



## Something Savory

### Hand-Cut Fries

*We use Duck Fat to fry these crispy golden delicious gems! Using duck fat produces a clean and crispy texture that is different from their vegetable oil fried cousins. Twice fried in the Belgian style, they are sure to be one of the best fries you've had!!*

**6.95**

#### **Loaded Option:**

*Topped with bacon and melted mozzarella*

**Add 2.50**

### Soft Baked Pretzels

*One or two Pretzels accompanied by your choice of Sweet Mustard, Stone Ground Mustard, or the house Beer Cheese made with our Oatmeal Stout.*

**One 4.50**

**Two 5.95**

### Burrata

*This fresh Italian cheese is made from Mozzarella and Cream. The outer shell is Mozzarella while the center is a creamy combination of the two. We serve ours with a rustic French bread, basil, a balsamic glaze, and just a touch of Extra Virgin Olive Oil.*

**7.95**

### Beer Brat

*A quarter pound brat custom made with our Irish Red Ale grilled and served on a fresh bun. Toppings included are Stone Ground Mustard, Sauerkraut, and/or Onion.*

**Add Beer Cheese or additional toppings .50 each**

**7.95**

## Something Sweet

### Beignets

*A twist of traditional. We fry ours in Duck Fat. This lends a unique sweetness to the classic fried dough. It comes with a choice of powdered sugar and butter, or drizzled with a rich Dark Chocolate sauce. Go decadent and have both!*

**6.95**