

# Brunch

## MENU



### SHAREABLES

#### Loaded Tots

Tater tots smothered with beer cheese, bacon and a fried egg **\$8**

#### French Toast Sticks

Deep fried French toast sticks, made in house with brioche bread served with beer caramel dipping sauce or maple syrup **\$10**

#### Cinnamon Sugar Pretzel Bites

House made pretzel bites tossed in cinnamon sugar, served with your choice of either cream cheese icing or beer caramel **\$13**

#### Chef's Cheese and Charcuterie

Chef's selection of three cheeses and three meats served with fig jam, olives and house made beer crackers **\$20**

### SIDES

**Bacon** **\$4**

#### Breakfast Sausage

Locally made at Esposito's Sausage in Hell's Kitchen **\$4**

**Home Fries** **\$5**

**Fruit Salad** **\$5**  
fresh seasonal fruit salad

### MEALS

#### Baked French Toast

Brioche bread soaked overnight in a sweet cinnamon egg mixture topped with a cinnamon crumb topping and a side of beer caramel served with a seasonal fruit salad **\$14**

#### Scrambled Egg Bake

Fresh eggs baked with smoked maple cheddar cheese and chives served with a side of bacon or breakfast sausage and home fries **\$13**

#### BEC

Eggs and bacon on a soft potato roll topped with beer cheese and served with homefries **\$10**

#### House Salad

Romaine, arugula, tomato, house pickled red onions and avocado topped with pulled chicken that's cooked in our Blonde ale served with house made lemon beer vinaigrette **\$14**

#### Avocado Toast

Toasted brioche bread topped with avocado, tomato and our house made lemon beer vinaigrette served with a side of fruit salad **\$15**

#### Pulled Pork Avocado Toast

Toasted brioche bread topped with pulled pork in our BeerBQ sauce, avocado and bacon served with a side salad **\$17**

BRUNCH MENU AVAILABLE FROM 11-3  
SUNDAYS ONLY