

HAVE A BITE

TUESDAY-SATURDAY

Reel Nachos GF LF V VEGAN \$21

Roasted corn, red onion, black olives, jalapenos, house baked beans, peppers, Reel Queso, chimichurri, aged cheddar

- Add sour cream & salsa \$4
- Add brisket/vegan chipotle ground \$4

Rustic Artisan Romaine Salad \$14

Green goddess dressing, grilled pretzel croutons, charred cherry tomatoes, pickled red onion, bacon jam, smoked gorgonzola, crispy capers, dried cranberries

- ½ Size \$7
- Add chicken breast \$6

Moroccan-Spiced Cauliflower & Beet Salad GF \$16

Za'atar spiced yogurt, curry-roasted cauliflower, golden & red beets, tahini & sumac vinaigrette, pomegranate seeds, toasted sesame seeds

Beer Cheese Dip w/ Pretzel V \$11

House-baked pretzel, beer cheese sauce, house pickle

Sausage Flight LF \$17

Locally-sourced sausages, house-baked pretzel, pickled vegetables, amber ale bloomed mustard

Cheese Spaetzle 1pers. V \$11

Fried spaetzle, Emmental & gruyere cheese, crispy onions

Please ask your server how we can modify your meal to make it LF GF V VEGAN

LF Denotes item can be Lactose Free

GF Denotes item can be Gluten Free

VEGAN Denotes item can be Vegan

V Denotes item can be Vegetarian



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!