

HAVE A BITE

TUES-THURS SERVED UNTIL 830PM
FRI/SAT LATE NIGHT MENU STARTS AT 830PM

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 pulled pork \$6

Rustic Beer Braised French Onion Soup

\$12

Beer braised onions, pretzel croutons, Emmental cheese

Kale & Brussel Sprout Salad

\$18

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

- ½ Size \$9
- Add chicken breast \$6

Rustic Beer Cheese Dip w/ Pretzel

\$14

House-baked pretzel, beer cheese fondue sauce, house pickle

Rustic Sausage Flight

\$18

Locally sourced sausages, house-baked pretzel, pickled vegetables, Amber Ale and Dijon mustards

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 Lactose Free

GF Gluten Free

V Vegetarian

VEGAN Vegan



Please note 18% gratuity is added to parties of 8 or more

HAVE A BITE

TUES-THURS SERVED UNTIL 830PM
FRI/SAT LATE NIGHT MENU STARTS AT 830PM

TUESDAY-SATURDAY

Pulled Pork Sandwich

\$21

House-made sourdough, mustard BBQ sauce, garlic aioli, crispy onions, aged cheddar, house pickles, served with crispy potatoes

Cheddar Burger

\$21

Brioche bun, lettuce, tomato, roasted garlic aioli, Dijon mustard, house pickles, aged cheddar, served with crispy potatoes

Chicken Club

\$21

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

Chicken Wings & Waffles

\$20

Oven-roasted chicken wings, gochujang Carolina Hot sauce, pecan chili crunch, maple syrup, house pickles

Rustic Artisan Plate

1pers./2pers./4pers

\$13/\$29/\$39

Local cured meats & cheeses, pickled vegetables, marinated olives, crackers, house preserves, Amber Ale and Dijon mustards

Basil, Broccoli & Zucchini Gnocchi

\$22

Charred broccoli and zucchini, kale, basil and preserved lemon pistou, roasted garlic, truffle gouda

Cinnamon Bun

\$6

Warmed, cream cheese icing, coconut whipped cream

Bits & Bobs

\$4



Please note 18% gratuity is added to parties of 8 or more