

HAVE A BITE

TUESDAY-SATURDAY

Reel Nachos

\$24

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

- Add sour cream & salsa \$4
- Add vegan chipotle ground \$5
- Add slow-roasted beef brisket \$6

Rustic Artisan Romaine Salad

\$17

Green goddess dressing, charred cherry tomatoes, pickled red onion, blue cheese, crispy capers

- ½ Size \$9
- Add chicken breast \$6

Brussel Sprout & Golden Beet Salad

\$18

Orange sesame vinaigrette, chili pecans, honeycrisp apples, dried cranberries, preserved lemon yogurt, smoked gouda crisp

Beer Cheese Dip w/ Pretzel

\$14

House-baked pretzel, beer cheese sauce, house pickle

Sausage Flight

\$18

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

Cheese Spaetzle

\$13

Fried spaetzle, Emmental & gruyere cheese, crispy onions

Truffle Gouda Potato Bowl

\$13

Confit baby potatoes, garlic aioli, crispy onions, truffle gouda

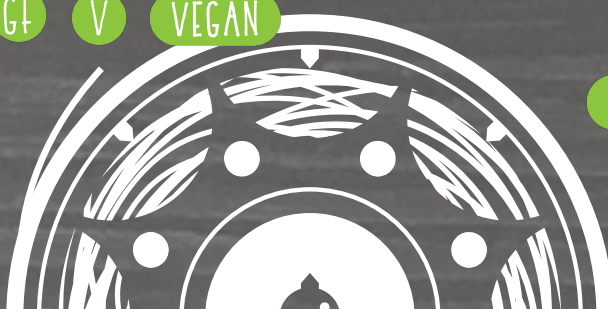
Please ask your server how we can modify your meal to make it **LF** **GF** **V** **VEGAN**

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



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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, sweet 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

