



FRESHCRAFT™

FOOD | BEER | SPIRITS

Food Menu

Served 11 am—10 pm

Every Day

Share

Southern Fried Pickles: House pickle chips, carrots, serrano peppers, Cajun aioli. (V) **10.76**
Pair With: Sweet Stout or Hefeweizen

Pretzel Bites: Bite-sized handmade baked pretzels. Four-cheese sauce, agave mustard or both. (V) **6.65**
Pair With: NE IPA or Pilsner

Garlic Chile Chicken Wings: Garlic chili glaze, sesame seeds. Sriranchi, celery. (GF) **11.28**
Pair With: Doppelbock or WC IPA

Charred Broccoli: Grilled shishito peppers, red bell pepper, tamari glaze, crispy garlic. (VG) **10.25**
Pair With: Amber Ale or American Pale Ale

Cheese Dippers: Ale battered & crusted, golden fried. Smoked onion ketchup & cashew pesto. (V) **9.23**
Pair With: American Pale Ale or Porter

Mac & Cheese: Brown ale beer cheese, mushrooms, red pepper, shallot, roasted garlic, pretzel crust, Romesco. (V) **10.25**
Pair With: Dark Belgian Ale or American Brown Ale

Chicharrónes: Fried pork skins, Peruvian seasoning, aji amarillo aioli. (GF) **6.15**
Pair With: Vienna Lager or Tart Farmhouse Ale

Brussels Sprouts: Flash fried Brussels Sprouts, lemon chili sauce, parmesan, dates, candied almonds. (V) (GF) **11.28**
Pair With: WC IPA or Oak Aged Sour Ale

Tostones: Twice fried plantains, pulled pork, cherry pepper pico, aji amarillo aioli. (GF) **3 for 7.18 / 5 for 10.25**
Pair With: American IPA or Helles Lager

Soups & Salads

Ale & Cheese Soup: Creamy cheddar and jack cheese, bacon, pretzel bites. **Cup 4.10 Bowl 7.18**
Pair With: Blonde Ale or Sweet Stout

Charred Tomato Soup: Crisp sage, croutons. (V) **Cup 4.10 Bowl 7.18**
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. **12.30**
Pair With: American IPA or Brown Ale

House Salad: Mixed greens, cherry peppers, crispy parmesan, dates, tomato, red onion, Agrodolce vinaigrette. (V) (GF) **Side 6.15 Entrée 9.23**
Pair With: Saison or Fruit Beer

Add: Bacon 1.03, Seared Mushrooms 2.05, Grilled Chicken Breast 5.13, *Steak 7.18

Happy Hour

Daily 3 pm - 7 pm

Food

- Pretzel Bites **5.64**
- Potatoes Two Ways **6.15**
- Brussels Sprouts **9.23**
- Chicharrónes (HH Size) **2.05**
- Southern Fried Pickles **9.74**
- Ice Cream Float **2.05**

+the cost of the beverage

Drinks

- 16 oz Draft Beer **4.5**
(Some Exclusions Apply)
- Jameson Caskmates **6**
- S26 303 Lager & Montucky Cold Snacks Cans **3**
- S26 303 Lager & Montucky Cold Snacks Buckets **12**
- Well Mixed Drinks **5**
- House Wines **6**

Our pricing includes a small percentage which we pass along to our kitchen staff. The pennies, nickels, dimes and quarters at the end of our food prices are going directly to close the wage gap in our industry and help to afford our staff a better standard of living. Thank you for your support in this!

(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 bun. **13.33**
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. **12.82**
With a Side

Pair With: Brown Ale or American Pale Ale

***The Burger:** 100% beef patty, cheddar, lettuce, tomato, red onion, IPA mustard, smoked onion ketchup, brioche bun. **14.35**
With a Side

Options: Build-to-Suit or Sub Veggie Patty (V)

Pair With: American IPA or Saison

The B.A.R.: Corned beef, Bavarian sauerkraut, crispy bacon, Swiss, apple Russian dressing, marble rye. **15.38**
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 bun. **12.56**
With a Side

Option: Sub Veggie Patty (V)

Pair With: Cream Ale or Doppelbock

Crispy Grilled Cheese: Sourdough bread, crispy parmesan crust, melted jack and cheddar cheese. (V) **10.25**
With a Side

Pair With: Cream Ale or American IPA

Add Tomato Soup 4.10

Whiskey BBQ Chicken: Diced grilled chicken breast, cheddar, whiskey BBQ sauce, house slaw, yellow pepper aioli. **14.35**
With a Side

Pair With: Pale Ale or Saison

Stout Spaghetti Puttanesca: Fresh pasta, olive, tomato, roast garlic, anchovy, stout pan sauce, parmesan, garlic flatbread. **13.33**

Pair With: Oak Aged Sour Ale or NE IPA

Pork Schnitzel: Fried pork cutlets, pan roasted potatoes, Bavarian sauerkraut, mustard cream, capers, pickled onion, lemon wedge. **17.43**

Pair With: Helles Lager or Hefeweizen

***Steak Frites:** 6oz sirloin, hand cut frites, brandy peppercorn sauce. (GF) **14.35**

Pair With: Scottish Ale or Dark Belgian Ale

Vegetable Flatbread: Roasted red pepper, mushroom, onion, roast garlic, Parmesan, candied almond, broccoli, Romesco. (V) **14.35**
Add extra *steak 7.18

Pair With: Saison or Flanders Red

Sides

- House Fries
- Slaw
- **For \$2.05 More**
- Spudpuppies
- Roasted or Steamed Vegetables

Sides available a la carte

Lunch Combo

11 am - 3 pm Daily

Choose an entrée from this list

- Meatloaf Sandwich
- Turkey Pretzel Baja
- Stout Spaghetti Puttanesca
- Vegetable Flatbread
- *Steak Frites
- The Burger
- Whiskey BBQ Chicken Sandwich
- Daily Feature

Get a 16 oz Draft Beer for \$2

Look for the 🍷 symbol on the Draft menu

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