



SHARE

TRÖEGS CHARCUTERIE PLATE | \$19

three house dry-aged & fresh charcuterie selections, mustard, house pickles, hot honey, house baked rye crackers

🌱 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, house baked rye crackers

SMALL

🌱 PICKLED VEGGIE PLATE | \$9

snack bar pickles, sweet & spicy pickles, kimchi, pumpernickel bread, butter

KOREAN BEEF BITES | \$12

marinated top round, pickled daikon radish, kimchi mayo, bibb lettuce

🌱 * HOP FRIES | \$7

rosemary hop salt, malt vinegar aioli, spicy ketchup

CRISPY RED SNAPPER | \$14

carrot & cucumber slaw, chili-lime vinaigrette, fish sauce caramel, sambal chili sauce

SPECIALTIES

10oz PORK COPPA STRIP STEAK | \$26

local heritage breed pork, heirloom tomato & basil salad, hop fries

BBQ CHICKEN QUARTERS | \$20

confit chicken, jalapeño & bacon grits, succotash

SEAFOOD PASTA | \$28

Small Valley Milling radiatore pasta, shrimp, bay scallops, clams, tomatoes, corn, saffron cream sauce

SEARED COUNTRY DUCK PÂTÉ | \$16

sweet corn pancakes, braised dandelion greens, crème fraiche, chives

SOUP & SALADS

WEDGE SALAD | \$9

iceberg wedge, red onion, bacon crumb, cherry tomatoes, house blue cheese dressing

🌱 HOUSE SALAD | \$9

mixed greens, roasted corn, red onion, tomatoes, pickled peppers, pretzel crouton crumble, house ranch dressing

🌱 SUMMER SQUASH PANZANELLA | \$9

grilled squash, cherry tomatoes, feta, sourdough croutons, castelvetro olives, herb vinaigrette, fresh dill & basil

* CAESAR SALAD | \$13

romaine, parmesan, house croutons, white anchovies

GRILLED CHICKEN THIGH | \$4

can be added to any salad; served chilled

🌱 SUNDRIED TOMATO TART | \$13

puff pastry, goat cheese, sundried tomato pesto, side salad with herb vinaigrette

SOUP DU JOUR | \$7

SWEETS

🌱 MIXED BERRY GALETTE | \$7

seasonal berry compote, almond-flour shortbread crust
try it "a la mode" with our house made ice cream!

🌱 S'MORES CREAM PUFF DUO | \$7

choux pastry, chocolate ganache, graham craquelin, toasted marshmallow

🌱 STRAWBERRY LIMEADE CAKE | \$7

yellow butter cake, lime curd, strawberry jam, vanilla mousseline, lime-curd-stuffed strawberry
try it "a la mode" with our house made ice cream!

🌱 HOUSE MADE ICE CREAM | \$4

rotating flavors

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

PLEASE LET THE KITCHEN KNOW
OF ANY & ALL ALLERGIES
WHEN PLACING YOUR ORDER – THANK YOU!
(allergy & dietary restriction information
available upon request)

🌱 = vegetarian

SANDWICHES

B.L.T. | \$16

on house pullman bread, house made bacon, local heirloom tomatoes, bibb lettuce, mayonnaise, side of hop fries

MEATLOAF MELT | \$17

on house pullman bread, sautéed onions, smokey mayo, american cheese, sweet & spicy pickles, side of hop fries

SMOKED BRISKET | \$18

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

🌱 GRILLED CHEESE | \$14

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

🌱 VEGGIE BURGER | \$14

on pretzel bun, american cheese, vegan burger sauce, lettuce, tomato, onion, 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