



== BITES ==

FRIES - 5

hand cut french fries, taleggio dip

CHEESE CURDS - 8

shaved peppers, harissa buttermilk

CRAB GALETTE - 10

shrimp, lump crab, frisee salad, kasundi

ESQUITES - 7

corn, confit chicken, cotija, mayo, peppers

== TO SHARE ==

HANNA'S BREADS - 10

corn sourdough, pumpkin & squash focaccia, pretzel roll

MEAT & CHEESE PLATE - 16

*roasted lomo, pork rilette, coppa, moody blue, sweet pea
custard, pickled onions, butter, jam*

CAULIFLOWER - 7

brussels sprouts, squash, quinoa, egg

KHACHAPURI - 8

Georgian cheese bread: feta, mozzarella, yogurt, egg

HOUSE SAUSAGES

SAUSAGE & PEPPERS - 10

*spicy italian, bell peppers, onions,
marinara, crispy polenta*

DUCK BLT - 11

*duck sausage, tomato-bacon
chutney, lettuce, garlic aioli served on
focaccia, w/fries*

BANGERS & MASH - 11

*traditional cumberland bangers,
peas, mashed potatoes,
brown onion gravy*

CHEDDARWURST - 10

*pork, beef, white cheddar, fingerling
potatoes, broccoli rabe, romesco*

HOUSE SAMPLER - 28

chefs selection of 3 house made sausages

== SANDWICHES ==

CHEESEBURGER - 13

*two all beef patties, gruyere cheese,
onion brioche bun, ketchup, w/fries*

CROQUE MONSIEUR - 12

baked ham, gruyere, taleggio, dijon w/fries

Croque Madame (add an egg) + \$2

CHICAGO DOG - 8

*pickle, sport peppers, onion, tomato, mustard, celery salt,
relish w/fries*

Sub Vegetarian Dog - \$2

== PLATES ==

ARUGULA SALAD - 9

*haricot vert, roasted corn, grape tomatoes,
fried leeks, lemon & thyme vinaigrette*

CHICKEN LIEGEOISE SALAD - 13

*quarter roasted chicken, frisee, potatoes, leeks,
green beans, bacon, parsley vinaigrette*

OCTOPUS - 12

*fingerling potatoes, gordal olives, fried lemon,
citrus and herb vinaigrette*

MUSSELS & CLAMS - 10

*PEI mussels, middleneck clams,
buttered beer broth, chunk of bread*

== SWEETS ==

THE BEARD WRECKER - 5

*vanilla marshmallow, salted chocolate, peppercorn whisky
caramel sauce, graham crackers*

ATLANTIC BEACH PIE - 6

*saltine crust, lemon custard,
blueberry compote, chantilly*

HOUSE COCKTAILS - 12

GRACEFULLY FACEDOWN - Rye, Brovo Dry, Grenadine, Clooster Bitter

TRIPLE CROWN - Bourbon, Aperol, Citrus, Honey, Egg White

JAGUAR KNIGHT - Mezcal, Tequila, Ancho Reyes, Chocolate, Bitters

JACK NEIL BEACH - Aged Rum, Pineapple Shrub, Ginger

FINKLE IS EINHORN - Vodka, Sparkling Wine, Cinnamon, Citrus,

PATTERN & PENETRATION - Gin, Cider, Sage, Lemon

SEPTEMBER 8

DRAFT LIST

1. SMUTTYNOSE VUNDERBAR! - 6

HAMPTON, NEW HAMPSHIRE / 4.9% / 16 oz
Elegant, and refreshing German style pilsner.

2. BUCKLEDOWN RYEBOCK - 7

LYONS, ILLINOIS / 6.2% / 16 oz
Maibock brewed with Citra hops and a touch of spice from the Rye.

3. HALF ACRE GOLDEN TUNA - 7

CHICAGO, ILLINOIS / 4.7% / 16 oz
Session IPA with tropical fruit, a touch floral, with a slightly piney finish.

4. SOLEMN OATH SNAGGLETOOTH BANDANA - 7

NAPERVILLE, ILLINOIS / 6.5% / 16 oz
IPA with massive grapefruit, pineapple, and super-ripe mango aromatic burst.

5. ANCHOR ODEPROT - 7

SAN FRANCISCO, CALIFORNIA / 8.2% / 12 oz
Imperial IPA with tons of grapefruit and hints of pine.

6. ALLAGASH HUGH MALONE - 7

PORTLAND, MAINE / 7.7% / 12 oz
Belgian Strong Ale charged with a heavy dose of American hops.

7. LIKE MINDS EXILED SAISON - 7

CHICAGO, ILLINOIS / 6.3% / 12 oz
Dry wheat saison brewed with Rishi Lemon Rinds.

8. OSKAR BLUES PRISCILLA WHEAT - 6

LONGMONT, COLORADO / 5.2% / 12 oz
Belgian Classic Witbier spiced with orange peel and coriander.

9. REVOLUTION OKTOBERFEST - 6

CHICAGO, ILLINOIS / 6.3% / 16 oz
Lager with sweet caramel malts and a dry crisp finish! Oktoberfest!!

10. BALLAST POINT CALM BEFORE THE STORM - 7

SAN DIEGO, CALIFORNIA / 5.5% / 16 oz
Golden cream ale infused with cold brewed Caffé Calabria coffee and a hint of vanilla.

11. 4 HANDS CAST IRON OATMEAL BROWN - 7

ST. LOUIS, MISSOURI / 5.5% / 16 oz
Massive brown ale with flavors of chocolate and coffee.

12. THREE FLOYDS MOLOKO - 8

MUNSTER, INDIANA / 8.0% / 12 oz
Baltic Milk Stout named after the famous milk drinks from "A Clockwork Orange."

13. OFF COLOR YUZU FIERCE - 7

CHICAGO, ILLINOIS / 3.8% / 12 oz
A Magical Yuzu infused Berliner Weisse!!

14. VICTORY SOUR MONKEY - 7

DOWNINGTOWN, PENNSYLVANIA / 9.5% / 12 oz
Golden Monkey with a wild and sour twist.

15. VANDER MILL MICHIGAN WIT CIDER - 7

SPRING LAKE, MICHIGAN / 6.8% / 12 oz
Unfiltered farmhouse cider using a Belgian wit yeast and spiced with coriander and orange peel.

16. VERZET OUD BRUIN - 7

ANZEGEM, BELGIUM / 6.0% / 9 oz
Flanders brown ale. Tart and funky with hints of oak.

17. BREWFIST GALAXIE SAISON - 8

CODOGNO, ITALY / 7.6% / 12 oz
Saison dry-hopped with Galaxy and Saphir hops.

18. ABBAYE DES ROCS BRUNE - 9

MONTIGNIES-SUR-ROC, BELGIUM / 9% / 9 oz
Belgian strong ale with subtle fruit notes and hints of caramelized sugar.

19. FYNE ALES/DE MOLEN MILLS AND HILLS - 9

CAIRNDOW, SCOTLAND / 9.5% / 9 oz
Massive Imperial Stout with aromas of dried fruit followed by rich roasted malts

20. SURLY DAMPFBIER (NITRO) - 7

MINNEAPOLIS, MINNESOTA / 5.3% / 16 oz
German All-Barley Steam Ale. Lighter body with creamy cereal malts.

BANGERS & LACE