

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.