



## SHARE

### TRÖEGS CHARCUTERIE PLATE | \$19

three house dry-aged & fresh charcuterie selections, mustard, house pickles, hot honey, Mad Elf beer bread

### 🌱 OKTOBERFEST PRETZEL | \$13

malted barley, sea salt, cheese sauce, mustard cream

### 🌱 ROSEMARY POPCORN | \$5.50

brown butter, rosemary hop salt

### 🌱 LOCAL CHEESE PLATE | \$21

three locally sourced cheeses, raw honey, seasonal jam, house pickles, Mad Elf beer bread

## SOUPS & SALADS

### TRÖEGS "COBB" SALAD | \$15

local mixed greens, pickled egg, bacon bits, whipped feta, pistachios, radish, poppy seed vinaigrette

### \* CAESAR SALAD | \$13

romaine, parmesan, house croutons, white anchovies

### ASPARAGUS TART | \$13

puff pastry, lemon cream cheese, parmesan, bacon bits, side salad with pomegranate vinaigrette

### SOUP DU JOUR | \$7

### CHICKEN THAI CURRY SOUP | \$7

crispy shallots, cilantro

## SPECIALTIES

### FRIED BONE-IN PORK CHOP | \$21

romesco, saffron rice, verde cream sauce

### \* PAN SEARED SCALLOPS | \$28

crispy potatoes, kale pesto, duck fat duxelles aioli, lemon beurre blanc

### 🌱 MUSHROOM RADIATORI | \$23

Small Valley Milling pasta, shiitake mushrooms, white wine pan sauce, Clover Creek swiss cheese

### HERB SEARED SALMON | \$27

lemon risotto, fava beans, peas, asparagus, caper white wine sauce

### DUCK CONFIT | \$22

rhubarb jam, savory maple yogurt, rye berry & herb salad with ginger vinaigrette

## SMALL

### 🌱 GOCHUJANG CAULIFLOWER | \$12

miso onion puree, crispy shallots, sesame seeds

### 🌱 ASPARAGUS & BROCCOLINI | \$9

roasted red pepper tahini, sunflower seeds, toasted panko breadcrumbs

### CHICKEN BOUDIN BALLS | \$10

panko breadcrumb, horseradish remoulade, microgreens

### PORK BELLY BITES | \$13

charred pineapple, roasted red pepper, spring onion, sweet & sour sauce, sesame seeds

### 🌱 \* HOP FRIES | \$7

rosemary hop salt, malt vinegar aioli, spicy ketchup

### 🌱 KOREAN RICE BALL | \$7

sushi rice, carrots, mushrooms, cabbage, soy glaze, nori seasoning, yum yum sauce  
(served cold)

## SWEETS

### 🌱 CAMELIZED CARROT CAKE | \$7

cream cheese mousse, salted caramel sauce, honeycomb candy crumbles

### 🌱 EARL GRAY TIRAMISU | \$7

lavender sponge cake, lemon curd, mascarpone, earl gray tea syrup

### 🌱 PISTACHIO ECLAIR | \$7

house choux pastry, pistachio cream, white chocolate ganache, raspberry meringue

### 🌱 HOUSE MADE ICE CREAM | \$4

rotating flavors

**GRAB & GO TREATS** | ask for more details!

🌱 = vegan    🌱 = vegetarian  
(allergy & dietary restriction information available upon request)

## SANDWICHES

### LAMB PITA | \$18

on house pita bread, red pepper relish, garlic sauce, side of hop fries

### CHICKEN SALAD | \$14

on house croissant, chermoula mayonnaise, spring vegetable slaw, whipped feta, dukkha spice, side of potato chips

### SMOKED BRISKET | \$18

on brioche, creamy slaw, chipotle-Troegenator barbeque sauce, side of hop fries

### 🌱 GRILLED CHEESE | \$14

on house sourdough, brie, American, cheddar, side of tomato dip

### 🌱 FALAFEL PITA | \$14

on house pita bread, fava bean & chickpea falafel, red pepper relish, garlic sauce, side of hop fries

## KIDS

### CHICKEN FINGERS | \$8

side of chips

### HOT DOG | \$6

on bun, all beef hot dog, side of chips

### PB & J | \$5

on white bread, grape jelly, side of chips

### 🌱 \* SALAD | \$5

romaine, parmesan, croutons, caesar dressing