

House of Lager.

Snacks.

Focaccia.

Fresh, in house made focaccia with, rosemary, olive oil, & balsamic

Olives

Chili marinated olives

Small Plates.

Beet + Goats Cheese Salad

Orange segment, arugula, candied pecans topped with white balsamic

Truffle Mushroom Arancini

Truffle aioli, grana padano

Yellowfin Tuna Tataki

Aji amarillo, pickled shimeji, crispy onion, compressed apple

9 Dutch Fries

*1/2 inch cut Kennebec fries with;
Truffle mayo + grana padano 13
Korean style kimchi + gochujang sauce 14*

19 Romaine & Kale Salad 18

Romaine, baby kale, croutons, crispy capers, parmesan, lemon garlic dressing

15 Bruschetta 16

Goats cheese, marinated tomato, pickled onion, balsamic reduction

18

Large Plates.

Braised Angus Beef Short Rib 40

Red wine braised, crisp polenta, maple glazed cipollini onion, king oyster mushroom maldon salt, carrot puree

Ling Cod & Clams 32

Chorizo, fennel, baby potatoes in a tomato broth

12 oz Pork Tomahawk 42

Maple glazed cipollini onion, brussel sprout, crushed rosemary potato, chicharrones, apple maple dressing, maldon salt

Tomato & Eggplant Ragu 26

Rigatoni, king oyster mushroom, fried shallots

Handhelds.

*served with fries, or side salad
upgrade to mini Dutch Fries \$5*

16 Hour Smoked Beef Brisket 24

Hickory smoked angus beef, BBQ sauce, mayo, house pickles, arugula, crispy onion, ciabatta

Grilled Halloumi 23

Heirloom tomato, pesto mayo, balsamic, arugula, focaccia

Avocado & Edamame Smash 22

Pickled red onion, cherry tomato, peashoot, focaccia

Porchetta 24

Kimchi, gochujang, cilantro mayo, pickles, arugula crackling, ciabatta

Tomato Braised Meatball 23

Confit garlic aioli, grana padano, baby kale, ciabatta

Extras.

*Kennebec Fries 8
Maple Glazed Brussel Spouts 8
Rosemary Crushed Nugget Potatoes 8*

Monday - Friday / 3 -5pm

\$2 off glasses of wine

\$10 off bottles of wine



Wine Hour.

Dinner.