

BIERHAUL

LAGERHAUS & NEW AMERICAN KITCHEN

CHARCUTERIE, CHEESE & SHAREABLES

CHARCUTERIE BOARD \$28

Chef's selection of local and house made meats & cheeses with seasonal accompaniments

CHEESE BOARD \$18

Three cheeses, jams, nuts, grilled bread

HUMMUS DIP \$12

Garlic, lemon, dill oil & white bean, Herb blend, Celery, Carrot, Cucumber, grilled pita

GRILLED WINGS \$16

Buffalo // BBQ // Dry rub // Honey gochujang // Parm & peppercorn // Nashville hot bacon // Teriyaki // Honey Old Bay

GRILLED PEACH CAPRESE \$16

Heirloom tomatoes, marinated & fresh mozzarella, marinated cherry tomatoes, balsamic vinegar, basil

CHICKEN LEMONGRASS POTSTICKERS \$12

Teriyaki, sesame seeds, scallions

FRIED BRUSSEL SPROUTS \$9

Pork belly, apples, balsamic reduction, goat cheese crumble

SESAME & SEA SALT PRETZEL \$12

bread and butter pickles, German mustard & bier cheese

FRIED GREEN TOMATOES \$14

Burrata, honey, balsamic, pork belly

BLISTERED SHISHITO PEPPERS \$12

Furikake bonito flakes, crumbled goat cheese, shitake mushrooms

CHEESE CURDS with Marinara \$8

FRIED PICKLES with ranch \$9

SALADS

(Chicken + 7, Steak + 9, Salmon + 9, Shrimp +9, Tofu +6)

COUS COUS BOWL \$14

lemon blueberry goat cheese, arugula, pickled red onions, wild berry vinaigrette, crushed pistachios

BALSAMIC SALAD \$14

local greens, charred corn, tomatoes, bleu cheese, cucumber, pickled red onions, croutons, blistered tomato vinaigrette

CAESAR SALAD \$12

romaine, shaved parmesan, croutons, caesar dressing, white balsamic pearls

RAW BAR & SEAFOOD

SHRIMP COCKTAIL (3) \$13

Beer poached shrimp, lemon, cocktail sauce

STEAMED MUSSELS \$16

Irish Curry w/ scallions, garlic, creme fraiche & frites

-or-

Bier broth w/ scallions, garlic, cherry tomato, capers & frites

-or-

Fra diavolo (spicy tomato sauce)

OYSTERS w/ mignonette 6 or 12 MP

SIDES

FRIES \$6

SIDE MIXED GREEN/CAESAR SALAD \$6

TRUFFLE FRIES \$7

GERMAN POTATO SALAD \$4

THE PASSION OF THE CRUST

Cauliflower Crust +4

FOUR CHEESE \$15

Mozz, parm, sage cheddar, cooper

PORK BELLY TRUFFLED MUSHROOM \$16

Mushrooms, pork belly, shallots, garlic, truffle oil, mozz, parm, EVOO

PEPPERONI \$16

Cupped pepperoni, parm, Mike's hot honey

BUFFALO CHICKEN \$16

Buffalo sauce, mozz, parm, farm-raised chicken, bleu cheese crumble

BURRATA MARGHERITA \$16

Vine ripe tomato, fresh basil

VEGGIE PIZZA \$15

Heirloom tomatoes, mozz, pickled red onions, mushrooms, asparagus, arugula

SANDWICHES

SMASH BURGER \$16

Cheddar cheese, special sauce, house pickles, grilled onion, tomato, shredded lettuce, pub beer bun

Burger can be made vegetarian with portobello mushroom

LOBSTER GRILLED CHEESE \$19

Sage cheddar, arugula, old Baychamel

FARM-RAISED GRILLED CHICKEN \$16

Thick cut bacon, honey mustard, tomato, romaine, charred red onion, pub beer bun

BIER BRAISED BRATWURST \$15

German mustard, kraut, beer cheese

LARGE PLATES

BAKED MAC & CHEESE w/ breadcrumbs \$12

Labster + 14//Shrimp +9//Steak +9// Chicken +7// Tofu +6//Porkbelly +8

FISH AND CHIPS \$24

Beer battered flounder, red cabbage slaw, homemade fries, lemon, gochujang tartar, malt aioli

SHORT RIB RAGU PAPPARDELLE \$22

Parsley & shaved Parmesan

HUNGARIAN PAPRIKASH \$23

Farm fresh chicken, tomato, & paprika, sweet corn, sauteed arugula, dumplings

BOURBON STEAK TIPS \$28

Marinated ribeye, pickled mushrooms, caramelized onions, horseradish mash, bourbon demi glaze, honey rosemary carrots

PORK SCHNITZEL \$22

Breaded pork chop, white balsamic salad, pickled red onions, German potato salad

PASTA PRIMAVERA \$18

Cavatappi with EVOO, button mushrooms, cherry tomatoes, shallots, basil, roasted garlic, carrots, watermelon radish, shaved parm

Labster + 14//Shrimp +9//Steak +9// Chicken +7// Tofu +6//Porkbelly +8

*consuming raw or undercooked food increases the risk of foodborne illness

Monday - Closed

Tuesday - Closed for now.

Wednesday - IPACalypse Pizza Night

Thursday - Optimus Prime Rib Night

Friday - Smack my fish up Seafood night

Saturday - Special Tappings

Sunday - Brunch (Coming Soon)

SHAREABLES

SALADS

SEAFOOD

SIDES

CRUST

SANDWICHES

LARGE PLATES

SPECIALS