

# HAVE A BITE

TUESDAY-SATURDAY

## Rustic Brisket Sandwich

\$18

15 hour slow-roasted beef brisket, house BBQ sauce, house herb sourdough, roasted garlic aioli, chimichurri, arugula, crispy onions, aged cheddar. With confit fingerling potatoes.

## Pork Schnitzel

\$19

Green peppercorn sauce, braised red cabbage, spaetzle, amber ale bloomed mustard

## Rustic Chicken Club

\$18

Roasted chicken breast, toasted herb focaccia, garlic aioli, romaine, charred tomato, pickled red onion, bacon jam, Emmental cheese. Confit fingerling potatoes.

## Artisan Plate **1pers./2pers./4pers. \$10/\$23/\$38**

Local cured meats & cheeses, pickled vegetables, marinated olives, crackers, house preserves, Amber Ale bloomed mustard

## Fall Squash & Mushroom Gnocchi

\$21

House made gnocchi, roasted squash, wild mushrooms, roasted garlic, charred cherry tomatoes, brown butter sauce, crispy sage, truffle gouda

## S'mores Skillet

\$11

Melted callebaut chocolate, marshmallows. Baked treats for dipping.

## Cinnamon Bun

\$6.50

Warmed, cream cheese icing, coconut whipped cream

## Bits & Bobs

\$4

**\*\* Saturdays Only: Reel Oysters! \*\***

Rustic Reel's Crispy Fried Oysters!



**\*\* Saturdays Only: Reel Oysters! \*\***

Shucked Oyster Co. serves up raw oysters & scallops!