



STARTERS

Grilled Sourdough - 6
Whipped ricotta, EVOO

Boiled Peanuts - 6
Pasteur porter, Riverbend Malt House malt,
smoked paprika, serrano & hop powder

Wings - 10
Six chicken wings tossed in comeback sauce, celery, raddish, ranch

Kimchi Fries - 12
Lactobacillus-brined fries, smoked brisket, kimchi, furikake, green onion, sweet soy, yum yum sauce

Ferment Board - 14
Seasonal variety fermented & pickled vegetables, house meats, house woodfired sourdough

SALADS

House Salad - 11
Fried cauliflower, seasonal greens, radish, toasted bread crumb, parmesan, garlic aioli

Rocket Salad - 11
Whipped goat cheese, smoked walnut, fresh strawberry, molasses vinaigrette

Bibb Salad - 11
Confit tomato, egg, guanciale, pickled shallot, ranch

-Add grilled or fried chicken to any salad: \$5-

ENTRÉES

Gnocchi Alla Vodka - 16
House goat cheese gnocchi, vodka sauce, pecorino romano
Add grilled chicken: \$5

Duck Bolognese - 17
Smoked duck and pork, house garganelli pasta, shaved manchego, tarragon,
pine nut, preserved lemon

Poussin - 18
Smoked half poussin, lactobacillus brined potato, fennel soubise, lavender,
carrot, sorghum glaze

Flounder - 19
Fregola sarda, guanciale, compound butter, fumet blanc,
pickled shallot, fennel grapefruit salad



SANDWICHES

All served on White Labs beer yeast bread with Lactobacillus fries or salad

Cheeseburger - 13

*SD Morgan Farm spent grain-fed beef and bacon patty, white American cheese, pickles, onions, special sauce
Plant-based patty available on request

Bratwurst - 13

Eurisko ale infused brat, Hansen Wheat mustard, kraut, house yeast roll

Hot Chicken - 13

Buttermilk-fried Joyce Farms chicken, pimento cheese, Tennessee hot mop, house pickles, WLP002 English Ale Yeast bun

WOODFIRED PIZZAS

Dough fermented with White Labs pure liquid yeast cultures

Margherita - 13

San Marzano tomato sauce, house-made mozzarella, parmesan, basil

Pepperoni - 15

Ezzo pepperoni, mozzarella, San Marzano tomato sauce, oregano

Mushroom - 16

Local mushroom, crispy leek, leek pesto, mozzarella, fontina, pecorino

Hawaiian - 16

House-cured ham, grilled pineapple, pickled jalapeño, shallot, tangy tomato sauce, mozzarella

Sausage - 16

House Italian sausage, roasted pepper and onion, garlic, mozzarella, provolone, parmesan

Prosciutto - 16

Prosciutto, haricot vert, fontina, mozzarella, pecorino romano, garlic

Meatball - 16

Smoked meatball, house-made mozzarella, feta, pickled jalapeno, shallot, garlic

*Gluten-free dough available (\$2)
Add-ons \$2 each: mushrooms, olives, sausage, pepperoni, ham, prosciutto, white anchovies*

KIDS MENU

For children 12 and under

Cheese Pizza - 7

Burger & Fries - 7

Fried Chicken Sandwich & Fries - 7

*Automatic 22% service fee will be added for groups of eight or more
Items are cooked to order. Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.