



## STARTERS

### **Pretzels - \$6**

House lager mustard  
*Add pimento cheese - \$2*

### **Boiled Peanuts - \$6**

Pasteur porter, Riverbend Malt House malt,  
smoked paprika, serrano & hop powder

### **Wings - \$10**

Six chicken wings, garlic Buffalo sauce, blue cheese, crudité

### **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

### **Kale Salad - \$11**

Warm bacon vinaigrette, frisée, carrot ribbon, pickled shallot, granny smith, blue cheese, candied pecan

### **Grain Salad - \$11**

Farro, carrot, celery, shallot, arugula, frisée, feta crumble, herb dressing

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

## ENTRÉES

### **Smoked Sausage Marinara - \$14**

House smoked Italian sausage, fresh fettuccini, herb marinara

### **Gnocchi Alla Vodka - \$15**

House goat cheese gnocchi, vodka sauce, pecorino romano  
*Add grilled chicken: \$5*

### **Smoked Duck - \$18**

Braised endive, maple jus, embered cipollini, pine nut

### **Seared Black Sea Bass- \$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

### Double Cheeseburger - \$13

\*Local spent grain-fed beef, smoked cheddar, tomato jam, pickled jalapeño, crispy shallot, special sauce, house bun

*Beyond Meat plant-based patty available on request*

### Hot Chicken - \$13

Buttermilk-fried Joyce Farms chicken, pimento cheese, Tennessee hot mop, House pickles, English Ale Yeast bun, side of bleu cheese sauce

*Available insanely spicy on request*

## WOODFIRED PIZZAS

72-hour dough fermented with White Labs 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

### Brussels - \$16

Brussel sprout, compressed wine pear, guanciale, house mozz, blue cheese, hot honey, pecan

### Kalamata - \$16

Olive, confit tomato, shallot, garlic, preserved lemon, herb, mozzarella, feta

### White - \$16

Crème fraîche, duck confit, dehydrated blueberry, sweet potato, shallot, arugula

Gluten-free dough available (\$2)

Add-ons \$2 each: mushrooms, olives, sausage, pepperoni, ham, prosciutto, guanciale, white anchovies

ASK YOUR SERVER ABOUT OUR DAILY HOUSE MADE DESSERT SELECTIONS

## KIDS MENU

For children 12 and under

Cheese Pizza - \$7

Burger & Fries - \$7

Fried Chicken Sandwich & Fries - \$7

Mac & Cheese - \$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.*