

Tuesday - Friday | 4pm—Close
Saturday & Sunday | 2pm—Close

Dinner

SNACKS / SHAREABLES

WHITE TRUFFLE POTATO CHIPS | 4

HOUSE MADE KENNEBEC POTATOES WITH GARLIC AIOLI

ROASTED GARLIC FRIES [D] | 6 | **ADD CAST IRON CHILI** 4

GARLIC, PARMESAN, PARSLEY

CAJUN FRIES | 6 |

CAJUN SEASONING, PARSLEY

TAPHOUSE TOTS [D] | 8 | **ADD BACON** 1 | **ADD CHILI** 4

TOTS, PARMESAN, CHEDDAR, GREEN ONION, BLUE CHEESE TARRAGON DIP, SRIRACHA KETCHUP

IPA CHILI HUMMUS [v, vga, d] | 7

IPA INFUSED HUMMUS, GROUND CHILI BLEND, ROASTED GARLIC, PESTO, PARMESAN, SERVED WITH TOASTED PITA, AND CUCUMBER

BRUSSEL SPROUTS [D] | 8

PICKLED RED ONION, MANCHEGO CHEESE

BREWPORT WINGS [D] | 13

TOSSED IN HOISIN BLACK BBQ, HOUSE MADE BBQ, OR BUFFALO SAUCE, SIDE OF HOT & SWEET MUSTARD

LUMP CRAB HUSH PUPPIES [D] | 13

MARYLAND CRAB, CORN, BASIL, SAFFRON AIOLI

CRISPY CALAMARI [SF, D] | 13

U.S. WILD CAUGHT SQUID, TOTS, HERB LEMON TARTAR SAUCE, TOMATO BASIL

TACOS TACOS TACOS

BEER BATTERED FISH TACOS | 13

CABBAGE, AVOCADO-TOMATILLO, CHIPOTLE RANCH, PICO DE GALLO

CARNITAS TACOS [GF] | 13

SLOW COOKED PORK, SLAW, TOMATILLO SALSA, ONION, CHILI PASTE
SUBSTITUTE BEFORE THE BUTCHER PLANT BASED "PULLED PORK" | 3

BEFORE THE BUTCHER "STEAK" TACOS [VG] | 14

PLANT BASED "BEEF" TIPS, ACHIOTE, TOMATILLO SALSA, CABBAGE, PICO DE GALLO

BLACK TIGER SHRIMP TACOS [GF, SF, D] | 15

MANGO- PINEAPPLE SALSA, JALAPENO SLAW, SALSA BLANCA, TOMATILLO SALSA

BEER INFUSED FLATBREADS

MARGHERITA FLATBREAD [v, d] | 12

MOZZARELLA, HEIRLOOM TOMATO, BASIL, ROASTED GARLIC
ADD SPANISH CHORIZO 2

CHEESE + FIG FLATBREAD [v, d] | 13

HOUSE MADE MISSION FIG JAM, MOZZARELLA, GORGONZOLA, DRUNKEN MURCIA GOAT CHEESE, ARUGULA
ADD SLICED PROSCIUTTO 2

BBQ FLATBREAD [D] | 15

PULLED PORK, PROSCIUTTO, SAUSAGE, SPANISH CHORIZO, SALAMI, RED ONION, CILANTRO, MOZZARELLA, SMOKED GOUDA, HOUSE BBQ

FARM FRESH

ADD CHICKEN 4, SHRIMP 5, PROSCIUTTO 4

MIXED GREEN SALAD [GF, V] | 7

CUCUMBER, RED ONION, TOMATO, DRIED CRANBERRY, WALNUTS, RASPBERRY VINAIGRETTE

LOCAL BABY BEETS [GFA, V] | 9

RIPE HEIRLOOM TOMATO, STRAWBERRY, ARUGULA, MINT HONEY RICOTTA, BASIL PESTO, STRAWBERRY PRESERVES, BAGUETTE

APPLE & PROSCIUTTO SALAD [GFA, VA, D] | 13

ARUGULA, ALMONDS, CYPRESS GROVE GOAT CHEESE, RED ONION, CRANBERRY, MAPLE- CIDER VINAIGRETTE

IPA CAESAR SALAD [GFA, V] | 11

IPA INFUSED CAESAR DRESSING, ROMAINE LETTUCE, PARMESAN, CROUTON, BASIL, BALSAMIC REDUCTION

BETWEEN THE GRAINS

CHOICE OF TRUFFLE CHIPS, FRIES, PICKLES. OR SUB TOTS 2

FRIED CHICKEN SANDWICH [D] | 13

BUTTERMILK BRINED CHICKEN, SOUTHERN AIOLI, PICKLES, PICNIC SLAW, SERVED ON BRIOCHE OR BUTTERMILK BISCUIT

NASHVILLE HOT CHICKEN SANDWICH [D] | 14

BUTTERMILK BRINED CHICKEN, SOUTHERN AIOLI, PICKLES, PICNIC SLAW, NASHVILLE HOT OIL, SERVED ON BRIOCHE OR BUTTERMILK BISCUIT

GRILLED CHEESE [D] | 11

TRIPLE CRÈME BRIE, WHITE CHEDDAR, GRUYERE, APPLE, FIG JAM, ARUGULA, SOURDOUGH BREAD

BEYOND SLOPPY JOE SLIDERS [V] | 14

BEYOND BEEF PLANT BASED GROUND, JALAPENO SLAW, JALAPENO MAYO, PICKLES, BRIOCHE

BBQ PULLED PORK SLIDERS | 13

BRAISED PULLED PORK, HOUSE MADE BBQ, JALAPENO SLAW, JALAPENO MAYO, BRIOCHE

SUBSTITUTE BEFORE THE BUTCHER PLANT BASED "PULLED PORK" | 3

SHARE IF YOU DARE

BEER BATTERED FISH & CHIPS | 16

IPA BATTERED PACIFIC COD, FRIES, TARTAR SAUCE

CAJUN PASTA [VA] | 16

ANDOUILLE SAUSAGE, BLACK TIGER SHRIMP, TOMATO, CAJUN SEASONING, PENNE, BAGUETTE

CAST IRON CHILI [D] | 9

BEEF, BACON, SAUSAGE, BEANS, PEPPERS, TOMATO, SPICE BLEND, CHEDDAR, GREEN ONION, CORNBREAD WITH HONEY BUTTER

GUILTY PLEASURES

DOUBLE LAYER CARROT CAKE [D] | 7

COCONUT, PECAN, BOURBON- SALTED CARAMEL, CREAM CHEESE ICING

BOILERMAKER BROWNIE [D] | 10

VANILLA STOUT BROWNIE, COFFEE PORTER FUDGE, BOURBON- SALTED CARAMEL, FOSSELMAN'S VANILLA BEAN ICE CREAM

MAPLE BOURBON APPLE CRISP [D] | 8

OATMEAL TOPPING, CINNAMON, VANILLA ICE CREAM