
Food Menu

ESSEX, VERMONT



07 29 21

BITES ◆

Marinated Maplebrook Farm Ciliegine	8	Bavarian Style Pretzel Sticks. Malted Mustard. Cheddar Ale Dipping Sauce.	8
Pitchfork Pickle Dilly Daikon	7		
House Pickled Cauliflower	6	Double Fried Potato Fries	6
Pitchfork Pickle Garlic Dill Pickle Coins	7	Grilled Scallops. Cauliflower Puree. Savoy Cabbage. Pesto Cream.	12
Pitchfork Pickle Lime Carrots	7		
Artisan Chips: Sea Salt or Jalapeño.	3	Pork Belly Buns. Pitchfork Pickle Kimchi. Spicy Aioli. Hoisin. Steamed Bun.	10
		Ahi Tuna Ribbons. Radish. Avocado. Pinenut-Miso Glaze.	12

SMALL PLATES & SALADS ◆

Shishito Peppers. Chipotle Spread. Togarashi. Sea Salt.	9	Vermont Maple-Chili Glazed Smoked Wings. Jumbo Misty Knoll Wings. Buttermilk Ranch Dressing.	14
Cornmeal Crusted Crab Cake. Roasted Corn Salsa. Compressed Melon. Pickled Chillis.	9	Salad Caprese. Maplebrook Mozzarella. Pesto. Basil. Balsamic Reduction..	10
Green Tomato Carpaccio. Maplebrook Burrata. Yuzu. Olive Oil. Pine Nuts.	11	Kale Caesar. Shaved Parmesan. Cracked Pepper. Lemon. Crouton Dust. Caesar Dressing.	11
Smoked Octopus. Warm Fingerling Potato Salad. Romesco Sauce.	12	<i>Add Grilled Chicken</i>	3
		<i>Add Grilled Salmon</i>	5
		<i>Add Grilled Shrimp</i>	5

FLANNEL FAVORITES ◆

Black Flannel Steamed PEI Mussels. Grilled Bread. Rouille. <i>Pair with 12 Hour Sour or Gin Baby</i>	15
Duck Confit & Waffles. Bacon-Maple Glaze. Crispy Rosemary. <i>Pair with Texas Tea or Stormin' the Castle</i>	19
Fish & Chips. Tartar Sauce. Double Fried Potato Fries. <i>Pair with Disco Montage or Heavy Steam</i>	18
Black Flannel Smash Burger. Single Smash Patty. American Cheese. Shredded Lettuce. Pub Cheese. Onion. Bread & Butter Pickles. Mayo. Brioche Bun. Chips or Seasonal Salad. [Extra Patty +3; House Bacon +2] <i>Pair with Black Flannel Pilsner or Disco Montage</i>	14
Tofu Sloppy Joe: Classic Sweet & Tangy Tomato. Roasted Poblano. Cheddar. Chips or Seasonal Salad. <i>Pair with Smoak or Texas Tea</i>	15
Shrimp and Grits. Creamy Vermont Cheddar Grits. Shishito Peppers. Chorizo. <i>Pair with Twelve or I Know Kung Fu</i>	18
Roasted Duck Breast. Confit Potato. Carrot-Ginger Puree. Blueberry & Carrot Chips. <i>Pair with Foxy Brown or Black Flannel Pilsner</i>	22

Head of Brewing Operations
DAN SARTWELL ◆*Founder / Brewer*
CHRIS KESLER ◆*Executive Chef*
CHRISTIAN KRUSE →



ARGENTINE WOOD-FIRED GRILL ◆

Served with Baked Beans and Jericho Settlers Farm Kohlrabi. Choice of Sauce: Chimichurri or Smoked Tomato BBQ Sauce.

Balsamic Marinated Steak	25
<i>Pair with Texas Tea or Stormin' the Castle</i>	

Miso-Marinated West Slope Shiitake Mushrooms	18
<i>Pair with Stormin' the Castle or I Know Kung Fu</i>	

Herb-Marinated Swordfish	23
<i>Pair with Heavy Steam or Dent Head</i>	

WHAT'S AN ARGENTINE GRILL?

Black Flannel's grill has V-shaped grates and a gear that allows for raising or lowering the grill surface over a wood fire allowing the chef to cook with intense smoky flavors and very high heat. Perfect for meats, vegetables and our charcuterie breads.

CHARCUTERIE ◆

VERMONT CHEESE ◆

ACCOMPANIED WITH GRILLED BREAD, APPLE-JALAPENO CHUTNEY & MALTED MUSTARD

CHARCUTERIE FOR TWO:	15	CHEESE FOR TWO:	15
<ul style="list-style-type: none"> ↳ Salumeria Biellese - Capicola. ↳ Prosciutto de Parma. 		<ul style="list-style-type: none"> ↳ Jasper Hill - Bayley Hazen Blue Cheese. ↳ Jasper Hill - Willoughby. Special Edition. Washed with Black Flannel Brewing's Stormin' the Castle Scotch Ale. 	
MIXED BOARD - Choice of one meat & one cheese		15	
SMORGASBORD - All meats & cheeses		28	

DESSERTS ◆

Beer-amisu. Zabaglione and Lady fingers flavored with Black Flannel Texas Tea Irish Export-Style Stout.	9	Chocolate Marshmallow Stout Cake.	8
-----		Chocolate Stout Cake. Malted Stout Marshmallow. Caramel. Chocolate Sauce. Crushed Pretzel.	
Vegan Pavlova. Simple Syrup. Berries. Pistachio.	8	-----	
-----		Blueberry Glazed Doughnuts (2). Lavender Crumble.	8
Tart Trio for Two. Citrus Curd. Raspberry Curd. Blueberry Curd. Raspberry Sauce. Pistachio Brittle.	12		

ASK YOUR SERVER ABOUT BEER & SPIRITS TO GO



We are proud to work with these local farms:

Half Pint Farm, Pomykala Farm, Pitchfork Farm and Pickle. Vermont Heritage Farm, Red Hen Bakery, Jasper Hill Cheese, Cabot, Earth & Sea, Jericho Settlers Farm, West Slope Shiitake, Boston Post Dairy, Von Trapp Farmstead, LaPlatte River Angus Farm, Paul Mazza Farm and Misty Knoll Farm.

Vegetarian, vegan, and gluten-free options are available so please be sure to let us know if you have any dietary restrictions, we'll be happy to accommodate!

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.