



SMALL PLATES

- pulled pork tostada (3)** - slow braised pork, pickled pineapple salsa, spiced crema 8
- broccoli and cheddar arancini (3)**-*veg* - fried risotto balls served with pimento cheese sauce 8
- chicken nuggets** - crispy chicken thigh bites, sambal aioli, medium buffalo or barbeque sauce 9
- beef satay** -*gf*- marinated flank steak, sweet pork jus glaze, rice noodles 12 **contains pork & peanuts*
- hummus board**-*veg* - sundried tomato hummus, grilled naan, pickled vegetables 8
- buffalo chicken meatball (4)** - ground chicken thighs, buffalo sauce, gorgonzola crumble 14
- tapas board** - red wine sopressata, abbey cheddar, spicy pepitas, thai chili peanuts, tomato stuffed olives, pickled vegetables 18

add: bacon 3, chicken nuggets 4, braised pork 5, chicken meatballs 8, beef satay 10

- poutine** -*veg*- wild mushroom gravy, cheddar cheese curds, pomme frites 10
- pimento mac & cheese** -*veg*- cheddar, cream cheese, mozzarella, and romano, house pimento cheese 12

SALADS

add: sunny egg 2, bacon 3, grilled or crispy chicken 6, pulled pork 5, veggie burger 6, beef satay 10, steak 18

- beer hall house salad** -*v/gf*- pickled carrot & red onion, beets, cucumber, sun dried tomato. white balsamic vinaigrette 12
- caesar salad** - romaine lettuce, croutons, caesar dressing, parmigiano reggiano 15 **contains white anchovies & pasteurized egg*
- watermelon burrata salad** -*veg/gf*- watermelon, burrata, bull & bee mead, cucumber salsa, arugula 16
- black rice salad** -*v/gf*- cucumber, pear, pineapple, sun-dried tomato hummus, pepitas, quinoa, rice, black garlic vinaigrette 16

SANDWICHES

all sandwiches served a la carte

add: sunny egg 2, bacon 3, pulled pork 5

- veggie burger** -*v* - quinoa + lentil burger, special sauce, romaine lettuce, red onion, spicy pickles, potato bun 11
- pulled pork sandwich** - slow braised pork, coconut milk, sweet thai chili, asian pear, brioche roll 12
- fried chicken** - double brined chicken thigh, sambal aioli, pickled slaw, spicy pickles, potato bun 13
- grilled chicken** - cranberry goat cheese, arugula, balsamic aioli, sourdough bread 13
- beer hall burger** - local beef, pineland cheddar, romaine lettuce, red onion, spicy pickles, caper remoulade, potato bun 14

LARGE PLATES

- beer and chorizo mussels** - maine mussels, chorizo, gnocchi, jack's abby pilsner, griddled bread 16
- smoked cauliflower steak** -*v/gf*- rubbed and smoked cauliflower steak, red beet gastrique and curried chickpeas 24
- veal saltimbocca** - thin pounded veal cutlets wrapped in prosciutto and sage brown butter gnocchi 26
- flank steak** - pepsi marinated flank steak, chimichurri compound butter, spiced carrot puree, smoked cauliflower, fingerlings 32

SIDES

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|--|-----------------------------------|
| pomme frites a.k.a. french fries - <i>v</i> 6 | side salad - <i>v</i> 8 |
| brown butter & sage gnocchi - <i>veg</i> sm 6 / lg 10 | beer for a cook 4 |
| caesar grilled broccoli 8 | beers for all the cooks 16 |

Local Partners

Highland Hollow Farm

Rockland Bakery

Bull & Bee Meadery

** All ingredients are not listed, please inform your server of any allergies**

v - Vegan veg - Vegetarian gf - Gluten Free

DINNER WEDNESDAY - SATURDAY 4PM-10PM