

SEASONAL MENU

Truffle Fries ☼

hand-cut fries topped with white truffle oil, parmesan and herbs, served with a roasted garlic and rosemary aioli* ~ 8

Flatbread Pizza

blackberries, roasted fennel, bacon and chevre, drizzled with honey and garnished with fresh fennel fronds ~ 9

Beer pairing: Cherry Wheat

Vegetarian Shepherd's Pie ☼

butternut squash, carrots, peas, celery, onions and mushrooms in a cream sauce, topped with mashed potatoes and sharp cheddar, served with focaccia ~ 14

Beer pairing: Hobbit's Habit

Pork Belly Reuben

corned pork belly with sauerkraut, swiss and russian dressing* on marble rye, with choice of side ~ 15

Beer pairing: Black Forrest Porter

Cheese Ravioli with Butternut Squash

creamy white wine maple sauce, collard greens and parmesan, topped with a candied pecan and panko gremolata ~ 17

Beer pairing: Blue Pool Pilsner

Pork Chop ☼

10 oz bone-in pork chop over horseradish mashed potatoes and collard greens, smothered with bacon and apples sautéed in a spiced maple whiskey gastrique ~ 20

Beer pairing: FURTHR Amber

Chicken Roulade ☼

stuffed with bacon and spinach artichoke dip, over a butternut squash purée, with a blackberry red wine reduction and crispy fried shallots ~ 20

Beer pairing: Oktoberfest

Pecan Crusted Steelhead ☼

pan-fried and served over creamy chevre wild rice and grilled butternut squash, drizzled with an orange-rosemary sauce ~ 20

Beer pairing: Christoph The Red

Steak & Frites ☼

10 oz NY Strip* with a mushroom and onion marsala cream sauce and truffle herb fries ~ 22

Beer pairing: Streetcar Stout

RIPTOOTH IPA 6-PACKS \$8

DESSERTS

Chocolate Peanut Butter Torte ☼ ~ 6

Dessert Special (ask your server) ~ 6