2014 California 20 bottle

### It's Always Cider Season! Gluten Free 😊

#### **Graft Farm Flor** 12oz can 8

6.9% ABV Newburgh, NY 0 grams sugar

#### **Shacksbury Classic Dry** 12oz can 8

5.5% Vergennes, VT 0 grams sugar

#### **Wolffer No. 139 Red** 12oz bottle 10

6.9% ABV Sagaponack, NY

#### **Etienne Dupont Cidre Bouche Brut** 12.7oz bottle 14

5.5% ABV Normandy, France 0 grams sugar

*Dear customers starting Monday November 7<sup>th</sup>, 2022*

*Paying with credit card a 2.89% credit card processing fee will be added to your check, pay with cash, and save.*

*We appreciate your understanding*