



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 in garlic Buffalo sauce, blue cheese and 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, woodfired sourdough

SALADS

House Salad - \$11
Fried cauliflower, seasonal greens, radish, toasted bread crumbs, parm, garlic aioli

Kale Salad - \$11
Warm bacon vinaigrette, frisee, 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-

SANDWICHES

- All sandwiches served with lactobacillus fries or salad -

Hot Chicken - \$13
Buttermilk-fried Joyce Farms chicken, pimento cheese, Tennessee hot mop,
pickle, house bun, side of bleu cheese sauce
Available insanelly spicy on request

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

Banh Mi - \$12
House roll, marinated tofu, pickled carrot, radish, cucumber, jalapeño, cilantro, mayo

Cubano- \$12
House smoked pulled pork, ham, provolone, swiss, mustard, pickle

Philly Cheesesteak - \$12
Hanger steak, caramelized onion, cheese sauce



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, house-made mozzarella, San Marzano tomato sauce, oregano

Mushroom - \$16

Local mushrooms, crispy leek, leek pesto, house mozzarella, fontina, pecorino

Hawaiian - \$16

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

Sausage - \$16

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

Brussels - \$16

Brussel sprouts, compressed wine pear, guanciale, house mozzarella, blue cheese, hot honey, pecan

Kalamata - \$16

Olives, confit tomato, shallot, garlic, preserved lemon, herbs, mozzarella, feta

White - \$16

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

Gluten free dough available (\$2)

Add-ons \$2 each: mushroom, olive, sausage, pepperoni, ham, prosciutto, guanciale, white anchovy

-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.