



SNACK BAR

SUNDAY - WEDNESDAY 11 am - 9 pm / THURSDAY - SATURDAY 11 am - 10 pm

SHARED

- POPCORN brown butter, rosemary salt 4.5
- OKTOBERFEST PRETZEL malted barley, sea salt, cheese sauce, horseradish mustard 11
- MAD ELF FONDUE toast, seasonal fruit, honey 14
- *POUTINE FRIES beef bone gravy, cheese curd, house aioli 12
- SEASONAL VEGETABLES pickled, marinated, and fresh, buttermilk ranch, toast 10
- CHARCUTERIE HOUSE-CURED MEATS snack bar pickles, horseradish mustard 13
- CHEESE PLATE honey, fruit, toast 14

JUST A BITE OR TWO

- LAMB SNACK STICK seasoned with Merguez spices, mint 4
- BLACK BEAN TACO on masa tortilla with with pickled butternut squash, pumpkin seeds, chili aioli 5
- FOIE GRAS CORN DOG cornmeal batter, currant ketchup 10
- SWEET POTATO CHIPS pistachio salt, maple crème fraiche 4

SMALL

- CHEF'S SOUP changes daily 7
- *OYSTERS cocktail sauce, crushed ice three 8 / six 15 / dozen 28
- HOP FRIES spicy ketchup, hop oil 5.5
- EGG NOODLES local mushrooms, carrots, cabbage, spicy peanut sauce 7
- MOROCCAN-SPICED CARROTS mint yogurt, pistachio crumble 6
- PEEL & EAT SHRIMP green curry, grilled sourdough 13
- HALF CRISPY GAME HEN barbecue spices one 7 / two 13 / four 24
- LAMB RACK cheddar grits, red eye gravy, poached egg 11

SANDWICHES

- GRILLED CHEESE on sourdough, Brie, American, Cheddar, tomato soup 10
- TROEGSWURST on split-top, red cabbage, new potato salad 11
- BRAISED BRISKET on brioche, mustard slaw, house steak sauce, fries 15
- BANH MI on baguette, pork belly, chicken liver mousse, pickled carrots, radish, cilantro, goi 13
- *ANDOUILLE BURRITO on flour tortilla, red beans, dirty fried rice, aioli, collard greens 13
- SCOTTISH SALMON on seeded bun, bacon, lettuce, savory cream cheese 15

LARGE

- *CLASSIC CAESAR SALAD Parmesan, croutons, white anchovies 9
- MIXED GREENS SALAD pear, walnut, blue cheese, barley, maple vinaigrette 14
- DUCK CONFIT fried gnocchi, pickled ginger, orange Szechuan marmalade 16
- SOURDOUGH FLATBREAD molasses smoked pork loin, bacon, swiss, mustard cream, pickles 12
- CURRYWURST over hop fries with curry sauce 13
- *FRIED HADDOCK poppy seed spaetzle, fennel, red onion, meyer lemon aioli 13

*Consuming raw or undercooked meat, seafood, shellfish or eggs may increase your risk of foodborne illness. Reservations are not accepted and seating is available on a first come, first served basis.

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OUR LOVE OF FOOD

meets our love for beer. Here are a few
of our favorite pairings:

food + beer

oysters*	LaGrave
egg noodles	Solid Sender
banh mi	Solid Sender
charcuterie	Troegenator
sweet potato chips	JavaHead
brisket	HopBack
haddock	Sunshine Pils
shrimp	DreamWeaver
corn dog	BA Flying Mouflan
flatbread	When in Doubt
taco	Nitro Chocolate Stout
carrots	Perpetual
duck	Nugget Nectar
lamb	JavaHead
game hen	Nugget Nectar

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SWEETS

CHOCOLATE PEANUT BUTTER COOKIE	4
JAVAHEAD BROWNIE	7
CRÈME BRÛLÉE	7
SEASONAL DESSERT	7

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KIDS

CHICKEN FINGERS chips, spicy ketchup	7
FRENCH BREAD PIZZA tomato sauce, cheese	6
HOT DOG on split-top roll, chips	5
PB&J on white bread, chips	4
KIDS SALAD , Parmesan, croutons, caesar dressing	4
QUESADILLA shredded cheese, lettuce, tomato	5
HAND-CUT FRIES spicy ketchup	4

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NON-ALCOHOLIC

Maine Root sodas	2.50
apple juice box	1
milk carton	1

*water station is located
between the bar and the
Snack Bar

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TASTING ROOM EVENTS

FULL MOON FIRKIN

Every full moon, our chef and brewers collaborate on a firkin of cask-conditioned ale. Served by gravity tap from a keg on the bar, each firkin delivers an inspired beer typically made with non-traditional ingredients.

SCRATCH BEER THURSDAYS

Join us (almost) every Thursday for new Scratch Beer releases. We brew each Scratch Beer on our custom small-batch brewhouse to endlessly ponder, sketch, brew, flip, tweak, sample, gather your feedback, and happily return to the drawing board.

SUNDAY BRUNCH

Every Sunday we reveal a ridiculous brunch special available from 11 a.m. to 2 p.m.



@troegsbeer / troegs.com