

HAVE A BITE

TUESDAY-SATURDAY

Rustic Brisket Sandwich

\$22

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

Rustic Chicken Club

\$20

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

Fried Chicken & Waffles

\$20

Buttermilk fried chicken, gochujang Carolina BBQ sauce, pecan chili crunch, house pickles

Artisan Plate

1pers./2pers./4pers.

\$12/\$28/\$39

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

Wild Mushroom & Zucchini Gnocchi

\$21

House made gnocchi, local wild mushrooms, zucchini, sweetie drop peppers, roasted garlic, brown butter, truffle gouda

Steak & Avocado Toast

\$29

Sous-vide flat iron steak, smashed avocado & peas, tarragon, horseradish & pickled pea aioli, house sourdough

Cinnamon Bun

Warmed, cream cheese icing, coconut whipped cream

\$6.50

Bits & Bobs

\$4

