



## Starters

**Wings** - \$10

Six Joyce Farms chicken wings, sticky spicy sauce, Blue cheese, crudité

**Poutine** - \$11

Lactobacillus-brined fries, French gravy, cheddar cheese curds, egg, chives

**Bread Basket** - \$5

House cultured butter, White Labs yeast bread

**Hansen's Ferment Board** - \$18

Local cheeses, fermented & pickled vegetables, cured meats, bread made with White Labs cultures

## Salads

\*Add fried/grilled chicken or tempeh +\$4

**Local Greens** - \$11

Cauliflower, radish, toasted bread crumbs, parm, bagne cauda, garlic aioli

**Wedge Salad** - \$11

Iceberg lettuce, tomato confit, scallion, lardons, pickled egg, Bleu cheese

## WOODFIRED PIZZAS

\* 72-hour dough fermented with White Labs cultures

**Margherita** - \$13

San Marzano tomato sauce, house-made mozz, parm, basil. (+\$3 Buffalo mozz)

**Pepperoni** - \$15

Ezzo pepperoni, house-made mozz, San Marzano tomato sauce, oregano, chili flakes

**Mushroom** - \$17

Local mushrooms, crispy leeks, chilies, pesto, mozz, fontina, pecorino

**Asparagus** - \$16

Prosciutto, mozz, asiago, garlic, olive oil

**Sausage** - \$15

Smoked Italian sausage, roasted peppers and onions, mozz, provolone, parm

**Brussels** - \$16

Brussels, bacon, pecans, wine pears, mozz, gorgonzola, balsamic, hot honey

**New Haven** - \$17

East Coast clams, mozz, pecorino, garlic, lemon

\*Gluten-free dough available (+\$2)

Add-ons +\$2 each: mushrooms, sausage, pepperoni, egg, prosciutto, bacon

## SANDWICHES

All served with Lactobacillus fries or salad. Sub tempeh for any sandwich +\$2

**Bacon Double Cheeseburger** - \$14

Angus beef, bacon, dill pickles, house 1000 Island dressing, American cheese, lettuce, tomato, onions, house bun

**Hot Chicken** - \$15

Buttermilk-fried Joyce Farms chicken, pimento cheese, Tennessee hot mop, pickles, English Ale Yeast bun, side of bleu cheese sauce. Available insanely spicy on request.

**Foot-long Chili Dog** - \$12

House applewood-smoked frank, chili, bacon, kraut, spicy mustard, American cheese, house bun



## KIDS MENU

- Cheese Pizza - \$7
- Burger & Fries - \$7
- Fried Chicken Sandwich & Fries - \$7

\*Add cheese to any Kids sandwich +\$1

## DESSERT

- Pecan Pie Sundae - \$8**  
House pecan pie chunks, Wholesome Country Creamery ice cream, whey caramel, chocolate ganache, sorghum whipped cream, Fabbri Amarena cherries

## COCKTAILS

- Dovetail - \$10**  
Lunazul Tequila, Grapefruit & Rosemary Shrub, Lime Juice, Cointreau, Simple Syrup, Mezcal rinse
- Hopped Gin and Tonic - \$10**  
Sutler's Gin, Hopped Bitters
- Aperol Spritz - \$10**  
The perfect bubbly anytime drink
- Jungle Bird - \$11**  
Appleton Estate, Goslings, Campari, Pineapple Juice, Lime Juice
- Old Fashioned - \$12**  
Four Roses Small Batch, Sugar, Angostura, Citrus Peel
- Eva Parón - \$12**  
Fernet Branca, China-China Bigallet, Cocchi Torino, Ginger, Lime
- Hemingway Daiquiri - \$12**  
Flor de Caña Seco, Luxardo, Grapefruit, Lime
- Eeyore's Requiem - \$13**  
Campari, Gin, Dolin Blanc, Fernet Branca, Cynar, Orange Bitters

## WINES

| <b>Red</b>   | Glass/Bottle |
|--|--------------|
| GD Vajra Langhe Rosso - Langhe, Piedmont, Italy                | \$10/\$38    |
| Hedges Family CMS Red - Columbia Valley, Washington            | \$9/\$36     |
| Tilia, Malbec/Syrah - Mendoza, Argentina                       | \$8/\$28     |
| Claré J.C. Langhe Nebbiolo G.D. Vajra Langhe - Piedmont, Italy | -\$45        |
| Cleto Chiarli Lambrusco - Emilia-Romagna, Italy                | \$11/\$42    |
| <b>White</b>   | Glass/Bottle |
| Alois Lageder Pinot Grigio - Delle Venezie, Veneto, Italy      | \$7/\$30     |
| Paul Buisse Touraine Sauvignon - Loire Valley, France          | \$8/\$30     |
| Ancient Peaks, Chardonnay - Paso Robles, CA                    | \$11/\$40    |
| Perelada Brut Reserva - Catalonia, Spain                       | \$8/\$28     |

## SOFT DRINKS

- Nitro Cold Brew, Coke, Diet Coke, Sprite, Fanta Orange, Pibb, Sweet & Unsweet tea