



WINTER FOOD MENU

Please let your server know if you have any food allergies.

STARTERS

Cheese and Charcuterie Board	\$18
Two Varieties of both Artisanal Cheese and Meat - Served with Crackers, House-made Crostini, our Beer Mustard, Mixed Olives, and Seasonal Fruit	
Hand-Cut Roasted Potato Wedges	\$5
Sriracha Ketchup for Dipping	
	Add chili, cheese, sour cream and scallions \$9
Buffalo Cauliflower Bites	\$7
Roasted Cauliflower Tossed in our House-made Buffalo Sauce, with a side of Bleu Cheese Dipping Sauce	
Better Than Bacon, if that's possible	\$8
Chunks of Roasted Pork Belly - Tossed in a Cherry Gastrique	
Garlic Parmesan Brussel Sprouts	\$8
Roasted Brussel Sprouts and Chopped Bacon. Tossed in our Garlic Parmesan Aioli	
Soft Pretzel	\$8
Served with House-made Beer Mustard, and our Smoked Lager Beer Cheese Sauce	

SOUP & SALAD

Carly's Coconut Curry Butternut Squash Soup (Vegan)	Cup \$5
Creamed With Coconut Milk and Spiced with Curry - Topped With Roasted Pumpkin Seeds, Toasted Coconut Flakes, and Chives	Bowl \$9
Chili Rouge	Cup \$5
Turkey, Beef, and Bacon Chili. Topped with Scallions, House-blended Cheese, Sour Cream, Tortillas, and Pickled Jalapeños	Bowl \$9
Mac Comly and Cheese	Cup \$5
Our Smoked Lager Beer Cheese Sauce & 6'3" Elbows	Bowl \$9
	Add BBQ Chicken or Chili - Cup \$6
	Add BBQ Chicken or Chili - Bowl \$10.50
Tannery Spinach Salad	\$11
Everwild Farm's Baby Spinach, Local Pears, Dried Cherries, Toasted Almonds, and Roasted Butternut Squash - Tossed in our Cider Vinaigrette	Add Chicken \$13
	Add Tofu \$13
Honey Roasted Beet Salad	\$12
Everwild Farm's Mesclun Mix, Local Roasted Beets, Shaved Shallots, Candied Walnuts, Orange Segments, and Goat Cheese - Tossed in our Honey Balsamic Vinaigrette	Add Chicken \$14
	Add Tofu \$14
Dragon's Nest Grain Bowl	\$13
Warm Farro and Barley. Topped with locally grown Wilted Greens, Seasonal Roasted Vegetables, Pears, Dried Fruits, and Toasted Pumpkin Seeds - Tossed in our Creamy Shallot Dressing	Add Chicken \$15
	Add Tofu \$15

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness.

MAIN JAWNS

Chicken Quesadilla	\$13
Flour Tortilla, Bell Peppers, Fried Onions, Pulled Spiced Chicken, and our House Cheese Blend - Served With House-Made Pico de Gallo and Sour Cream	
Yes! Cuban B. Sandwich	\$14
Cuban Panini, House-Smoked Pork, Baked Honey Ham, and Melted Swiss Cheese - Topped with our Beer Mustard and House Pickles	
I Want to Talk to Turkey Sandwich	\$14
House-roasted Turkey with our Avocado Ranch Sauce, Cheddar Cheese, Bacon, Lettuce, and Tomato - Served on a Baker Street Ciabatta	
How to Dip Your Dragon	\$14
House-roasted Beef with Melted Provolone Cheese and a side of Au Jus - Served on a Toasted Baker Street Club Roll	
Tannery Smash Style Burger	\$15
Ground Brisket, Chuck, Rib Blend, Smashed on a Toasted Baker Street Brioche Bun - Topped with our Chipotle Ranch Dressing, Aged Cheddar Cheese, Lettuce, Tomato, and our House-made Pickles	Vegetarian Black Bean Patty \$13
Spinach and Artichoke Flatbread	\$11
Wilted Everwild Farm's Spinach, Artichokes, Tomatoes, Honey Whipped Ricotta, Mozzarella Cheese, and Toasted Almonds	
Mushroom Leek Flatbread	\$11
Local Mushroom Blend, Sauteed Leeks, and Melted Fontina - Topped with Shaved Parm	
Nashville Hot Chicken Flatbread	\$11
Fontina Cheese, Spiced Chicken, House Pickled Jalapeños and our House-made Pickles	
Easy Cheesy Flatbread	\$10
Plain Cheese or Pepperoni, House-made Tomato Sauce	

DESSERT

Ice Cream	Single Cup \$5
Chocolate or Vanilla	
Caramel Apple Bread Pudding	\$6
House-Made Caramel Sauce and Fresh Whipped Cream	À la mode \$7
Tim Brown-ie Sundae	\$9
Vanilla Ice Cream atop a Rocky Road Brownie. Smothered with our House-made Caramel and Porter Chocolate Sauces - Topped with Fresh Whipped Cream and our Candied Walnuts	
Katie J's Chocolate Chip Ice Cream Sandwich	\$6
House-made Spent Beer Grain Chocolate Chip Cookies with Vanilla or Chocolate Ice Cream, and Chocolate sauce	

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