



FRESHCRAFT™

FOOD | BEER | SPIRITS

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, hand-made baked pretzels. Four-cheese sauce, agave mustard, or both. (V) **6.65**
Pair With: NE IPA or Pilsner
- Pork Belly Sliders:** Pork belly, ham, swiss cheese, pickle, mustard, red pepper jam, on three brioche slider buns. **12.30**
Pair With: Märzen or Pale Ale
- Garlic Chile Chicken Wings:** Garlic chili glaze, sesame seeds. Sriranchi, celery. (GF) **11.28**
Pair With: Doppelbock or WC IPA
- Poblano Mac & Cheese Cups:** Macaroni, five-cheese sauce, poblano peppers, corn, bacon, tomatoes, in three tortilla cups, roasted tomato salsa. **12.30**
Pair With: Dark Lager Or Gose
- Cheese Dippers:** Ale-battered & crusted, golden fried. Smoked-onion ketchup & cashew pesto. (V) **9.23**
Pair With: American Pale Ale or Porter
- 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, feta cheese, cranberries, candied almonds. (V) (GF) **11.28**
Pair With: WC IPA or Oak Aged Sour Ale

Soups & Salads

- Ale & Cheese Soup:** Creamy cheddar & jack cheese, bacon, pretzel bites. **Cup 4.10 Bowl 7.18**
Pair With: Blonde Ale or Sweet Stout
- French Onion Soup:** Caramelized onion, veal stock, white wine, crostini, melted swiss cheese. **Bowl 8.20**
Pair With: Brown Ale or Sour Golden Ale
- Charred Tomato Soup:** Crisp sage, croutons. (V) **Cup 4.10 Bowl 7.18**
Pair With: Flanders Red or Belgian Dubbel
- House Salad:** Fresh greens, tomato, cucumber, red onion, shredded jack cheese, pumpkin seeds, avocado ranch. (V) (GF) **Side 6.15 Entrée 9.23**
Pair With: Saison or Pilsner
- Winter Salad:** Spinach, arugula, beets, cranberries, apples, onions, almonds, feta cheese, pomegranate balsamic vinaigrette. (V) (GF) **Side 6.15 Entrée 9.23**
Pair With: NE IPA or Hefeweizen
- *Steakhouse Salad:** 8 oz. sirloin, chopped fresh greens, tomato, onion, eggs, smoked jack cheese, croutons, horseradish cream dressing. **15.38**
Pair With: American IPA or Brown Ale as a wrap **16.40**

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

Happy Hour

Daily 3 pm - 7 pm

Food

- Pretzel Bites
- Potatoes Two Ways
- Brussels Sprouts
- Chicharrónes (HH Size)
- Southern Fried Pickles
- Carrot Cake

5.64
6.15
9.23
2.05
9.74
7.20

Drinks

- 16 oz Draft Beer **4.5**
- Jameson Caskmates **6**
- S26 303 Lager, House Lager & Cans **3**
- 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

Iowa Style Pork Tenderloin Sandwich: 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 cheese, 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 cheese, apple-Russian dressing, marble rye. **15.38**
With a Side

Pair With: Scotch Ale or Dark Belgian Ale

Meatloaf Sandwich: Beef & pork meatloaf, cashew pesto, smoked-onion ketchup, caramelized onion, cheddar cheese, 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 & cheddar cheese. **10.25**
With a Side

Pair With: Cream Ale or American IPA

Add Tomato Soup 4.10

Whiskey BBQ Chicken Sandwich: Diced & grilled chicken breast, jack cheese, whiskey BBQ sauce, house slaw, yellow pepper aioli, hoagie roll. **14.35**
With a Side

Pair With: Pale Ale or Saison

Pork Schnitzel: Fried pork cutlets, spätzle, Bavarian sauerkraut, mustard-caper cream sauce, pickled onion, lemon wedge. **17.43**

Pair With: Helles Lager or Hefeweizen

Catfish Etouffee: 7 oz. catfish filet blackened or fried, hominy grits, oyster etouffee, fried pickles. **16.40**

Pair With: American Pale Ale or Stout

***Steak Frites:** 8 oz. sirloin, hand cut frites, brandy peppercorn sauce. **17.43**

Pair With: Scottish Ale or Dark Belgian Ale

Vegan Quinoa Risotto: Coconut quinoa risotto, roasted garlic, sweet peas, cilantro tomato sauce, cremini mushrooms, roasted vegetables, crispy carrot ribbons, pumpkin seeds. **16.91**

Pair With: Belgian Quad or Weizenbock

Stout Cassoulet: Beans, hearty tomato & stout broth, house sausage, duck confit, pork belly, toast points, beet salad. **18.45**

Pair With: Saison or Doppelbock

Meatball Stroganoff: Meatballs, fresh egg noodles, mushroom sauce, crispy onions, red pepper jam, paprika crema, lemon wedge. **16.40**

Pair With: Pilsner or Weizenbock

Sides

- House Fries **For \$2.05 More**
- Slaw
- 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
- Pork Belly Sliders
- Entrée Winter Salad
- *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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