

# GLUTEN WISE LUNCH 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

## Lunch

### **CHICKEN WINGS**

marinated crispy fried chicken wings (one pound)  
*sauces: 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

### **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)

BURGERS INCLUDE BREWHOUSE GREENS OR FRIES

## Dessert

### **ICE CREAM AND BERRIES**

vanilla ice cream with strawberries 4

**\*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.