

SNACKS

bar nuts almonds, rosemary, orange, prosciutto sea salt	6
jumbo pretzels spicy maple mustard, warm beer cheese dip	14
house pub cheese crackers, market vegetables, pickles	13
CT currywurst local brat, house fries, tomato curry sauce	12
shishito peppers miso vinaigrette, chicharrones, roasted sunchoke, parmesan	10
whole chicken wings addictive dry rub, house hot sauce	13
open faced toast	8 per
... crushed avocado, lemon, shaved radish, hot pepper	
... rotisserie chicken, bacon, avocado, lettuce, tomato, smoked "ranch"	
... charred corn, pepper jam, goat cheese, citrus	
... burnt squash, apple preserve, crushed pepitas, feta yogurt, prosciutto	

FROM THE GARDEN

pumpkin, brown ale & cheddar soup caramelized onion, pretzel crumb, maple bacon	8
charred broccoli umami bomb vinaigrette	8
barbeque cauliflower preserved lemon, green olive, pecorino, golden raisins	8
grilled asparagus salad perfect egg, shaved asparagus, green goddess dressing	12
beets arugula, stracciatella, kumquats, hazelnut vinaigrette	10
little gems "Greek Town" style whipped feta, cucumber, tomato, olives, oregano	10
bacon & egg salad PQB croutons, smoked pork belly, creole vinaigrette, soft egg, house ranch	12
rotisserie chicken salad kale, faro, broccolini, radish, pesto vinaigrette	16
grilled salmon salad pastrami spice, market lettuces, tomatoes, artichokes, quinoa, chickpea dressing	17

BRUNCH & BLOODIES

the orchard super fluffy pancake, cinnamon roasted apples & pears, bourbon preserved peaches	16
"eggs & bacon" perfect scrambled, maple pork belly, smashed fingerlings, blistered tomatoes	20
grilled madame the best darn grilled cheese, sunny-up eggs, field greens, tomato jam	18
smoked salmon & avocado toast soft boiled egg, PQB sourdough, whipped ricotta, fresh herbs	12
the rim Old Bay, celery salt or kosher salt & cracked black pepper	
the spirit Tito's vodka, Letherbee gin, Basil Hayden bourbon or Cabeza tequila	14
the beer Krankshaft Kölsch	8
the base House bloody mary mix, Clamato or V-8	
the garnish Candied bacon, spicy dill pickle, smoked olives	

TAP FARE

mussels & fries curry coconut broth, double-smoked bacon, roasted eggplant, beech mushrooms	19
shrimp n' grits wild mushrooms, goat cheese grits, n'duja vinaigrette, wild arugula	20
fish & chips tap batter, crushed peas, malt vinegar tartar sauce	18
tap that burger "American gruyère", sneaky sauce, lto, bread and butter pickles	19
add Nueske's thick cut bacon or a farm egg +1 each	
served with tap potato chips or mixed salad substitute fries and gravy +2	
lamb burger custom merguez blend, blue cheese aioli, onion preserve, horseradish mustard	20
served with tap potato chips or mixed salad substitute fries and gravy +2	
prime beef po'boy rotisserie prime rib, onion 2 ways, triple cream brie, celeriac slaw	18
served with tap potato chips or mixed salad substitute fries and gravy +2	
rotisserie chicken mashed potatoes, pan drippings, autumn vegetables	22

