

GLUTEN WISE DINNER MENU



Sharing

BREWHOUSE FRIES

duck fat fried PEI potatoes tossed with smoked salt served with scallion aioli 7

POLENTA FRIES

six crispy cornmeal polenta sticks with herbed lemon parmesan gremolata, served with smoky harissa aioli 7

Starters

CHEF'S DAILY SOUP

please ask your server for details 6

BREWHOUSE SALAD

mixed greens, local apple, pickled beets, aged pickle, cider vinaigrette 8

GARLIC BREAD CAESAR SALAD

classic caesar salad with house-smoked bacon, parmesan, lemon, pickled deviled egg and baked to order garlic bread croutons smothered in grated cheddar cheese 12

CHICKEN WINGS

marinated crispy fried chicken wings (one pound)
saucers: coarse salt and cracked pepper, honey mustard, root beer bbq, butter buffalo, dry curry, maple sriracha or honey roasted garlic
served with ranch dip and shaved heirloom carrots 14

Dinner

CHEDDAR BURGER

local wagyu beer marinated beef, smoked white cheddar, bibb lettuce, tomato, onion, sliced aged pickle and roasted garlic aioli on a lettuce bun 17
(beef is marinated in beer)

SMOKED RIBS

full rack of tender back ribs, smash fried potatoes with herbed lemon parmesan gremolata, bean salad and choice of fries or brewhouse greens 24
saucers: coarse salt and cracked pepper, honey mustard, root beer bbq, butter buffalo, dry curry, maple sriracha or honey roasted garlic

We do not use gluten segregated fryers

this menu may not accommodate customers with celiac disease. in addition, given that we grind our grain for our beers in-house, there may be malt dust in the air and this could cause a reaction.

all dishes are prepared in-house using locally sourced ingredients where possible. cheese is smoked on-site and our vegetables are pickled in house with care. If you have any questions about our menu, please ask your server.