



welsh rarebit-
Tillamook cheddar, grain mustard,
ale and toast \$4
pair with: O'Fallon 5 DAY IPA \$3.50
Three Saints SYRAH \$7.00

beer battered onion rings
and 3 mayonnaise-
curry, aioli & pickle \$6
pair with: New Belgium MOTHERSHIP WIT \$3.50
Burgáns ALBARIÑO \$7.00

mussels steamed in ale with
fennel, toast and aioli \$8
pair with: Schlafly DRY- HOPPED APA \$3.50
Vavasour SAUVIGNON BLANC \$7.00

cheese plate -
4 artisan cheeses with
warm baguette \$12
pair with: Orval TRAPPIST ALE \$6.50
MF Richter RIESLING \$7.00

soup of the day \$5

warm cambazola with boiled Rissi Farm
potatoes, champagne vinaigrette, grilled
ciabatta and Claverach Farm sprouts \$7
pair with: SMITHWICKS \$4.00
Paso Creek CABERNET \$7.00

field greens, Heartland Farm goat
cheese, roasted red onion, grilled brioche
and red wine vinagrette \$6
pair with: Griesedieck Brothers PILSENER \$3.50
Tangley Oaks CHARDONNAY \$7.00

add roasted chicken to salad \$4

grilled vegetable sandwich with
caramelized onions, gruyere \$8
pair with: Samuel Smith ORGANIC LAGER \$6.00
Juan Gil MONASTRELL \$7.00

hamburger -
Fruitland Farm grass-fed ground
chuck with pickles & field greens \$8
add cheese \$1.5, grilled mushrooms \$1.5,
caramelized onions \$1
pair with: New Belgium FAT TIRE \$3.50
Zantho ZWEIGELT \$7.00

Benne's Farm roasted chicken sandwich
with brie, arugula and aioli \$8
pair with: Boulevard PALE ALE \$3.50
Vavasour SAUVIGNON BLANC \$7.00

fish and chips -
beer battered cod with fried potatoes,
chopped pickles and mayonnaise \$9
pair with: New Belgium FAT TIRE \$3.50
Tangley Oaks CHARDONNAY \$7.00

'steak frites'-
grilled Fruitland Farm striploin
with fried potatoes \$17
pair with: O'Fallon SMOKED PORTER \$3.50
Three Saints SYRAH \$7.00

roasted free range half chicken with
roasted potatoes, Heartland Farm
goat cheese and pan jus \$15
(please allow 30 minutes for cook time)
pair with: Menabrea ITALIAN LAGER \$4.00
Paso Creek CABERNET \$7.00

grilled trout with shaved fennel, baby greens,
boiled potatoes and coriander vinaigrette \$13
pair with: Konig Ludwig \$4.00
Burgáns ALBARIÑO \$7.00

dishes tend to change to reflect what is in season and available at local market.
our ingredients are fresh and sourced locally from our neighboring farms.

executive chef anthony devoti | chef de cuisine cory shupe