

Chipotle Spiced Cajun Fried Peanuts**

whole peanuts, salted, fried and dusted with chipotle spice
\$5

Grilled Watermelon Salad**

charred red onion, snap peas, pickled watermelon rind, safari plums
export stout poached whole grains, apple cherry vinaigrette
\$9

Grilled Caesar Salad*

sundried tomato, parmesan, garlic rye croutons
\$8

add chicken \$4

add shrimp \$6

Ploughman's Lunch

cheese & charcuterie
daily selection
\$15

Mushroom Spinach Risotto*

export stout, mushroom, spinach, parmesan cheese
\$8

Shrimp & Grits

creamy cheddar grits
foul weather jack gravy with tasso ham, andouille sausage
\$15

Pork Pibil Tacos

wit or witout braised pork
pickled red onion, cabbage & jalapeno relish, pineapple salsa
corn tortilla
\$10

Beer Braised Brisket Melt

foul weather jack braised brisket, horseradish cream
melted pepperjack, house baked grilled country white bread
\$12

Angus Burger

aged cheddar, lettuce, tomato, house remoulade
fresh sesame seed bun

\$10

BBQ Jackfruit Vegan Banh Mi**

wit or witout bbq jackfruit & house made coconut lemongrass slaw
house made ciabatta

\$10

Grilled Flatbread Pizza*

stewed tomato jam, smoked mozzarella, parmesan, basil arugula pesto

\$9

Reuben BLT

house cured pastrami bacon, inca cream ale sauerkraut
russian dressing, aged gruyere, grilled tomato, marble rye

\$10

Waldorf Chicken Salad

inca cream ale braised chicken with walnut, sliced grapes
onion, celery & mayonnaise, cherry pecan quinoa bread, sliced brie

\$9

Philly Soft Pretzel Ham & Cheese

grilled country ham & swiss cheese with whole grain pineapple mustard
house baked pretzel roll

\$9

Sides

fresh cut fries** \$4 grilled corn* \$4 mixed greens** \$4
mac & cheese with tomato jam* \$6 cheesy grits* \$5

*vegetarian

**vegan

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk
may increase your risk of foodborne illness.*