



# FRESHCRAFT™

## FOOD | BEER | SPIRITS

### Share

- Southern Fried Pickles:** House pickle chips, carrots, & serrano peppers. Cajun aioli. (V) 10.5  
*Pair With: Sweet Stout or Hefeweizen*
- Pretzel Bites:** Bite-sized handmade baked pretzels. Four-cheese sauce, agave mustard or both. 6.5  
*Pair With: NE IPA or Pilsner*
- Garlic Chile Chicken Wings:** Garlic chili glaze, sesame seeds. Sriranchi, celery. (GF) 11  
*Pair With: Doppelbock or WC IPA*
- Charred Broccoli:** Grilled shishito peppers, red bell pepper, tamari glaze, crispy garlic. (VG) 10  
*Pair With: Amber Ale or American Pale Ale*
- Cheese Dippers:** Ale battered & crusted, golden fried. Smoked onion ketchup & cashew pesto. (V) 9  
*Pair With: American Pale Ale or Porter*
- Mac & Cheese:** Brown ale beer cheese, mushrooms, red pepper, shallot, roasted garlic, pretzel crust, Romesco (V) 10  
*Pair With: Dark Belgian Ale or American Brown Ale*
- Chicharrónes:** Fried pork skins, Peruvian seasoning. aji amarillo aioli. (GF) 6  
*Pair With: Vienna Lager or Tart Farmhouse Ale*
- Brussels Sprouts:** Flash fried, lemon chili sauce, parmesan, dates, candied almonds. (V) (GF) 11  
*Pair With: WC IPA or Oak Aged Sour Ale*
- Tostones:** Twice fried plantains, pulled pork, cherry pepper pico, aji amarillo aioli. (GF) 3 for 7 / 5 for 10  
*Pair with: American IPA or Pilsner*
- Mussels & Fries:** ¾ lb fresh mussels, white ale & garlic broth, house fries. 14  
*Pair with: Belgian Witbier or Saison*

### Soups & Salads

- Ale & Cheese Soup:** Creamy cheddar and jack cheese, bacon, pretzel bites. Cup 4 Bowl 7  
*Pair with: Blonde Ale or Sweet Stout*
- Rustic Tomato Soup:** Crisp sage, croutons. (V) Cup 4 Bowl 7  
*Pair with: Flanders Red or Belgian Dubbel*
- Steakhouse Salad:** 6oz sirloin, iceberg lettuce, red onion, egg, tomato, brioche croutons, smoked cheddar cheese. House-made Caesar dressing. 12  
*Pair with: American IPA or Brown Ale*
- House Salad:** Mixed greens, cherry peppers, crispy parmesan, dates, tomato, red onion. Agrodolce vinaigrette. (V) (GF) Side 6 Entrée 9  
*Pair with: Saison or Fruit Beer*

### Happy Hour

Daily 3 pm - 7 pm

<u>Food</u>	<u>Drinks</u>
◦ Pretzel Bites <span style="float: right;">5.5</span>	◦ 16 oz Draft Beer <span style="float: right;">4.5</span>
◦ Potatoes Two Ways <span style="float: right;">6</span>	<i>(Some Exclusions Apply)</i>
◦ ½ lb Mussels <span style="float: right;">7</span>	◦ Jameson Caskmates <span style="float: right;">6</span>
◦ Chicharrónes (HH Size) <span style="float: right;">2</span>	◦ S26 Cream Ale & Montucky Cold Snacks Cans <span style="float: right;">3</span>
◦ Southern Fried Pickles <span style="float: right;">9.5</span>	◦ S26 Cream Ale & Montucky Cold Snacks Buckets <span style="float: right;">12</span>
◦ Ice Cream Float <span style="float: right;">2</span>	◦ Well Mixed Drinks <span style="float: right;">5</span>
<i>+the cost of the beverage</i>	◦ House Wines <span style="float: right;">6</span>

(V)=Vegetarian | (VG) = Vegan | (GF) =Gluten Free

Please understand that we use a common kitchen to prepare all food items. We cannot guarantee that all food is allergy free or meets all dietary restrictions but we do take extra care and do everything we can to accommodate any allergies and dietary restriction.

\* These Items may be served raw or undercooked, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

# Entrees

**Cheese Crusted Iowa Style Pork T:** Fried pork loin, Dijon, smoked onion ketchup, house pickle chips, brioche. **13**  
With a Side

*Pair With: Pale Lager or Golden/Blonde Ale*

**Pretzel Turkey Baja:** Hand-carved turkey breast, avocado, tomatoes, jack cheese, serrano mustard, pretzel bun. **12**  
With a Side

*Pair With: Brown Ale or American Pale Ale*

**The Burger:** Crispy onion straws, tomato, horseradish cream cheese, stout bbq glaze, brioche. **14**  
Options: Build-to-Suit or Sub Veggie Patty (V) With a Side

*Pair with: American IPA or Saison*

**The B.A.R:** Corned beef, Bavarian sauerkraut, crispy bacon, Swiss, apple Russian dressing, marble rye. **15**  
With a Side

*Pair With: Scotch Ale or Dark Belgian Ale*

**Meatloaf Sandwich:** Beef and pork meatloaf, cashew pesto, smoked onion ketchup, caramelized onion, cheddar, brioche. Option: Sub Veggie Patty (V) **12**  
With a Side

*Pair With: Cream Ale or Doppelbock*

**Crispy Grilled Cheese:** Sourdough bread, crispy parmesan crust, melted jack and cheddar cheese. (V) **10**  
With a Side

*Pair With: Cream Ale or American IPA*

**Add Tomato Soup 4**

**Fried Chicken Sandwich:** Blonde ale tempura, citrus chili glaze, lettuce, tomato, gorgonzola crumble, ranch, brioche. **14**  
With a Side

*Pair With: Blond Ale or American IPA*

**BBQ Pork Stuffed Potato:** Pulled pork, bell peppers, caramelized onion, smoked cheddar, BBQ sauce, house slaw. **12**

*Pair With: American Lager or Stout*

**Stout Spaghetti Puttanesca:** Fresh pasta, olive, tomato, roast garlic, anchovy, stout pan sauce, parmesan, garlic flatbread. **13**

*Pair With: Oak Aged Sour Ale or NE IPA*

**Eggplant Piccata:** Herb crusted eggplant, tomato, fresh pasta, preserved lemon butter pan sauce, capers, parsley, parmesan. (V) **16**

*Pair With: Pilsner or Flanders Red Ale*

**Pork Schnitzel:** Fried pork cutlet, white ale celeriac puree, kraut, potato mushroom hash, apple and date chutney, mustard. **17**

*Pair With: Pilsner or Hefeweizen*

**Steak Frites:** 6oz sirloin, hand cut frites, brandy peppercorn sauce. (GF) **14**

*Pair With: Scottish Ale or Dark Belgian Ale*

**Add extra steak 8**

**Vegetable Flatbread:** Eggplant, mushroom, onion, roast garlic, gorgonzola, candied almond, broccoli romesco. (V) **14**

*Pair With: Saison or Flanders Red*

## Sides

### For \$2 More

- House Fries
- Spudpuppies
- Slaw
- Roasted or Steamed Vegetables

**Sides available a la carte**

## Lunch Combo

**11 am - 2pm Daily**

Choose an entrée from this list

- Meatloaf Sandwich
- Turkey Pretzel Baja
- Stout Spaghetti Puttanesca
- Vegetable Flatbread
- Steak Frites
- The Burger
- BBQ Pork Stuffed Potato
- Daily Feature

**Get a 16 oz Draft Beer for 2**

Look for the 🍷 symbol on the Draft menu

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