



Popcorn with Smoked Paprika & Manchego \$5
Chickpea Frites with Spicy Eggplant & Roasted Red Pepper Dip \$8
Roasted Brussels Sprouts with Bacon \$7
French Fries with Brooklyn Mayo \$6
Veal & Pork Meatballs in Tomato Sauce with Grilled Sourdough \$11
Aged Cheddar Mac & Cheese \$10 Add Bacon \$2
Chickpea-Breaded Tofu Tacos with Avocado Salsa \$12
Bratwurst Sliders with Sauerkraut and Honey Mustard \$12
Sriracha Braised Chicken Sliders with California Estate Dressing \$12

Spicy Chicken & Lime Tortilla Soup \$10

Avocado, tomato, serrano pepper

Kale, Quinoa & Arugula Salad \$10

Agave citrus vinaigrette, kohlrabi, beets

Add: Pulled chicken \$4

Flat Iron Steak Salad \$16

Pan-seared flat iron steak, red potatoes, pickled red onion, radish, red wine vinaigrette

Forager's Pie \$16

Stewed lentils, cremini mushrooms, arugula, mashed potatoes

Little Havana Sandwich \$15

Roast pork, crispy bacon & carnitas on a traditional bun, with refritos & jalapeño-avocado salsa

Brooklyn Brisket Burger \$15

Freshly ground 100%

Black Angus brisket 8oz burger

Add: Old white cheddar, goat cheese, bacon, fried egg or avocado \$2 each

Apple & Fennel Sausage \$19

Maple baked beans, mashed potatoes & mushroom-apple cider gravy.

Salmon, Quinoa & Kale \$19

Oven baked, wrapped in swiss chard with quinoa, kale & tomato-caper-olive salsa

Arctic Char \$22

Seared Arctic char, warm potato salad, cucumber, tomato, bacon & herb crème fraiche

Roast Chicken \$24

Mennonite-raised chicken, creamy cauliflower, asparagus

St. Louis Barbeque Style Pork Steak \$22

With jalapeño-cheddar cornbread & Brooklyn slaw

New York Strip Steak (10oz) \$32

With fries & Brooklyn mayo or tavern greens

Desserts

Apple Crumble with Vanilla Ice Cream \$8

Wellington Stout Chocolate Mousse \$8

Bourbon Butterscotch Pudding Brûlée \$8

Stewart's Root Beer Float \$7.50 Dusty Boots Hard Root Beer Float \$11.00

Tuesday is Steak Night \$20

Sunday is Black Angus Roast Night \$19